



WEEKEND BRUNCH

Saturday & Sunday
10 am - 2 pm

DINNER MENU

SHAREABLES

DEEP-FRIED PICKLES

dill seasoning & buttermilk ranch 7

ONION RINGS

colossal sweet onions & buttermilk ranch 8

ARTICHOKE DIP

blend of boursin, mozzarella & parmesan
with toasted flatbread chips 9

BRUSSELS SPROUTS

bacon, shaved parmesan & sriracha mayo 10

CHEESE CURDS

buttermilk ranch & tomato jam 12

CHICKEN WINGS

choice of dry-rubbed, buffalo, or whiskey-glazed 13
served with buttermilk ranch or bleu cheese

NACHOS

tortillas, jalapeño cheese sauce, black bean & corn salsa,
lettuce, tomato, avocado, salsa & sour cream 14
add rotisserie chicken or pork carnitas + 3

BUFFALO SHRIMP

fried cornmeal-dusted shrimp, buffalo sauce &
bleu cheese dressing 17

COUNTRY FRIED RIBS

smoked ribs, dredged in seasoned flour & lightly fried,
tossed in house jerk, rum BBQ sauce & mango salsa 17

GIANT SOFT PRETZEL

sea salt, beer cheese & housemade mustard 17

COCONUT SHRIMP

sweet chili sauce 17

CHEESESTEAK TRIO

shaved sirloin, bell pepper, onion, jack cheese sauce &
roasted poblano aioli on slider buns 17

STEAK BITES*

whiskey-glazed cajun steak,
onion ring & horseradish cream 19

SOUPS

SOUP DU JOUR

cup 6 – bowl 10

NEW ENGLAND CLAM CHOWDER

cup 6 – bowl 10

FRENCH ONION SOUP

muenster & seasoned crouton 8

SALADS

MIXED GREENS

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

CAESAR

romaine, shaved parmesan & croutons
side 6

entrée with garlic toast points 12

GRILLED PEACH

mixed greens with romaine, fire roasted peaches,
blueberries, goat cheese, red onions,
candied pecans, avocado, raspberry vinaigrette
& garlic toast points 15

STEAK SALAD

4oz bistro steak medallions, mixed greens, tomato, amablu,
red onion, basil vinaigrette & garlic toast points 19

add grilled chicken + 4 salmon* + 6 shrimp or steak* + 8

CHARBROILED MEATS

*accompanied with seasonal vegetables and choice of starch:
autumn rice, mashed potatoes or baked potato*

12OZ PORK CHOP*

whiskey-glazed center cut
bone-in rib chop 28

8OZ PRIME SIRLOIN*

30

BRAISED SHORT RIB

shallot, thyme,
& cabernet reduction 33

5OZ FILET MIGNON*

36

12OZ RIBEYE*

43

STEAK ENANCEMENTS

bleu cheese, sautéed mushrooms,
caramelized onions, two onion rings,
whiskey glaze + 3 ea

SMOKED PRIME RIB

creamy horseradish, au jus,
choice of side & seasonal vegetables
served Sunday while supplies last

Queen Cut 10oz 35

King Cut 14oz 43

CHOPHOUSE FAVORITES

SOUTH ST. PAUL MEATLOAF

smoked meatloaf stuffed with bacon, cheddar,
whiskey glaze served with mashed potatoes
& cheesy cavatappi noodles 23

SMOKED QUARTER CHICKEN

thigh & leg dark meat, smoked tomato & apple pan sauce
served with seasonal vegetables & choice of starch 23

CARIBBEAN RED SNAPPER

Caribbean spiced, mango relish,
seasonal vegetables & choice of starch 24

PAN-SEARED SALMON

couscous, grilled shrimp, basil pesto & red pepper
beurre blanc 27

PAN-FRIED WALLEYE

parmesan-crusted, frangelico beurre monte served with
candied pecans, seasonal vegetable & choice of side 30

SIDES

AUTUMN RICE 6

MASHED POTATOES 6

BAKED POTATO 6

LOADED BAKED POTATO 8

ASPARAGUS 8

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*

STOCKYARDS CHICKEN

grilled chicken, pesto, balsamic reduction,
marinated tomato, caramelized onions, swiss & greens
on ciabatta hoagie 16

CUBAN SANDWICH

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

CHICKEN BACON RANCH WRAP

chicken, bacon, avocado, lettuce, tomato,
pepper jack & buttermilk ranch in a spinach wrap 17

REUBEN SANDWICH

corned beef, sauerkraut, swiss & house-made 1000 island
on toasted sauerkraut sourdough 18

FRENCH DIP

shaved prime rib, horseradish cream, swiss,
caramelized onions on ciabatta roll 18

BRISKET SANDWICH

house-smoked brisket, coleslaw, onion rings
& house BBQ on pub bun 19

CHARBROILED BURGERS

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

TAVERN BURGER*

your way with lettuce, tomato, red onion 14
*add: sharp cheddar, swiss, pepper jack, american, muenster,
bleu cheese crumbles, sautéed mushrooms or caramelized onions + 1 ea
avocado, bacon or fried egg* + 2 ea*

PATTY MELT*

caramelized onion, muenster, cheddar &
horseradish aioli on toasted sauerkraut sourdough 16

WHISKEY BURGER*

whiskey-glazed, cheddar, bacon, lettuce, tomato,
onion & garlic aioli 19

JUICY LUCILLE

stuffed with chorizo & oaxaca cheese,
topped with elote cream, mole, bacon,
avocado & honey jalapeño aioli 21

CLASSICS

CHICKEN TENDERS

buttermilk-battered tenders, tavern fries,
slaw & honey mustard 18

BOLOGNESE

classic slow-cooked traditional meat sauce served with
pappardelle noodles & garlic toast points 18

POT PIE

savory cream sauce, peas, carrots,
potatoes & rotisserie chicken 19

FISH & CHIPS

hand-battered cod, tavern fries, slaw & tartar 20

POBLANO CREAM FETTUCCINE

tequila lime chicken, bell pepper, onions, fettuccine
noodles & topped with crispy tortilla strips 24

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.11.20.25

– Stockyards’ Signature Item

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