

## **Appetizers**

### **Fried Portobello's**

*Panko-breaded parmesan portobello's strips served with a  
Creole mustard horseradish sauce*

### **Crab Claws**

*Fresh crab claws, fried or sautéed, served with  
House-made remoulade  
Market price*

### **Jumbo Onion Rings**

*Hand battered onion rings with comeback sauce*

### **Coconut Almond Shrimp**

*Six fried coconut-almond shrimp topped with a sweet &  
Spicy orange sauce*

### **Ahi Tuna**

*Sesame-crusting Ahi tuna, served rare, with pineapple  
Wasabi & balsamic glaze on Julienne Asian vegetables*

### **Surf & Turf Jalapeños**

*Six bacon-wrapped stuffed jalapeños with blackened  
Shrimp, tenderloin, cream cheese, parmesan cheese, &  
Chili aioli*

### **Bacon Wrapped Artichokes**

*Fourteen bacon wrapped artichokes topped with a  
Balsamic glaze*

### **Artisan Cheese Board**

*3 Artisan cheeses, Genoa salami, hot sopressata, peppered  
Salami, piquant peppers, olives, toasted almonds, dried  
Dates, honeycomb, apricots, with gourmet crackers*

## **Soup & Salad**

### **Soup Du Jour**

*House-made soup, made fresh daily  
Market Price—Cup or Bowl*

### **Black & Blue Wedge**

*Wedge of iceberg lettuce, cherry tomatoes, applewood  
Smoked bacon, blue cheese crumbles &  
blue cheese dressing*

### **Ahi Tuna Butternut Squash Salad**

*Sesame Ahi Tuna served rare with a blend of romaine &  
Spring mix with butternut squash, cherry tomatoes,  
English cucumber & lemon vinaigrette*

### **Blackened Salmon Salad**

*Blackened salmon on a bed of mixed greens with tomato,  
Red onion, cucumber, caper, boiled egg, &  
Cajun dill dressing*

### **House Salad**

*Blend of romaine & spring mix with red onions, diced  
Tomatoes, shredded cheddar, croutons &  
choice of dressing*

### **Caesar Salad**

*Caesar romaine lettuce tossed with parmesan cheese,  
Caesar dressing, & croutons*

### **Add a protein to any salad**

*Six Jumbo Shrimp*

*Eight Small Shrimp*

*Grilled or Fried Chicken Breast*

*Salmon*

*Ahi Tuna*

*Steak medallions*

## **Entrées**

*All Entrées are served with a house or Caesar salad*

### **Grilled Salmon**

*Pan seared wild-caught salmon, smoked tomato cream sauce,  
Toasted pecan-wild rice & pineapple glazed brussel sprouts*

### **Stock Yard Filet Mignon**

*Six-ounce grilled center-cut filet mignon, green peppercorn demi  
Served with Yukon roasted garlic buttermilk smash & roasted  
Broccoli & carrots*

### **Prime Filet Mignon**

*Seven-ounce USDA prime angus filet mignon topped with  
Roquefort blue cheese, bacon, chives, and compound butter  
Served with Yukon roasted garlic buttermilk smash &  
Seasonal vegetable*

### **Shrimp & Jalapeño Cheese Grits**

*Eight blackened jumbo shrimp served over jalapeño cheese grits  
With a Creole cream sauce*

### **Medallions**

*Grilled petite medallions topped with a portobello demi  
Served with Yukon garlic buttermilk smash & lemon asparagus*

### **Stock Yard Ribeye**

*Fourteen-ounce ribeye topped with a cabernet demi & onion straws  
Served with a horseradish red potato smash &  
Roasted broccoli & carrots*

### **Duck Breast**

*Pan seared duck breast with a blackberry port sauce served with  
Sweet potato smash & lemon asparagus*

### **Chicken or Shrimp Alfredo (gluten free)**

*Fettuccini with a rich alfredo sauce  
Grilled Chicken  
6 Jumbo Shrimp*

### **Angus Steak Burger**

*Angus steak burger with lettuce, tomato, onion and  
Pickle on a yellow corn dusted Kaiser bun  
Served with French fries  
Additional toppings available*

### **Shrimp Dinner**

*Ten jumbo shrimp fried golden brown and served with coleslaw,  
French fries, cocktail sauce, & Texas toast*

### **Catfish Dinner**

*Two catfish filets in our house spices & fried golden brown  
Served with French fries, coleslaw, tartar sauce, and Texas toast*

### **Hamburger Steak**

*Angus steak burger with caramelized onions, & gravy  
Served with French fries*

## **Ala Carte Side Dishes to Share**

*Jalapeño-Jack Grits*

*Cauliflower Smash*

*Shaved Brussels Sprouts*

*Toasted Pecan Wild Rice*

*Roasted Garlic Buttermilk Smash*

*Horseradish Red Potato Smash*

*Sweet Potato Smash*

*Broccoli & carrots*

*Pineapple glazed brussel sprouts*

*Chef's seasonal vegetable*

*\*Please alert your server should you have any  
special request or food allergies.*

*\*Consumption of raw or undercooked meats,  
eggs or seafood can be hazardous to your health.*