

S A L A D S

Add to any salad			
grilled chicken breast	7	fried calamari	8
*grilled salmon filet	16	sautéed garlic shrimp	7
		*panko crusted Ahi	14
	HALF		ENTRÉE
CAESAR SALAD	7		13
hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*			
MIXED BABY GREENS SALAD	7		13
Danish blue cheese, walnuts, balsamic vinaigrette*			
CARAMELIZED APPLE SALAD	8		14
mixed greens, walnuts, Danish blue cheese, raspberry vinaigrette*			
SPRING SALAD	8		14
mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*			
SPINACH SALAD	8		14
feta, walnuts, smoked bacon, caramelized onion dressing			
WEDGE SALAD	N/A		14
iceberg, Danish blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds			
GRILLED ROCKY JR. CHICKEN BREAST SALAD	16		20
mixed greens, smoked bacon, Kalamata olives, roma tomatoes, onion, honey mustard dressing			
*PANKO-CRUSTED AHI SALAD	N/A		22
baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction			
*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD	N/A		24
mixed greens, crispy onion strings, Danish blue cheese, tomatoes, balsamic vinaigrette*			
* made with pasteurized egg yolks			

STOCK YARDS CERTIFIED PREMIUM ANGUS BEEF

Midwest corn-fed beef, top 8% angus cattle, aged a minimum of 21 days

ANGUS BISTRO FILET MEDALLIONS	25
shallot and thyme compound butter, shoestring fries	
*GRILLED 6 OZ. ANGUS FILET MIGNON	30
with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans	
*GRILLED 14 OZ. ANGUS RIBEYE	38
with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	

NEW ZEALAND LAMB

GRILLED NEW ZEALAND LAMB CHOPS	36
crispy polenta, grilled zucchini with a tarragon cream sauce	

S E A F O O D

SEAFOOD PASTA	27
salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	
LINGUINE DEL PESCATORE	25
clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	
CIOPPINO WITH GARLIC BREAD	25
shrimp, clams, mussels, salmon, in a spicy tomato sauce	5
(Jamie likes it with penne)	
add	
SCAMPI AL FORNO	28
sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce	
*OVEN ROASTED SALMON FILET	30
with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini	
*HALIBUT: PARMESAN CRUSTED OR PAN SEARED	35
with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	