STOCKYARDS
TAVERN & CHOPHOUSE

DINNER MENU

SHAREABLES

DEEP-FRIED PICKLES
dill seasoning & ranch 7

ONION RINGS
hand-breaded colossal onions & ranch 8

ARTICHOKE DIP
blend of boursin, mozzarella & parmesan
with tortilla chips 9

BRUSSELS SPROUTS
crispy fried brussels sprouts, bacon, bleu cheese
& balsamic glaze 10

CHEESE CURDS
ranch & house-made blueberry chipotle ketchup 12

CHICKEN WINGS
choice of dry rubbed, buffalo, sesame sweet chili,
or whiskey glaze served with ranch or bleu cheese 13

NACHOS
tortilla chips, shredded cheddar cheese,
pepper jack cheese sauce, black bean corn salsa, lettuce,
avocado, cilantro crema & salsa 14
add pulled chicken or pork carnitas +3

WALLEYE STRIPS
buttermilk-breaded walleye, tartar sauce
& lemon wedges 16

RIB BITES
five smoked baby back ribs smothered in blueberry
chipotle BBQ sauce 16

GIANT SOFT PRETZEL
sea salt, beer cheese & housemade mustard 17

COCONUT SHRIMP
sesame sweet chili sauce 17

CAJUN STEAK BITES*
whiskey glaze & horseradish cream 19

SOUPS

SOUP DU JOUR
cup 6 – bowl 10

FRENCH ONION SOUP
muenster & seasoned crouton 8

SALADS

add: chicken + 4 salmon* or steak* + 8 coconut shrimp + 9

MIXED GREENS
carrot, cucumber, onion, tomato & choice of dressing 6

WEDGE
iceberg, tomato, bacon, bleu cheese &
choice of dressing 10

CAESAR
romaine, parmesan & croutons
side 7 | entrée with garlic toast 14

GRILLED PEACH
mixed greens with romaine, fire roasted peaches,
seasonal berries, goat cheese, red onion, candied
walnuts, avocado & raspberry balsamic vinaigrette
side 9 | entrée with garlic toast 16

STEAK
4oz bistro filet, mixed greens, tomato, bleu cheese,
haystack onions & basil vinaigrette with garlic toast 20

CHARBROILED MEATS

accompanied with seasonal vegetables & choice of side

8OZ PRIME SIRLOIN*
32

6OZ FILET MIGNON*
42

14OZ RIBEYE*
46

STEAK ENHANCEMENTS

**bleu cheese, sautéed mushrooms,
caramelized onions, two onion rings, au poivre
whiskey glaze +3 each
three coconut shrimp +9**

SMOKED PRIME RIB
served Saturday & Sunday while supplies last
horseradish cream, au jus,
choice of side & seasonal vegetables
Queen Cut 10oz 38
King Cut 14oz 45

CHOPHOUSE FAVORITES

BABY BACK RIBS
smoked baby back ribs, BBQ sauce
with fries & coleslaw half 29 | full 40
upgrade to mashed potatoes +1

SMOKED HALF CHICKEN
mashed potatoes, brussels sprouts &
wild mushroom cream sauce 24

SALMON
couscous, bell pepper, artichoke, asparagus
& smoked tomato coulis 27

STEAK MEDALLION AU POIVRE
mashed potatoes & grilled asparagus 29

12OZ PORK CHOP*
whiskey-glazed center cut bone-in rib chop, au gratin
potatoes & brussels sprouts 29

PAN-FRIED WALLEYE
panko crusted, dill caper burre blanc,
wild rice pilaf & asparagus 30

CLASSICS

CHICKEN TENDERS
hand-breaded tenders, fries, coleslaw & honey mustard 18

POT PIE
savory cream sauce, peas, carrots, mushrooms
& pulled chicken 19

FISH & CHIPS
hand-battered haddock, tartar sauce, fries & coleslaw 20

CHICKEN ALFREDO FLORENTINE
grilled chicken, spinach & creamy parmesan
alfredo sauce 20

SHORT RIB MAC & CHEESE
bacon braised short ribs, cavatappi, cheddar cheese
sauce, parmesan & pickled red onion 25

HANDHELDS

*served with choice of kettle chips, fries, tater tots, fresh fruit or coleslaw
mixed greens or caesar salad +2
sub gluten-free bread +3*

CUBAN SANDWICH
pork carnitas, ham, pickle, swiss &
mustard on ciabatta hoagie 16

BLT
thick-cut bacon, lettuce, tomato & mayo
on toasted sourdough 16
upgrade to a Ham Club +3

CHICKEN BACON RANCH WRAP
chicken, bacon, avocado, lettuce, tomato,
pepper jack & ranch in a spinach wrap 17

WALLEYE SANDWICH
beer-battered walleye, lettuce, tomato & tartar sauce
on ciabatta hoagie 19

BRISKET SANDWICH
house-smoked brisket, coleslaw, onion ring
& housemade BBQ on pub bun 20

FRENCH DIP
shaved prime rib, horseradish cream, swiss &
caramelized onions on ciabatta hoagie 24

CHOPHOUSE CHEESESTEAK
shaved short rib, bell pepper, onion, pepper jack
cheese sauce & aioli 24

CHARBROILED BURGERS

*served with choice of kettle chips, fries, tater tots, fresh fruit or coleslaw
mixed greens or caesar salad +2
plant-based burger +3 gluten-free bun +3*

TAVERN BURGER*
your way with lettuce, tomato & red onion 15
add: sharp cheddar, swiss, pepper jack, american,
muenster, bleu cheese crumbles
or caramelized onions +1 each
avocado, bacon or fried egg* +2 each
sautéed mushrooms +3

PATTY MELT*
caramelized onion, muenster, cheddar &
horseradish aioli on toasted sourdough 17

FRENCH ONION BURGER*
muenster, swiss, cheeses, caramelized onion, garlic, thyme
& horseradish aioli served with french onion jus 18

WHISKEY BURGER*
whiskey glaze, cheddar, bacon, lettuce, tomato,
onion & garlic aioli 19

SIDES

WILD RICE PILAF 6

MASHED POTATOES 6

BAKED POTATO 6

COUSCOUS 7

BRUSSELS SPROUTS 8

LOADED BAKED POTATO 8

LOADED MAC & CHEESE 10

AU GRATIN POTATOES 10

*Consumer advisory: *item is served raw, undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination.10.07.26*

– *Stockyards' Signature Item*

Stockyards policy is to add 18% gratuity for groups of 8 or more, thank you for understanding

STOCKYARDS
TAVERN & CHOPHOUSE

BEVERAGE MENU

COCKTAILS

PINEAPPLE EXPRESS
campo bravo tequila, tattersall orange crema, tattersall lime crema, simple syrup & pineapple 8

MINNESOTA MULE
house vodka, ginger syrup, tattersall habanero bitters, tattersall sour cherry & tattersall orange crema 9

SPARKLING CRANBERRY PALOMA
campo bravo tequila, cranberry, lime, black sea salt & rosemary rim 9

WATERMELON MOJITO
bacardi rum, watermelon, mint & lime 9

HIBISCUS TEA PALMER
raspberry & hibiscus tea infused prairie organic vodka & lemonade 10

SPARKLING ELDERFLOWER MARTINI
house gin, elderflower liqueur, lemon, sparkling wine 10

HUCKLEBERRY MARGARITA
campo bravo tequila, orange liqueur, huckleberry, agave & lime 10

BLUEBERRY LEMON MARTINI
absolut citron, tattersall blueberry liqueur, limoncello & simple syrup 11

SOUTH ST. PAUL SUNRISE MARTINI
coconut vodka, mango nectar, raspberry, pomegranate & lime 11

TAVERN OLD FASHIONED
house rye whiskey, four roses bourbon, tattersall orange crema, tattersall sour cherry, bitters & simple syrup 12

SPICED PEAR WHISKEY SOUR*
spiced pear brandy, bulleit rye whiskey, egg white, lime, demerara 12

STOCKYARDS BLOODY MARY
your choice of house-infused pepper, dill, or horseradish vodka, cured meats, green olive, pickle & cheese curds 13

CHOPHOUSE SMOKED MANHATTAN
tattersall 6 year wheated bourbon, filthy cherries, smoke show 16

MOCKTAILS

HUCKLEBERRY CREAM SODA
huckleberry, soda & dash of cream 5

SOUTH ST. PAUL SUNRISE
mango nectar, raspberry, pomegranate & ginger ale 5

STRAWBERRY FIELDS
strawberry purée, mint, lime, sprite & soda 6

RASPBERRY HIBISCUS LEMONADE
raspberry hibiscus ice tea, lemonade 6

RED WINE

CABERNET SAUVIGNON - SYCAMORE LANE, CA
glass 7 | bottle 28

MERLOT - SYCAMORE LANE, CA
glass 7 | bottle 28

MALBEC - ALAMOS, ARG
glass 8 | bottle 32

PINOT NOIR - MARK WEST, CA
glass 9 | bottle 36

PINOT NOIR - SEA SUN, CA
glass 9 | bottle 36

RED BLEND - JOSH LEGACY, CA
glass 10 | bottle 40

CABERNET SAUVIGNON - FRANCIS COPPOLA, CA
glass 11 | bottle 45

WHITE WINE

CHARDONNAY - SYCAMORE LANE, CA
glass 7 | bottle 28

RIESLING - RELAX, DEU
glass 8 | bottle 32

PINOT GRIGIO - ECCO DOMANI, ITA
glass 8 | bottle 32

MOSCATO - RISATA D'ASTI, ITA
glass 8 | bottle 32

CHARDONNAY - KENDALL JACKSON, CA
glass 10 | bottle 32

SAUVIGNON BLANC - MURPHY-GOODE, CA
glass 9 | bottle 36

SAUVIGNON BLANC - NOBILO, NZL
glass 10 | bottle 36

BLUSH

WHITE ZINFANDEL - CANYON ROAD, CA
glass 7 | bottle 28

ROSÉ - FLEURS DE PRAIRIE, FRA
glass 11 | bottle 32

SPARKLING

BRUT - WYCLIFF, CA
glass 7 | bottle 28

PROSECCO - LA MARCA, ITA
glass 9 | bottle 36

HAPPY HOUR
2 pm - 6 pm | Daily

$2 OFF TAP BEERS

$2 OFF SHAREABLES

$5 HOUSE WINE BY THE GLASS

$2 OFF CRAFT COCKTAILS

TAP

LIFT BRIDGE ROOT BEER
16 oz. 5 | 22 oz. 7

STOCKYARDS PREYES BREWERY GOLDEN ALE
16 oz. 5 | 22 oz. 7

MICHELOB GOLDEN LIGHT
16 oz. 5 | 22 oz. 7

COORS LIGHT
16 oz. 5 | 22 oz. 7

HAMM'S
16 oz. 5 | 22 oz. 7

KONA BIG WAVE
16 oz. 6 | 22 oz. 8

SUMMIT EPA
16 oz. 6 | 22 oz. 8

CASTLE DANGER CREAM ALE
16 oz. 6 | 22 oz. 8

SIERRA NEVADA HAZY IPA
16 oz. 6 | 22 oz. 8

LAGUNITAS IPA
16 oz. 6 | 22 oz. 8

WAR PIGS*
16 oz. 7 | 22 oz. 9

BELLS TWO HEARTED IPA
16 oz. 7 | 22 oz. 9

SURLY FURIOUS IPA
16 oz. 7 | 22 oz. 9

ROTATING SEASONAL TAPS

ask your server for seasonal features

BOTTLE / CAN

BUDWEISER, BUD LIGHT, BUSCH LIGHT, MILLER LITE, GRAIN BELT PREMIUM, GRAIN BELT, NORDEAST, MICHELOB ULTRA 4

HEINEKEN 6 CORONA 6

STRONGBOW CIDER 6.50

NA BEER

HEINEKEN 0.0 6

HARD SELTZER

WHITE CLAW 5
HIGH NOON 6

GROUP & PRIVATE DINING - SPECIAL OCCASIONS AND EVERYDAY CELEBRATIONS - BOOK TODAY! - 651-350-7743 - INFO @STOCKYARDSTC.COM