



GENERAL INFORMATION

Stockyards Tavern & Chophouse features distinctive group & private dining experiences for up to 40 guests with attentive service, excellent food & a diverse menu in a wide range of price points. Stockyards' requires all private dining reservations for 12 guests or more to offer a limited menu based on the menu ordering guidelines established for private dining. Stockyards' private dining options are perfect for lunch or dinner meetings, family and social gatherings or celebrations.

BREAKFAST EXPERIENCE

Available 10 am - 2 pm
Choice of up to five Breakfast Entrées

LUNCH EXPERIENCE

Available 11:30 am - 3 pm
Choice of up to five Tavern Entrées
Choice of up to three Desserts

DINNER EXPERIENCE

Available 4 pm - 9 pm
Choice of up to two Soups & Small Greens
Choice of up to five Tavern or Chophouse Entrées
Choice of up to two Desserts

ADD TO YOUR EXPERIENCE

Shareables served as a first course
Cocktail service from the bar
Wine with dinner

A Stockyards' Manager will be happy to assist you in selecting a menu tailored to your preferences.



KAPOSIA ROOM GUIDELINES

A non-refundable deposit equal to the facility fee, a per person food & beverage minimum based on the reservation count, service charge & applicable taxes all apply to private dining room reservations.

\$200 facility fee for Breakfast (10 am – 2 pm) along with a food & beverage minimum based on the reservation count of \$15 per person for Breakfast

\$200 facility fee for Lunch (11:30 am – 3 pm) along with a food & beverage minimum based on the reservation count of \$20 per person for Lunch.

\$200 facility fee for Dinner (4 pm – 9 pm) along with a food & beverage minimum based on the reservation count of \$30 per person for Dinner.

A non-refundable deposit equal to the facility fee is required to reserve the private dining room.

No more than three separate checks for dining room reservations.

Pricing is à la carte based on the menu items selected for private dining reservations & does not include 20% service charge & applicable taxes.

PATIO GUIDELINES

The Patio may also be available based on availability.

A non-refundable deposit equal to the facility fee of \$500, a food & beverage minimum based on a minimum of 50 guests for the meal period above, service charge & applicable taxes all apply to Patio Private Dining reservations.



PRIVATE DINING



For more information or to arrange your personal tour of Stockyards' Private Dining Room, please contact us at 651-350-7743

TAVERN MENU

LUNCH COMBOS

available 11:30 am - 2 pm

Choose Two Combo

Choice of soup or salad & one half sandwich, half wrap, half flatbread or slider 11.95

Soup or Salad

(choose one)

Rotisserie Chicken Noodle or New England Clam Chowder,

Caesar or Mixed Greens with choice of dressing

Half Sandwich, Wrap, Flatbread or Slider

(choose one)

BLT sandwich or Chicken Bacon wrap,

Pesto Chicken or Mushroom flatbread,

Cheeseburger slider or Walleye slider

SHAREABLES

Tavern Fries fancy sauce & seasoned sour cream 5.95

Onion Rings colossal sweet onions & buttermilk ranch 7.95

Cheese Curds tomato jam & buttermilk ranch 9.95

Potato Skins cheddar & pepper jack, bacon, scallions & sour cream 10.95

Street Tacos: Carnitas or chicken 11.95

Giant Soft Pretzel beer cheese & carolina mustard 11.95

Nachos cheddar, jack, salsa, jalapeños, sour cream & guacamole 11.95
with chicken or carnitas 14.95

Chicken Wings dry rubbed or buffalo with buttermilk or blue cheese 15.95

Steak Bites* whisky-glazed cajun steak & horseradish cream 17.95

Blackened Shrimp jumbo shrimp in sweet, tangy hot sauce 17.95

BRICK OVEN FLATBREADS

Pesto Chicken red onions, mozzarella, garlic aioli & balsamic 12.95

Mushroom boursin cheese, parmesan, rosemary & sherry aioli 12.95

BIG GREENS

with a toasted baguette

Caesar romaine, shaved parmesan, croutons & caesar dressing 12.95
add blackened chicken 3 ~ add blackened salmon or shrimp *
or grilled steak * 5

Farmer's Market rotisserie chicken, mixed greens, butternut squash, apples, dried cranberries, amablu cheese crumbles, candied walnuts & sherry vinaigrette 15.95

Cobb thick-cut bacon, iceberg lettuce, avocado, eggs, tomatoes, amablu cheese crumbles, choice of dressing with grilled or rotisserie chicken 15.95 ~ with grilled steak * 17.95

TAVERN FAVORITES

Mac & Cheese creamy cheddar & gouda cheeses 13.95
add rotisserie chicken or pulled pork 3

Pot Pie rotisserie chicken pot pie 15.95

Chicken Tenders buttermilk hand-battered, honey mustard, coleslaw & fries 17.95

Fish & Chips hand-battered cod bites, tartar sauce, coleslaw & fries 17.95

Coconut Shrimp sweet chili sauce, coleslaw & fries 19.95

HANDHELDS

with pickles and choice of kettle chips, fries, tater tots, fruit or coleslaw. Substitute side with a mixed greens or caesar salad 3

BLT 12.95 add fried egg or avocado 2

Chicken Bacon Wrap rotisserie chicken, thick-cut bacon, lettuce, tomato, pepper jack & ranch in a spinach wrap 13.95
add avocado 2

Chophouse Club turkey, ham, thick-cut bacon, lettuce, tomato & mayo on toasted sourdough 14.95 add avocado 2

Rotisserie Chicken Melt thick-cut bacon, smoked gouda & garlic mayo on grilled sourdough 15.95

Reuben corned beef, swiss, sauerkraut & thousand island dressing on toasted marble rye 15.95

French Dip marinated roast beef & muenster on toasted ciabata hoagie with aus jus 15.95

Walleye flour-dusted & pan-fried with lettuce, tomatoes & tartar sauce on grilled ciabatta hoagie 17.95

CHAR BROILED BURGERS

1/2 lb burgers cooked to awesome with pickles & choice of kettle chips, fries, tater tots, fruit or coleslaw.

Substitute side side with mixed greens or caesar salad 3

Substitute toasted gluten free bun 1 ~ Substitute plant based patty 2

Patty Melt * caramelized onions, muenster, cheddar & horseradish aioli on grilled sauerkraut sourdough 14.95

Smokehouse* thick cut -bacon, smoked gouda, caramelized onions & tomato jam 15.95

Whisky* whisky-glaze, thick-cut bacon, sharp cheddar, lettuce, tomato, onion & garlic mayo 16.95

SOUPS & LITTLE GREENS

Rotisserie Chicken Noodle cup 5.95 ~ bowl 8.95

New England Clam Chowder cup 5.95 ~ bowl 8.95

French Onion crock 7.95

Mixed Greens 5.95

Caesar 5.95

Roasted Beet 7.95

Wedge 7.95

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. 2.3.22

CHOPHOUSE MENU

FIRE KISSED SKEWERS

Chicken bbq spiced over autumn rice 19.95

Beef * whisky-glazed over mashed potatoes 21.95

Shrimp whisky-glazed over mashed potatoes 21.95

CHOPHOUSE FAVORITES

Rotisserie Chicken half rotisserie chicken with mashed potatoes 19.95

Chicken Fettuccini rotisserie chicken, fresh pasta, mushrooms, spinach & parmesan tossed in garlic thyme cream sauce 21.95

Stuffed Chicken Breast whisky-glazed, stuffed with bacon, spinach, onions mozzarella & gouda with mashed potatoes 23.95

Salmon caramelized & pan-seared with autumn rice 25.95

Walleye lightly flour-dusted and pan-fried with chipotle tartar sauce & autumn rice 29.95

CHARBROILED MEATS

with choice of autumn rice, fries, tater tots, mashed or baked potato. Add bacon & cheddar cheese 2

St. Louis Style Spare Ribs 4 bones 19.95 - 8 bones 29.95

Rib & Chicken Combo 4 bones, 3 chicken tenders 21.95

Pork Chop* 21.95

USDA Prime Sirloin* 6 oz 23.95 - 9 oz 29.95

Filet Mignon* 4 oz 27.95 - 6 oz 39.95

Ribeye* 44.95

SIDES

Mashed Potatoes, Baked Potato, Autumn Rice or Sautéed Vegetables 5.95 each

Tater Tots, Tavern Fries or Three Colossal Onion Rings 5.95

Sautéed Mushrooms or Asparagus 7.95

Mac & Cheese 6.95 with Chicken or Pulled Pork 9.95

DESSERT MENU

Crème Brûlée classic vanilla 5.95

Chocolate Molten Lava Cake vanilla bean ice cream 5.95

Housemade Cheesecake 6.95

Chocolate Bread Pudding 6.95 à la mode 2

Apple Cranberry Crisp whipped cream 6.95 à la mode 2

Hot Fudge Sundae whipped cream & a cherry 6.95

Lift Bridge Root Beer Float served in a 22 oz frosty mug 7.95