



## ★ APPETIZERS ★

<b>Oysters Boom</b>	18
oven baked   applewood smoked bacon cream spinach   chipotle aioli	
<b>Crispy Chicken Tenders</b>	12
choice of buffalo sauce or sweet thai chili blue cheese or ranch	
<b>Wicked Shrimp</b>	15
lightly fried shrimp   thai chili mayo	
<b>Cheeseburger Sliders* (3)</b>	14
fresh ground sirloin   aged vermont cheddar lettuce   baby pickles   steak sauce mayo	
<b>Pan-Seared Dayboat Scallops</b>	mkt price
baby spinach   tangerine beurre blanc	

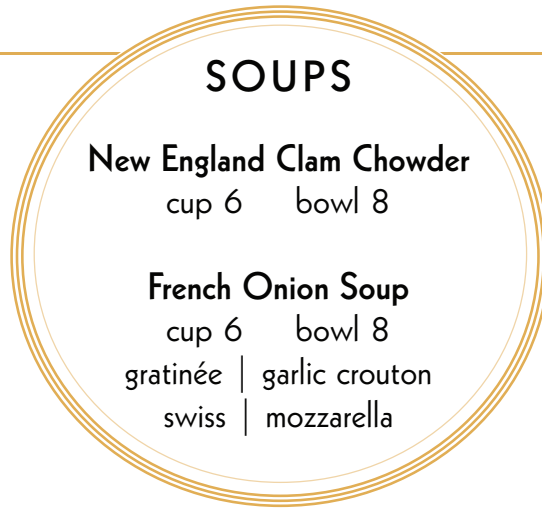
## ★ RAW BAR ★

<b>East Coast Oysters*</b>	18
fresh & plump   mignonette horseradish   cocktail sauce	
<b>Jumbo Shrimp Cocktail</b>	20
horseradish   cocktail sauce	
<b>Lobster Cocktail</b>	mkt price
claw & knuckle on ice   chipotle aioli cocktail sauce	
<b>Tuna Tartare*</b>	18
crispy rice noodles   avocado cucumber   chili vinaigrette   taro chips	
<b>Ocean Tower*</b>	mkt price
6 fresh shucked east coast oysters 6 jumbo shrimp cocktail 6 oysters boom c & k lobster cocktail	

<b>Prime Rib Sliders* (3)</b>	18
mozzarella   horseradish cream   au jus sliced pickle	
<b>Lump Crab Cake</b>	20
mango pineapple salsa   tartar sauce	
<b>Rhode Island Calamari</b>	16
lightly fried   cherry peppers   tartar sauce house-made marinara	
<b>Steak &amp; Cheese Spring Rolls</b>	16
caramelized onions   aged cheddar slow roasted prime rib	
<b>Fig &amp; Prosciutto Flatbread</b>	14
prosciutto   figs   blue cheese   caramelized onions   honey	

## ★ SALADS ★

<b>Stockyard Salad</b>	13
boston lettuce   roasted beets   toasted cashew cherry tomatoes   scallions   goat cheese honey-white balsamic	
<b>Wedge Salad</b>	12
iceberg lettuce   applewood smoked bacon tomato   red onion   blue cheese dressing	
<b>Thai Shrimp Salad</b>	20
bibb lettuce   diced cucumbers   shredded carrots   scallions   cashews   thai chili vinaigrette   crispy rice noodles	



<b>Caesar</b>	12
crisp romaine   homemade caesar dressing garlic crouton   aged parmesan cheese	
<b>Monterey Chicken Salad</b>	19
crispy chicken   iceberg   romaine   cherry tomatoes   mango   avocado   scallions applewood smoked bacon   honey mustard crispy corn tortillas strips	
<b>Tomato Salad</b>	15
crisp romaine lettuce   thick sliced tomatoes great hill blue cheese   vidalia onions applewood smoked bacon   evoo balsamic glaze	

### Crown Your Salad

grilled chicken 10 marinated steak tips 14 chilled claw & knuckle lobster mkt price  
fresh atlantic pan roasted salmon\* 14 crispy calamari 12 jumbo chilled shrimp 16

## ★ AND MORE ★

<b>Stockyard Burger*</b>	18
fresh ground sirloin aged vermont cheddar lettuce   tomato   fries pickle spear	
<b>French Dip</b>	22
thinly sliced prime rib melted mozzarella horseradish cream au jus   fries	
<b>Salmon Burger*</b>	16
made fresh daily mixed green salad   tartar sauce	

<b>Crispy Chicken Sandwich</b>	15
applewood smoked bacon swiss   lettuce   tomato ranch dressing   fries	
<b>Chicken Club</b>	15
sliced chicken breast applewood smoked bacon mayonnaise   lettuce   tomato fries	
<b>Tacos (3)</b>	15
grilled steak or chicken roasted corn salsa   avocado aged vermont cheddar sriracha aioli	

<b>Lobster Roll</b>	mkt price
new-england style or hot butter coleslaw   fries	

<b>Filet Mignon Club</b>	20
grilled tenderloin   lettuce   tomato applewood smoked bacon Stockyard's Steak Sauce Mayo	

<b>Cheeseburger Club*</b>	18
ground fresh sirloin applewood smoked bacon lettuce   tomato   mayonnaise aged vermont cheddar   fries	

### Crown Your Burger 2

fried egg applewood smoked bacon caramelized onions sautéed mushrooms

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



## ★ ENTRÉES ★

<b>Cajun Chicken Fettuccini</b>	24
cast iron blackened roasted red peppers   baby spinach garlic parmesan sauce	
<b>Beef Tournedos</b>	28
petite tenderloins   whipped potato grilled asparagus   demi-glaze	
<b>Chicken Francese</b>	24
pan-sautéed   white wine lemon parsley sauce   basmati rice	



<b>Hickory-Smoked Baby Back Ribs</b>	32
Full Rack   BBQ sauce   maple slaw combread   fries	

<b>Lobster Mac n Cheese</b>	mkt price
maine lobster   cavatappi bechamel   parmesan   cheddar toasted panko bread crumbs	

<b>North Atlantic Cold Water Salmon*</b>	28
pan seared   parmesan risotto grilled asparagus   lemon dill or a sweet thai chili sauce	

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

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

<b>12 oz. Prime NY Strip</b>	48
king of all steaks aged 42 days center-cut	

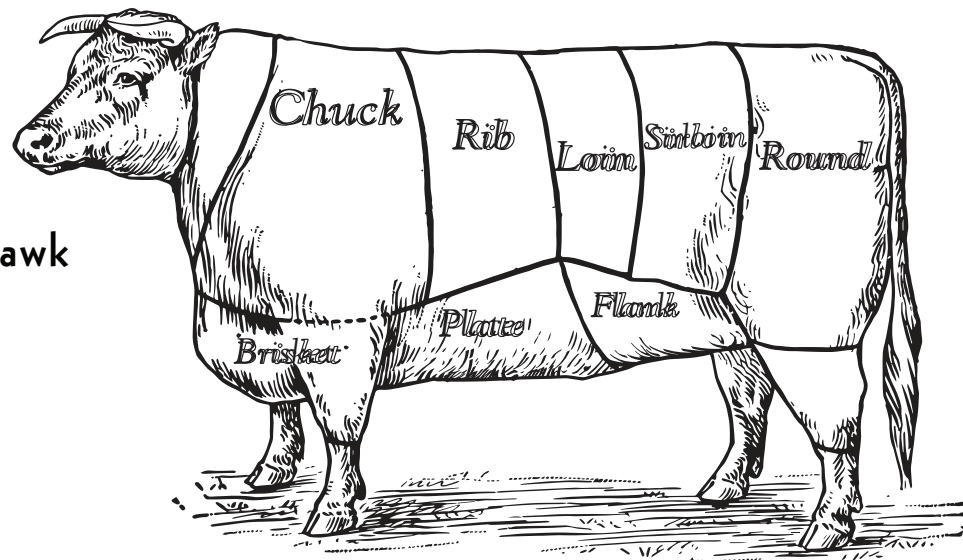
<b>20 oz. Bone-In Ribeye</b>	54
our most flavorful cut aged 42-days`	

<b>8 oz. Filet Mignon</b>	44
our most tender steak barrel cut	

<b>14 oz Niman Ranch</b>	32
Bone-In Pork Chop mac n cheese cider bourbon glaze	

<b>16 oz. USDA Prime Rib</b>	44
slow roasted old rock salt recipe horseradish cream au jus (while it lasts)	

<b>32oz Prime Tomahawk Ribeye</b>	85
42 day aged sliced to share choice of 2 sides	



### Crown Your Steak

<b>cognac peppercorn cream sauce</b>	3
<b>two jumbo baked shrimp</b>	8
<b>sautéed lobster</b>	mkt price

<b>lobster oscar</b>	mkt price
<b>truffle butter</b>	3
<b>béarnaise</b>	3

<b>caramelized onions</b>	3
<b>great hill blue cheese</b>	3
<b>sautéed mushrooms</b>	3

## ★ STEAKHOUSE SIDES ★

<b>Mac &amp; Cheese</b>
<b>Sweet Potato Fries</b>
<b>Onion Rings</b>
<b>French Fries</b>
<b>French Green Beans</b>
<b>Whipped Potatoes</b>

<b>Any Selection</b>	8
<b>Loaded Skillet Potatoes</b>	12
whipped potato   cheddar cheese applewood smoked bacon   sour cream   chives	
<b>Baked Potato</b>	10
(with any toppings below) butter   chives   sour cream   applewood smoked bacon	

<b>Grilled Asparagus</b>
<b>Sautéed Spinach</b>
<b>Creamed Spinach with Applewood</b>
<b>Smoked Bacon</b>
<b>Dill Carrots</b>
<b>Sautéed Broccoli</b>
<b>Garlic &amp; Chili Flakes</b>

EXECUTIVE CHEF BILL BRAMLETT

PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED AUTOMATICALLY

## ★ SANGRIA ★

<b>Stockyard Sangria</b>	13
Don Q Limón Rum   red wine   Stoli Razberi Vodka   crème de pêche   Sprite   sour mix fresh fruit	
<b>White Sangria</b>	13
Don Q Limón Rum   white wine   Stoli Razberi Vodka   crème de pêche   Sprite   sour mix fresh fruit	

## STOCKYARD COCKTAIL CLASSICS

<b>Stockyard Manhattan</b>	13
Maker's Mark Bourbon   Contratto Rosso Vermouth	
<b>Stockyard Continental</b>	12
Elderflower Liqueur   Aperol   Prosecco	
<b>Al Capone Cocktail</b>	13
Templeton Rye   Grand Marnier   Prosecco	
<b>Mai Tai</b>	12
Myers's Dark Rum   triple sec   orange syrup fresh lemon juice	
<b>The Ultimate Spicy Margarita</b>	11
Jalapeño infused Lunazul Tequila Combiér L'Orange   fresh squeezed lime juice	
<b>Blood Orange Margarita</b>	11
Lunazul Blanco Tequila   Blood Orange Liqueur sour mix	
<b>Espresso Martini</b>	12
Stoli Vanilla Vodka   freshly brewed espresso Espresso Liqueur   Irish Cream	
<b>Pomegranate Martini</b>	12
Tito's Handmade Vodka   Pomegranate liqueur	
<b>Blushing Greyhound</b>	12
Tito's Handmade Vodka   freshly squeezed pink grapefruit	
<b>Sparkling Negroni</b>	12
Aperol   Hendrick's Gin   Contratto Rosso Vermouth   Prosecco float	
<b>Jack Rose</b>	11
Laird's Applejack   sour mix   grenadine	

## ★ WINES BY THE GLASS ★

<b>Sparkling</b>	
N.V. Zardetto, 'Private Cuvée', Prosecco, Veneto	11
N.V. Zonin Brut Prosecco, Veneto   187ml	12
N.V. Rosé Brut, 'Col de Salici', Antinori, Veneto	12
<b>White</b>	
2020 Moscato, Stella, Sicily	9
2020 Riesling, Clean Slate, Germany	10
2019 Albariño, Burgans, Spain	10
2020 Pinot Grigio, Casalini, Veneto	9
2020 Pinot Grigio, Zenato, Veneto	10
2019 Sauvignon Blanc, CK Mondavi, California	9
2020 Sauvignon Blanc, Villa Maria, Marlborough	11
2020 Chablis, 'Sainte Claire' J.M. Brocard,	15
2021 Chardonnay, Guenoc, California Burgundy	9
2019 Chardonnay, 'VR', Kendall-Jackson, California	10
2020 Chardonnay, La Crema, Monterey	13
2019 Chardonnay, Charles Krug, Napa Valley	12
<b>Blush</b>	
2020 White Zinfandel, Canyon Oaks, California	9
2020 Rosé, Domaine de Figuiere, Provence	10
<b>Red</b>	
2019 Pinot Noir, Dom Brunet, France	9
2019 Pinot Noir, Pavette, California	10
2019 Pinot Noir, Averaen, Willamette Valley	13
2019 Chianti Classico, Vallepiciola, Tuscany	12
2019 Super Tuscan, Altesino, Tuscany	12
2020 Malbec, Nieto, Mendoza	11
2019 Merlot, CK Mondavi, California	9
2017 Cabernet/Merlot, Chalk Hill, Sonoma Coast	12
2019 Claret, 'Black Label', Coppola, California	12
2020 Cabernet Sauvignon, Avalon, California	10
2019 Cabernet Sauvignon, Requiem, Columbia Valley	13
2017 Zinfandel, Cantele, Puglia	9