



## APPETIZERS

- Italian Sausage Flatbread** 14  
italian sausage | house marinara  
mozzarella parmesan | sweet basil
- Cheeseburger Sliders (3)** 12  
fresh ground sirloin | aged vermont  
cheddar | pickles | steak sauce mayo
- Tuna Tartare\*** 16  
fried rice noodles | avocado | cucumber  
chili vinaigrette | taro chips
- Lump Crab Cake** 18  
mango pineapple salsa | tartar sauce
- Rhode Island Calamari** 15  
lightly fried | cherry peppers  
tartar sauce | house-made marinara
- Pan-Seared Dayboat Scallops** 18  
spinach salad | tangerine beurre blanc
- Wicked Shrimp** 15  
lightly fried shrimp | thai chili mayo
- Steak & Cheese Spring Rolls** 15  
caramelized onions | aged cheddar
- Crispy Chicken Tenders** 12  
choice of buffalo sauce or sweet thai chili

## FROM THE OCEAN

- East Coast Oysters** 18  
fresh & plump | mignonette  
horseradish | cocktail sauce
- Jumbo Shrimp Cocktail** 18  
horseradish | cocktail sauce
- Oysters Boom** 18  
oven baked | applewood smoked  
bacon | cream spinach | chipotle aioli
- Ocean Tower** mkt price  
6 fresh shucked east coast oysters  
4 jumbo shrimp cocktail  
6 oysters boom | c & k lobster cocktail

## SALADS

- Caesar 10**  
crisp romaine | homemade caesar dressing  
garlic crouton | aged parmesan cheese
- Wedge Salad 11**  
iceberg lettuce | applewood smoked bacon  
tomato | red onion | blue cheese dressing
- Stockyard Salad 11**  
boston lettuce | roasted beets | toasted cashew  
cherry tomatoes | scallions goat cheese  
honey-white balsamic
- Summer Shrimp Salad 18**  
bibb lettuce | diced cucumbers | shredded carrots  
scallions | cashews | thai chili vinaigrette  
crispy rice noodles

## SOUPS

- New England Clam Chowder**  
cup 6 bowl 8
- French Onion Soup**  
gratinée | garlic crouton  
swiss | mozzarella  
cup 6 bowl 8

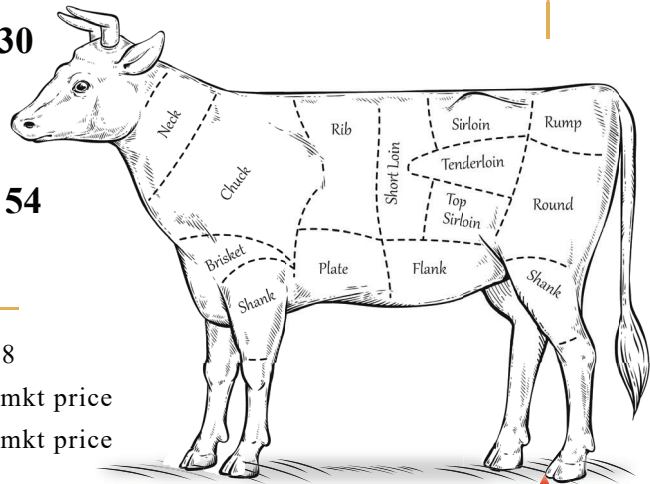
## Crown Your Salad

- grilled chicken** 8
- grilled tenderloin** 12
- steak tips** 12
- lobster** mkt price
- grilled salmon** 14

# STOCKYARD U.S.D.A. STEAKS & CHOPS

All of our steaks and chops are prepared in 1800° broiler with a charred crust.

- 12 oz. Prime NY Strip** 46  
king of all steaks  
aged 42 days | center-cut
- 8 oz. Filet Mignon** 44  
our most tender steak  
barrel cut
- 14 oz Niman Ranch** 30  
Bone-In Pork Chop  
mac n cheese  
cider bourbon glaze
- 20 oz. Bone-In Ribeye** 54  
our most flavorful cut  
aged 42-days



## Crown Your Steak

- béarnaise** 3
- caramelized onions**
- great hill blue cheese**
- sautéed mushrooms**
- cognac peppercorn sauce**
- two jumbo baked shrimp** 8
- sautéed lobster** mkt price
- lobster oscar** mkt price

## ENTRÉES

- Beef Tournedos 28**  
petité tenderloins | whipped potato  
grilled asparagus | demi-glaze
- Lobster Pie mkt price**  
oven baked maine lobster  
lobster cream sauce  
ritz cracker crumb | corn souffle
- Lobster Mac N Cheese mkt price**  
maine lobster | cavatappi  
lobster cream sauce  
parmesan & cheddar  
toasted panko bread crumbs
- Lobster Ravioli mkt price**  
sun-dried tomatoes  
shiitake mushrooms  
sherry cream | sweet basil
- Shrimp & Scallops 30**  
butterflied jumbo baked shrimp  
pan - seared dayboat scallops  
tangerine beurre blanc | basmati rice
- Fresh Pan-Roasted Salmon 26**  
parmesan risotto | grilled asparagus  
lemon dill or sweet thai chili sauce
- Cajun Chicken Fettuccini 22**  
cast iron blackened  
roasted red peppers | baby spinach  
garlic parmesan sauce
- Steak Tips 26**  
char-grilled marinated tenderloin  
whipped potato | teriyaki glaze
- Hickory-Smoked Baby Back Ribs 30**  
BBQ sauce | maple slaw | cornbread | fries
- Roasted Statler Chicken Breast 26**  
air-chilled chicken | whipped potatoes  
green beans | pan-jus
- Chicken Francese 22**  
pan-sautéed | white wine  
lemon parsley sauce | basmati rice

## & MORE

- Stockyard Burger** 16  
fresh ground sirloin  
aged vermont cheddar  
lettuce | tomato | fries  
pickle spear
- Crown Your Burger 2**  
applewood smoked bacon  
caramelized onions  
sautéed mushrooms
- Salmon Burger** 16  
made fresh daily  
mixed green salad | tartar sauce
- Filet Mignon Club** 18  
grilled tenderloin | tomato  
applewood smoked bacon  
stockyard steak sauce
- Lobster Roll** mkt price  
new-england style  
lemon basil aioli | fries
- Cheeseburger Club** 16  
ground fresh sirloin  
applewood smoked bacon  
lettuce | tomato | mayonnaise  
aged vermont cheddar | fries
- Chicken Club** 14  
sliced chicken breast  
smoked applewood bacon  
lettuce | tomato | mayonnaise  
fries
- Crispy Chicken Sandwich** 14  
applewood smoked bacon  
swiss | lettuce | tomato  
ranch dressing | fries
- Tacos (3)** 14  
grilled steak or chicken  
roasted corn | salsa | avocado  
aged vermont cheddar  
sriracha aioli

## SIDES TO SHARE

Any Selection 8

Mac & Cheese | Sweet Potato Fries | Onion Rings | French Fries | French Green Beans | Whipped Potatoes | Grilled Asparagus  
Sautéed Spinach | Creamed Spinach with Applewood Smoked Bacon | Sautéed Broccoli, Garlic & Chili Flakes

Baked Potato (with any toppings below)  
butter | chives | sour cream | applewood smoked bacon

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER

EXECUTIVE CHEF BILL BRAMLETT

## ★ SANGRIA ★

**Stockyard Sangria** 13  
Don Q Limon Rum | red wine | Stoli Razberi  
Vodka | crème de peche | Sprite | sour mix |  
fresh fruit

**White Sangria** 13  
Don Q Limon Rum | white wine | Stoli Razberi  
Vodka | crème de peche | Sprite | sour mix |  
fresh fruit

## STOCKYARD COCKTAIL CLASSICS

**Stockyard Manhattan** 13  
Maker's Mark Bourbon | Contratto Rosso  
Vermouth

**Stockyard Continental** 12  
Elderflower Liqueur | Aperol | Prosecco

**Al Capone Cocktail** 13  
Templeton Rye | Grand Marnier | Prosecco

**Mai Tai** 12  
Myers's Dark Rum | triple sec | orgeat syrup |  
fresh lemon juice

**The Ultimate Spicy Margarita** 11  
Jalapéno infused Lunazul Tequila |  
Combier L'Orange | fresh squeezed lime juice

**Blood Orange Margarita** 11  
Lunazul Blanco Tequila | Blood Orange  
Liqueur | sour mix

**Espresso Martini** 12  
Stoli Vanilla Vodka | freshly brewed espresso |  
Espresso Liqueur | Irish Cream

**Pomegranate Martini** 12  
Tito's Handmade Vodka | Pomegranate liqueur

**Blushing Greyhound** 12  
Tito's Handmade Vodka | freshly squeezed pink  
grapefruit

**Sparkling Negroni** 12  
Aperol | Hendrick's Gin | Contratto Rosso  
Vermouth | Prosecco float

**Jack Rose** 11  
Laird's Applejack | sour mix | grenadine

## WINES BY THE GLASS

### Sparkling

N.V. Zardetto, 'Private Cuvee', Prosecco, Veneto 10  
N.V. Zonin Brut Prosecco, Veneto | 187mL 12  
NV Rose Brut, 'Col de Salici', Antinori, Veneto 12

### White

2020 Moscato, Stella Sicily 9  
2020 Riesling, Clean Slate, Germany 9  
2019 Albariño, Burgans, Spain 10  
2019 Pinot Grigio, Piccini, Veneto 9  
2020 Pinot Grigio, Zenato, Veneto 10  
2019 Sauvignon Blanc, CK Mondavi, California 9  
2020 Sauvignon Blanc, Frenzy, Marlborough 10  
2019 Chablis, 'Sainte Claire' J.M. Brocard, Burgundy 15  
2019 Chardonnay, Guenoc, California 9  
2019 Chardonnay, 'VR', Kendall-Jackson, California 10  
2019 Chardonnay, La Crema, Monterey 11  
2019 Chardonnay, Charles Krug, Napa Valley 12

### Blush

2020 White Zinfandel, Canyon Oaks, California 9  
2020 Rosé, Domaine de Figuiere, Provence 10

### Red

2019 Pinot Noir, Dom Brunet, France 9  
2019 Pinot Noir, Rickshaw, California 10  
2019 Pinot Noir, Averaen, Willamette Valley 13  
2017 Chianti Classico, Castello di Bossi, Tuscany 12  
2019 Super Tuscan, Altesino, Tuscany 12  
2020 Malbec, Nieto, Mendoza 10  
2019 Merlot, CK Mondavi, California 9  
2017 Cabernet/Merlot, Chalk Hill, Sonoma Coast 12  
2018 Claret, 'Black Label', Coppola, California 10  
2019 Cabernet Sauvignon, Avalon, California 9  
2019 Cabernet Sauvignon, Requiem, Columbia valley 13  
2017 Zinfandel, Shooting Star, California 9

## ★ BEER ★

### Draught

Allagash White Ale, Portland, ME 7.5  
Belhaven Ale, East Lothian, Scotland 8  
Blue Moon, Golden, CO 6.5  
Bent Water Premium Lager, Lynn, MA 7.5  
Coors Light, Golden, CO 5.5  
Guinness Stout, Dublin, Ireland 8  
Harpoon IPA, Boston, MA 6.5  
Jack's Abby House Lager, Framingham, MA 6.5  
Lagunitas IPA, Marin County, CA 6.5  
Samuel Adams Boston Lager, Boston, MA 6.5  
Shipyard Monkey Fist IPA, Portland, ME 6.5  
Stella Artois, Belgium 6.5  
Rotating Local Seasonal Offering  
Rotating Cider

### Bottles and Cans

Amstel Light, Netherlands 6  
Ballast Point Sculpin, San Diego, CA 8  
Bent Water Brewing Thunder Funk IPA 16oz., Lynn, MA 8.5  
Bud Light, St. Louis, MO 5.5  
Budweiser, St. Louis, MO 5.5  
Corona, Mexico 6  
Heineken, Netherlands 6  
Lord Hobo Boomsauce IPA 16oz., Woburn, MA 9  
Magners Irish Cider, Clonmel, Ireland 6  
Michelob Ultra, St. Louis, MO 5.5  
Miller High Life, Milwaukee, WI 5.5  
Miller Lite, Milwaukee, WI 5.5  
Smithwick's, Dublin, Ireland 6

### Non-alcoholic

Clausthaler, Germany 6  
O'Doul's, St. Louis, MO 5