

# SALADS

## Add to any salad

grilled chicken breast	<b>10</b>	fried calamari	<b>10</b>	sautéed garlic shrimp	<b>12</b>
*grilled salmon filet	<b>20</b>	side of fries	<b>8</b>	*panko crusted Ahi	<b>15</b>

	<u>HALF</u>	<u>ENTRÉE</u>
<b>ROCKET SALAD</b> peppery arugula, citrus vinaigrette, shaved parmesan	<b>9</b>	<b>16</b>
<b>CAESAR SALAD</b> hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*	<b>9</b>	<b>17</b>
<b>MIXED BABY GREENS SALAD</b> Point Reyes blue cheese, walnuts, balsamic vinaigrette*	<b>9</b>	<b>17</b>
<b>SPRING SALAD</b> mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*	<b>10</b>	<b>18</b>
<b>CARAMELIZED APPLE SALAD</b> caramelized Fuji apples, mixed greens, walnuts, Point Reyes blue cheese, raspberry vinaigrette*	<b>10</b>	<b>18</b>
<b>SPINACH SALAD</b> feta, walnuts, smoked bacon, caramelized onion dressing	<b>10</b>	<b>18</b>
<b>WEDGE SALAD</b> iceberg, Point Reyes blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds	<b>N/A</b>	<b>18</b>
<b>CAPRESE SALAD WITH BURRATA CHEESE</b> mixed greens with vine ripened tomatoes, balsamic reduction, basil, extra virgin olive oil, croutons		<b>19</b>
<b>*PANKO-CRUSTED AHI SALAD</b> baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction	<b>N/A</b>	<b>25</b>
<b>*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD</b> mixed greens, crispy onion strings, Point Reyes blue cheese, tomatoes, balsamic vinaigrette*	<b>N/A</b>	<b>29</b>

\* 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> shallot and thyme compound butter, steak fries	<b>35</b>
<b>*GRILLED 8 OZ. ANGUS FILET MIGNON</b> with brandy cream green peppercorn sauce, roasted Yukon Gold potatoes and sautéed hericort verts	<b>50</b>
<b>*GRILLED 16 OZ. ANGUS RIBEYE</b> with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	<b>56</b>

## CHOPS

<b>GRILLED NEW ZEALAND LAMB CHOPS</b> with a rosemary and thyme Dijon cream sauce, smashed Yukon Gold potatoes and grilled zucchini	<b>46</b>
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## SEAFOOD

<b>LINGUINE DEL PESCATORE</b> Linguini Fini, clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	<b>32</b>
<b>CIOPPINO</b> shrimp, clams, mussels, salmon, in a spicy tomato sauce	<b>32</b>
	<b>3</b>
<b>SEAFOOD PASTA</b> salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	<b>34</b>
<b>SCAMPI AL FORNO</b> sautéed jumbo prawns with fresh Linguini Fini and mixed vegetables, in a garlic butter Chardonnay sauce	<b>40</b>
<b>*OVEN ROASTED SALMON FILET</b> with garlic herb compound butter, lemon risotto and sautéed broccoli	<b>40</b>
<b>*PARMESAN CRUSTED HALIBUT</b> with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	<b>44</b>