



★ APPETIZERS ★

FIRE ROASTED CAULIFLOWER 14

great hill blue cheese crumbles, buffalo drizzle, green onion

USDA PRIME RIB SLIDERS* 18

mozzarella, horseradish cream, au jus, sliced pickle

OYSTERS BOOM 20

six oven baked, applewood smoked bacon creamed spinach, chipotle aioli

★ RAW BAR ★

EAST COAST OYSTERS* 20

six fresh & plump, mignonette, horseradish, cocktail sauce

4 JUMBO SHRIMP COCKTAIL 22

horseradish, cocktail sauce

TUNA TARTARE* 20

avocado, cucumber, chili vinaigrette, crispy rice noodles, taro chips

STEAK & CHEESE SPRING ROLLS 18

slow roasted prime rib, caramelized onions, aged cheddar

RHODE ISLAND CALAMARI 18

lightly fried, cherry peppers, tartar sauce, house-made marinara

CHICKEN TENDERS 14

choice of buffalo sauce, sweet thai chili, blue cheese or ranch

★ SALADS ★

STOCKYARD 15

boston lettuce, roasted beets, toasted cashew, cherry tomatoes, scallions, goat cheese, honey-white balsamic

GIANNONE CHICKEN 22 & WILD GREENS

granny smith apples, strawberries, goat cheese, carrots, pecans, scallions, red wine vinaigrette

TOMATO 15

romaine, beefsteak tomato, great hill blue cheese, vidallion onions, applewood smoked bacon, evoo, balsamic glaze

SOUPS

FRENCH ONION SOUP

gratinée, garlic crouton swiss, mozzarella cup 8 bowl 12

NEW ENGLAND CLAM CHOWDER

cup 8 bowl 12

CAESAR 14

romaine, homemade caesar dressing, garlic crouton, shredded parmigiano reggiano

THAI SHRIMP 22

bibb lettuce, diced cucumbers, shredded carrots, scallions, cashews, thai chili vinaigrette, crispy rice noodles

CLASSIC WEDGE 14

iceberg lettuce, applewood smoked bacon, tomato, red onion, blue cheese dressing

Crown Your Salad

grilled chicken 10 marinated steak tips 14 scottish pan roasted salmon* 16 jumbo chilled shrimp 16

★ SANDWICHES & MORE ★

FRENCH DIP 24

thinly sliced prime rib, melted mozzarella, horseradish cream, au jus, fries

SALMON BURGER 18

made fresh daily, mixed greens salad, tartar sauce

FILET CLUB 24

grilled tenderloin, lettuce, tomato, applewood smoked bacon, stockyard's steak sauce mayo, fries

CHICKEN CLUB 18

sliced chicken breast, applewood smoked bacon, mayonnaise, lettuce, tomato, fries

STONE GROUND CORN TACOS 18

grilled steak, chicken or shrimp, roasted corn salsa, avocado, age vermont cheddar, siracha aioli

VEGGIE BURGER 17

our signature recipe with chipotle mayo, aged cheddar, lettuce, tomato, fries

CHEESEBURGER 20

ground fresh sirloin, applewood smoked bacon, lettuce, tomato, mayonnaise, aged vermont cheddar, fries

CROWN YOUR BURGER 3

fried egg, applewood smoked bacon, caramelized onions, sautéed mushrooms



★ ENTRÉES ★

ROASTED GIANNONE HALF CHICKEN 32

whipped potatoes, green beans, pan jus

CAJUN CHICKEN FETTUCCINI 28

roasted red peppers, baby spinach, garlic parmigiano reggiano sauce

CHICKEN FRANCESE 28

pan-sautéed, white wine, lemon parsley sauce, basmati rice

BARBECUED BABY BACK RIBS 34

full rack, maple slaw, cornbread, fries

ENTRÉES

Classics

16oz. SLOW ROASTED PRIME RIB 48

slow roasted, old rock salt recipe, horseradish cream, au jus

8oz. STEAK TIPS 28

char-grilled marinated tenderloin, whipped potato, teriyaki glaze

LOBSTER PIE mkt price

oven baked claw & knuckle maine lobster, lobster cream sauce, ritz cracker crumb, corn soufflé

CRAB CAKE 32

two 4oz. crab cakes, chipotle mayo, french fries, slaw

LOBSTER & SHRIMP BUCATINI 38

lobster tomato cream, broccoli, roasted corn, parmigiano reggiano, french bread toast points

SCOTTISH SALMON 32

pan seared, risotto, grilled asparagus, lemon dill or sweet thai chili sauce

LOBSTER MAC N CHEESE 28

claw & knuckle maine lobster, cavatappi pasta, bechamel, reggiano, cheddar, toasted panko bread crumbs

STOCKYARD U.S.D.A SPECIALLY AGED & SELECTED STEAKS & CHOP

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

24oz. PRIME PORTERHOUSE the steakhouse favorite 65

12oz. PRIME NY STRIP king of all steaks, center-cut 52

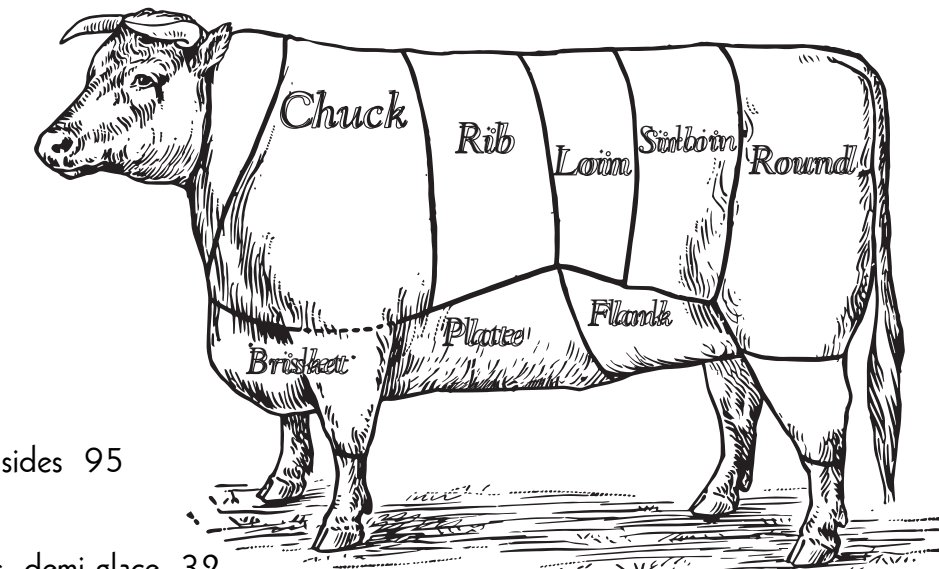
8oz. PREMIUM FILET MIGNON our most tender steak, barrel cut 52

20oz. BONE-IN RIBEYE our most flavorful cut 60

32oz. TOMAHAWK BONE-IN RIBEYE sliced to share, choice of two sides 95

BEEF TOWNEDOS petite tenderloins, whipped potato, grilled asparagus, demi-glace 32

14oz. NIMAN RANCH BONE-IN PORK CHOP mac n cheese, bourbon cider glaze 38



Crown Your Steak

bourbon peppercorn cream sauce 3, two jumbo baked shrimp 8, sautéed lobster mkt price, béarnaise 3 lobster oscar mkt price, truffle butter 3, sautéed mushrooms 3, caramelized onions 3, great hill blue cheese 3

STEAKHOUSE SIDES

Any Selection 8

Mac & Cheese, Onion Rings, French Fries, French Green Beans, Whipped Potatoes, Grilled Asparagus, Sautéed Spinach Creamed Spinach with Applewood Smoked Bacon, Steamed Broccoli, Lyonnaise Potatoes, Baked Potato 10

LOADED SKILLET POTATOES whipped potato, cheddar cheese, applewood smoked bacon, sour cream, chives 12

EXECUTIVE CHEF BILL BRAMLETT

*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.

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