CRAVEABLES

COLLOSAL ONION RINGS

hand battered sweet onions, buttermilk ranch – 8.95

CHEESE CURDS

buttermilk ranch – 11.95

BAKED BRIE

fig bacon jam, sliced apples, crostini – 14.95

CHICKEN WINGS GFF

dry-rubbed, buffalo, or whisky-glazed – 15.95

*STEAK BITES GFF

whisky-glazed cajun steak, horseradish cream – 18.95

BLACKENED SHRIMP GFF

cajun dusted, sweet & spicy sauce – 17.95

FIG BACON AND BLEU FLATBREAD

boursin, caramelized onion, arugula, balsamic – 15.95

CHICKEN FLATBREAD

pesto, red onion, mozzarella, garlic aioli, balsamic – 14.95

— SOUPS & SALADS —

FRENCH ONION

muenster, seasoned croutons – 8.95

SOUP OF THE DAY

cup - 5.95 bowl - 7.95

STOCKYARDS HOUSE GFF

spring mix, carrot, onion, cucumber, tomato – 5.95

WEDGE GFF

tomatoes, thick cut bacon, amablu crumbles – 7.95

CAESAR GFF

romaine, shaved parmesan, croutons side - 5.95 entrée - 10.95 add chicken -6.00 shrimp -8.00 *salmon or steak -10.00

KALE AND FARRO GFF

roasted butternut squash, apple, pumpkin seeds, goat cheese, red onion, dried cranberries, shaved manchego, apple cider vinaigrette – 16.95



CHARBROILED MEATS

served with choice of mashed or baked potato, fries, or tots. all steaks served with herbed butter all available gluten free upon request. served with warm bread and butter.

*FILET MIGNON

6 oz - 42.95

*USDA PRIME SIRLOIN

6oz grilled prime sirloin served with sauteed mushroom blend- 26.95

*RIBEYE

14 oz - 46.95

STEAK ADDITIONS caramelized onions, amablu cheese or whisky-glaze, onion ring, sauteed mushrooms 3.00 each

TAVERN FAVORITES

*SALMON GFF

housemade gnocchi, savory butternut squash sauce, crispy fried kale, balsamic glaze – 26.95

WALLEYE GFF

flour dusted & pan-fried, chipotle tartar, asparagus 29.95

POT PIE

chicken pot pie 16.95

CHICKEN FETTUCCINI

*FILET & LOBSTER

4 oz grilled filet of beef & 4 oz coldwater

lobster tail served with drawn butter &

choice of potato-48.95

*PORK CHOP

whisky glazed center cut bone-in

rib chop - 22.95

chicken, mushrooms, spinach, parmesan, garlic thyme cream sauce – 21.95

CHICKEN TENDERS

buttermilk hand-breaded, fries, slaw, honey mustard – 17.95

FISH & CHIPS

hand-battered cod, fries, slaw, tartar – 18.95

MAC & CHEESE

creamy cheddar cheese sauce – 14.95 add chicken or pulled pork -3.00

ASPARAGUS

9.95

GNOCCHI

crispy fried kale, savory butternut squash sauce, balsamic glaze – 8.95

BRUSSEL SPROUTS

bacon, shaved manchego, sriracha mayo – 9.95

MASHED OR BAKED POTATO

5.95

add bacon & cheddar 2.00

SEASONAL VEGETABLE MEDLEY

5.95

SAUTEED MUSHROOM BLEND

9.95

STOCKYARDSTC.COM

*consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. GFF - gluten free friendly: can be made gluten free upon request. substitute gluten free handheld bun for 1.00.

dinner 02.02.24

HANDHELDS

with pickles & choice of kettle chips, fries or tater tots substitute fruit or coleslaw -1.00substitute a mixed greens or caesar salad – 3.00

*TAVERN BURGER GFF

lettuce, tomato, red onion – 12.95 add: sharp cheddar, swiss, pepperjack, american, sauteed mushrooms, caramelized onions, amablu crumbles, avocado, *fried egg, or bacon 2.00 each

*WHISKY BURGER

whisky-glazed, thick cut bacon, sharp cheddar, lettuce, tomato, onion, garlic aioli – 16.95

*PATTY MELT GFF

caramelized onion, muenster, cheddar & horseradish aioli on sauerkraut sourdough – 15.95

BUTTERMILK RANCH FRIED CHICKEN

hand breaded chicken breast, sriracha mayo, dill pickle chips – 14.95

CUBAN GFF

housemade carnitas, ham, carolina mustard, pickle, swiss, asiago crusted hoagie – 15.95

WALLEYE GFF

flour dusted & pan-fried, lettuce, tomato, tartar on a grilled ciabatta hoagie – 17.95

CHOPHOUSE CHEESESTEAK GFF

shaved sirloin, bell pepper, onion, jack cheese sauce, roasted poblano aioli – 17.95

DESSERTS -

CHOCOLATE LAVA CAKE

molten center, vanilla bean ice cream – 7.95

CHEESECAKE

rotates monthly – 8.95

CRÈME BRULEE GFF

classic vanilla bean – 6.95

HOT FUDGE SUNDAE GFF

vanilla bean, chocolate sauce, whipped cream, cherry – 7.95

ASK ABOUT ARE FEATURE DESSERT OF THE MONTH

