



★ APPETIZERS ★

Oysters Boom 18
oven baked | applewood smoked bacon
cream spinach | chipotle aioli

Crispy Chicken Tenders 12
choice of buffalo sauce or sweet thai chili
blue cheese or ranch

Wicked Shrimp 15
lightly fried shrimp | thai chili mayo

Cheeseburger Sliders* (3) 14
fresh ground sirloin | aged vermont cheddar
lettuce | baby pickles | steak sauce mayo

Pan-Seared Dayboat Scallops mkt price
baby spinach | tangerine beurre blanc

★ RAW BAR ★

East Coast Oysters* 18
fresh & plump | mignonette
horseradish | cocktail sauce

Jumbo Shrimp Cocktail 20
horseradish | cocktail sauce

Lobster Cocktail mkt price
claw & knuckle on ice | chipotle aioli
cocktail sauce

Tuna Tartare* 18
crispy rice noodles | avocado
cucumber | chili vinaigrette | taro chips

Ocean Tower* mkt price
6 fresh shucked east coast oysters
6 jumbo shrimp cocktail
6 oysters boom
c & k lobster cocktail

★ SALADS ★

Stockyard Salad 13
boston lettuce | roasted beets | toasted
cashew
cherry tomatoes | scallions | goat cheese
honey-white balsamic

Wedge Salad 12
iceberg lettuce | applewood smoked bacon
tomato | red onion | blue cheese dressing

Thai Shrimp Salad 20
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
cup 6 bowl 8
gratinée | garlic crouton
swiss | mozzarella

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 ★

Stockyard Burger* 18
fresh ground sirloin
aged vermont cheddar
lettuce | tomato | fries
pickle spear

French Dip 22
thinly sliced prime rib
melted mozzarella
horseradish cream
au jus | fries

Salmon Burger* 16
made fresh daily
mixed green salad | tartar sauce

Crispy Chicken Sandwich 15
applewood smoked bacon
swiss | lettuce | tomato
ranch dressing | fries

Chicken Club 15
sliced chicken breast
applewood smoked bacon
mayonnaise | lettuce | tomato
fries

Tacos (3) 15
grilled steak or chicken
roasted corn salsa | avocado
aged vermont cheddar
sriracha aioli

Crown Your Burger 2

fried egg applewood smoked bacon caramelized onions sautéed mushrooms

Prime Rib Sliders* (3) 18
mozzarella | horseradish cream | au jus
sliced pickle

Lump Crab Cake 20
mango pineapple salsa | tartar sauce

Rhode Island Calamari 16
lightly fried | cherry peppers | tartar sauce
house-made marinara

Steak & Cheese Spring Rolls 16
caramelized onions | aged cheddar
slow roasted prime rib

Fig & Prosciutto Flatbread 14
prosciutto | figs | blue cheese |
caramelized onions | honey

Caesar 12
crisp romaine | homemade caesar dressing
garlic crouton | aged parmesan cheese

Monterey Chicken Salad 19
crispy chicken | iceberg | romaine | cherry
tomatoes | mango | avocado | scallions
applewood smoked bacon | honey mustard
crispy corn tortillas strips

Tomato Salad 15
crisp romaine lettuce | thick sliced tomatoes
great hill blue cheese | vidalia onions
applewood smoked bacon | evoo
balsamic glaze

Lobster Roll mkt price
new-england style or hot butter
coleslaw | fries

Filet Mignon Club 20
grilled tenderloin | lettuce | tomato
applewood smoked bacon
Stockyard's Steak Sauce Mayo

Cheeseburger Club* 18
ground fresh sirloin
applewood smoked bacon
lettuce | tomato | mayonnaise
aged vermont cheddar | fries



★ ENTRÉES ★

Classics

Stockyard Shrimp & Scallops 32
jumbo broiled butterflied shrimp
pan-seared dayboat scallops
tangerine beurre blanc | basmati rice

Steak Tips 26
char-grilled marinated tenderloin
whipped potato | teriyaki glaze

Lobster Pie mkt price
oven baked maine lobster
lobster cream sauce
ritz cracker crumb | corn soufflé

DAILY FRESH CATCH
chefs selection mkt price

Cajun Chicken Fettuccini 24
cast iron blackened
roasted red peppers | baby spinach
garlic parmesan sauce

Beef Tournedos 28
petité tenderloins | whipped potato
grilled asparagus | demi-glaze

Chicken Francese 24
pan-sautéed | white wine
lemon parsley sauce | basmati rice

Hickory-Smoked Baby Back Ribs 32
Full Rack | BBQ sauce | maple slaw
combread | fries

Lobster Mac n Cheese mkt price
maine lobster | cavatappi
bechamel | parmesan | cheddar
toasted panko bread crumbs

North Atlantic Cold Water Salmon* 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.

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

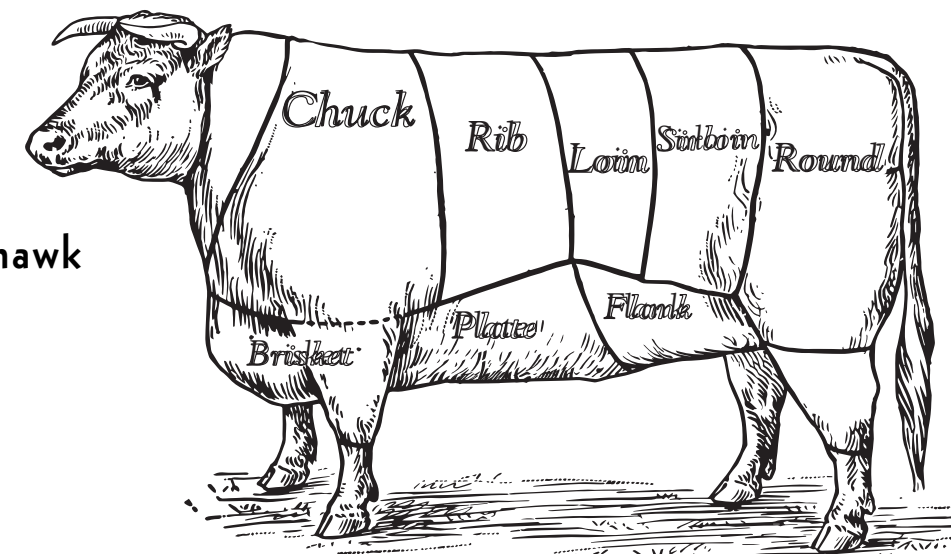
8 oz. Filet Mignon 44
our most tender steak
barrel cut

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

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

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

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



Crown Your Steak

cognac peppercorn cream sauce 3
two jumbo baked shrimp 8
sautéed lobster mkt price

lobster oscar mkt price
truffle butter 3
béarnaise 3

caramelized onions 3
great hill blue cheese 3
sautéed mushrooms 3

STEAKHOUSE SIDES

Mac & Cheese

Sweet Potato Fries

Onion Rings

French Fries

French Green Beans

Whipped Potatoes

Any Selection 8

Loaded Skillet Potatoes 12
whipped potato | cheddar cheese
applewood smoked bacon | sour cream | chives

Baked Potato 10
(with any toppings below)
butter | chives | sour cream | applewood smoked bacon

EXECUTIVE CHEF BILL BRAMLETT

Grilled Asparagus

Sautéed Spinach

Creamed Spinach with Applewood

Smoked Bacon

Dill Carrots

Sautéed Broccoli
Garlic & Chili Flakes

★ SANGRIA ★

Stockyard Sangria 13
Don Q Limón Rum | red wine | Stoli Razberi Vodka |
crème de pêche | Sprite | sour mix
fresh fruit

White Sangria 13
Don Q Limón Rum | white wine | Stoli Razberi Vodka |
crème de pêche | 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
Jalapeño 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 Cuvée', Prosecco, Veneto 11

N.V. Zonin Brut Prosecco, Veneto | 187ml 12

N.V. Rosé Brut, 'Col de Salici', Antinori, Veneto 12

White

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

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, 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