

# SALADS

## Add to any salad

grilled chicken breast	8	fried calamari	9	sautéed garlic shrimp	8
*grilled salmon filet	20			*panko crusted Ahi	14

	<u>HALF</u>	<u>ENTRÉE</u>
<b>ROCKET SALAD</b> peppery arugula, citrus vinaigrette, shaved parmesan	9	15
<b>CAESAR SALAD</b> hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*	9	15
<b>MIXED BABY GREENS SALAD</b> Point Reyes blue cheese, walnuts, balsamic vinaigrette*	9	15
<b>SPRING SALAD</b> mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*	10	16
<b>CARAMELIZED APPLE SALAD</b> mixed greens, walnuts, Point Reyes blue cheese, raspberry vinaigrette*	10	16
<b>SPINACH SALAD</b> feta, walnuts, smoked bacon, caramelized onion dressing	10	16
<b>WEDGE SALAD</b> iceberg, Point Reyes blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds	N/A	16
<b>CAPRESE SALAD WITH BURRATA CHEESE</b> mixed greens with vine ripened tomatoes, balsamic reduction, basil, extra virgin olive oil, pane fritti		18
<b>*PANKO-CRUSTED AHI SALAD</b> baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction	N/A	24
<b>*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD</b> mixed greens, crispy onion strings, Point Reyes blue cheese, tomatoes, balsamic vinaigrette*	N/A	28

\* 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	28
<b>*GRILLED 6 OZ. ANGUS FILET MIGNON</b> with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans	38
<b>*GRILLED 14 OZ. ANGUS RIBEYE</b> with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	49

## CHOPS

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

<b>SEAFOOD PASTA</b> salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	30
<b>LINGUINE DEL PESCATORE</b> clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	29
<b>CIOPPINO WITH GARLIC BREAD</b> shrimp, clams, mussels, salmon, in a spicy tomato sauce	29
	5
<b>SCAMPI AL FORNO</b> sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce	36
<b>*OVEN ROASTED SALMON FILET</b> with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini	38
<b>*PARMESAN CRUSTED HALIBUT</b> with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	40