

# S A L A D S

Add to any salad

grilled chicken breast	<b>8</b>	fried calamari	<b>9</b>	sautéed garlic shrimp	<b>8</b>
*grilled salmon filet	<b>16</b>			*panko crusted Ahi	<b>14</b>
				<b>HALF</b>	<b>ENTRÉE</b>
<b>CAESAR SALAD</b>				<b>8</b>	<b>14</b>
hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*					
<b>MIXED BABY GREENS SALAD</b>				<b>8</b>	<b>14</b>
Danish blue cheese, walnuts, balsamic vinaigrette*					
<b>CARAMELIZED APPLE SALAD</b>				<b>9</b>	<b>15</b>
mixed greens, walnuts, Danish blue cheese, raspberry vinaigrette*					
<b>SPRING SALAD</b>				<b>9</b>	<b>15</b>
mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*					
<b>SPINACH SALAD</b>				<b>9</b>	<b>15</b>
feta, walnuts, smoked bacon, caramelized onion dressing					
<b>WEDGE SALAD</b>				<b>N/A</b>	<b>15</b>
iceberg, Danish blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds					
<b>GRILLED ROCKY JR. CHICKEN BREAST SALAD</b>				<b>16</b>	<b>22</b>
mixed greens, smoked bacon, Kalamata olives, roma tomatoes, onion, honey mustard dressing					
<b>*PANKO-CRUSTED AHI SALAD</b>				<b>N/A</b>	<b>24</b>
baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction					
<b>*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD</b>				<b>N/A</b>	<b>25</b>
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

<b>ANGUS BISTRO FILET MEDALLIONS</b>	<b>26</b>
shallot and thyme compound butter, shoestring fries	
<b>*GRILLED 6 OZ. ANGUS FILET MIGNON</b>	<b>35</b>
with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans	
<b>*GRILLED 14 OZ. ANGUS RIBEYE</b>	<b>45</b>
with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	

## NEW ZEALAND LAMB

<b>GRILLED NEW ZEALAND LAMB CHOPS</b>	<b>38</b>
crispy polenta, grilled zucchini with a tarragon cream sauce	

## S E A F O O D

<b>SEAFOOD PASTA</b>	<b>30</b>
salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	
<b>LINGUINE DEL PESCATORE</b>	<b>29</b>
clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	
<b>CIOPPINO WITH GARLIC BREAD</b>	<b>28</b>
shrimp, clams, mussels, salmon, in a spicy tomato sauce	<b>5</b>
(Jamie likes it with penne) add	
<b>SCAMPI AL FORNO</b>	<b>31</b>
sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce	
<b>*OVEN ROASTED SALMON FILET</b>	<b>35</b>
with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini	
<b>*HALIBUT: PARMESAN CRUSTED OR PAN SEARED</b>	<b>38</b>
with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	