

SALADS

Add to any salad

grilled chicken breast	8	fried calamari	9	sautéed garlic shrimp	9
*grilled salmon filet	20			*panko crusted Ahi	15

	HALE	ENTRÉE
ROCKET SALAD peppery arugula, citrus vinaigrette, shaved parmesan	9	15
CAESAR SALAD hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*	9	15
MIXED BABY GREENS SALAD Point Reyes blue cheese, walnuts, balsamic vinaigrette*	9	15
SPRING SALAD mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*	10	16
CARAMELIZED APPLE SALAD mixed greens, walnuts, Point Reyes blue cheese, raspberry vinaigrette*	10	16
SPINACH SALAD feta, walnuts, smoked bacon, caramelized onion dressing	10	16
WEDGE SALAD iceberg, Point Reyes blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds	N/A	16
CAPRESE SALAD WITH BURRATA CHEESE mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil, pane fritti		19
*PANKO-CRUSTED AHI SALAD baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction	N/A	25
GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD mixed greens, crispy onion strings, Point Reyes blue cheese, tomatoes, balsamic vinaigrette	N/A	29

* 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

ANGUS BISTRO FILET MEDALLIONS shallot and thyme compound butter, steak fries	30
*GRILLED 6 OZ. ANGUS FILET MIGNON with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans	40
*GRILLED 16 OZ. ANGUS RIBEYE with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	52

CHOPS

GRILLED NEW ZEALAND LAMB CHOPS crispy polenta, grilled zucchini with a tarragon cream sauce	42
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SEAFOOD

SEAFOOD PASTA salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	32
LINGUINE DEL PESCATORE clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	31
CIOPPINO WITH GARLIC BREAD shrimp, clams, mussels, salmon, in a spicy tomato sauce (add penne pasta)	30 5
SCAMPI AL FORNO sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce	38
*OVEN ROASTED SALMON FILET with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini	38
*PARMESAN CRUSTED HALIBUT with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	42
PAN SEARED DAYBOAT SCALLOPS Four fresh jumbo scallops with wild mushroom risotto with crispy pancetta. Topped with a garlic thyme pan sauce	49