

# THE STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

*In 1947, The Stockyards, Arizona's Original Steakhouse, opened its doors for the first time with a menu focused solely on its historic past; Beef. The core concept of the menu has stayed essentially the same over the years, featuring only the finest aged Steak and Prime Rib. We still welcome all of our dinner guests with a traditional relish tray and a generous basket of baking soda biscuits and cornbread muffins as we have for over 70 years. Step back in time and relax as you enjoy an authentic Arizona landmark.*

## Appetizers

**Shrimp Cocktail 22**

**Paloma Ranch Calf Fries** Cocktail Sauce 16

**Wild Boar and Venison Sausages** Apple-Cranberry Chutney 20

**Pan Seared Crab Cake** Seasonal Field Greens, Spicy Remoulade 22

**Smoked Rainbow Trout** Garlic-Caper Aioli, Red Onion, and Seasoned Toast 18

**Gold Coast Seafood Gratin 28**

*Lobster, Shrimp, and Scallops, baked in a Garlic Cream Sauce, and served with Garlic Toast*

## Soups and Salads

**Soup of the Day** Cup 6 Bowl 9

**Stockyards Steak Soup** Cup 6 Bowl 9

**Ground Tenderloin Chili with Cornbread** Cup 6 Bowl 9

**Stockyards House Salad 6**

**Classic Caesar** Shaved Parmesan 12

**Western Wedge** Roasted Garlic Ranch Dressing, Bacon, and Blue Cheese Crumbles 14

**Oak Creek Pear Salad** Mixed Greens, Pears, Roquefort, and Pecans, with a Celery Seed Vinaigrette 14

**Wilted Spinach Salad** Sautéed Mushrooms, Caramelized Red Onion, Hot Bacon Dressing, Hard Boiled Egg 14

## Signatures\*

**Chateaubriand for Two 120**

*16 oz Center Cut Tenderloin, carved and served with Béarnaise Sauce, Whiskey Peppercorn Sauce, and Creamed Horseradish, Whipped Potatoes, Sautéed Mushrooms, and Seasonal Vegetable*

**Prime Rib for Two 110**

*24 oz Center Cut, carved and served Au Jus with Creamed Horseradish, Whipped Potatoes, Sweet Potato Mash, and Seasonal Vegetable*

**Wild West Mixed Grill 70**

**Grilled Medallion of Elk** Juniper Rosemary Sauce

**Pecan Dusted Walleyed Pike** Sweet Cream Butter Sauce

**Wild Boar & Venison Sausage** Apple-Cranberry Chutney

*Served with a Garlic and Chive Potato Cake and Rice Pilaf*

All dinners include choice of House Salad or Soup of the Day, Baked Potato, Whipped Potatoes, Parmesan Potato Stack, Whiskey Sweet Potato Mash, Rice Pilaf or Fries

## Stockyards Steaks\*



**The Arizona Cut 24 oz Bone-In Ribeye 75**



12 oz Ribeye 48    16 oz Ribeye 55  
12 oz New York Strip 48    16 oz New York Strip 55  
5 oz Filet Mignon 40    8 oz Filet Mignon 50    12 oz Filet Mignon 60  
7 oz Campfire Sirloin 36    20 oz Porterhouse 65

Served with Whiskey Peppercorn Demi-Glace, Béarnaise Sauce, or House Steak Butter, on the side

## Roast Prime Rib of Beef\*

Creamed Horseradish & Natural Juices

18 oz Cattle Baron's Cut 58  
12 oz Cowboy Cut 48  
8 oz Tenderfoot 40

## Entrees

**Twin 5 oz Lobster Tails** Drawn Butter and Parmesan Potato Stack 60  
**Grilled Medallions of Elk\*** Juniper Rosemary Sauce and a Garlic and Chive Potato Cake 55  
**Skillet Salmon\*** Citrus Chile Glaze and Rice Pilaf 38  
**Pan Seared Tomahawk Pork Chop** Whiskey Sweet Potato Mash and Apple-Cranberry Chutney 36  
**Southwestern Scampi Style Shrimp** Rice Pilaf 38  
**Herb Roasted Half Chicken** Whipped Potatoes and Seasonal Vegetable 28  
**Pecan Dusted Walleyed Pike** Sweet Cream Butter Sauce and Rice Pilaf 45  
**American Bison Meatloaf** Pan Gravy and Whipped Potatoes 32  
**Tortilla Crusted Pan Seared Rainbow Trout** Warm Onion and Chile Pepper Relish 30  
**Crunchy Fried Shrimp Platter** Cocktail Sauce and Fries 38  
**Grilled Chopped Steak\*** 12 oz Patty, Caramelized Onions and Mushroom Gravy 28  
**Half Pound Steak Burger\*** Grilled Onions and Cheddar with Fries 24  
**Calf's Liver** Caramelized Onions, Smoked Bacon, Mustard Sauce and Whipped Potatoes 26  
**Sonoran Sauced BBQ Baby Back Ribs** Coleslaw and Fries  
**Full Slab 34    Half Slab 28**

### Add Seafood to any entree:

5 oz Lobster Tail 25    5 oz Crab Cake 22  
(2) Shrimp 12    (2) Seared Sea Scallops 18    Oscar Style 16

## Sides

**Garlic Toast 8    Mushroom Skillet 10    Seasonal Vegetable 9**  
**Old Fashioned Buttermilk Onion Rings 10    Parmesan Potato Stack 10**  
**French Fries 8    Loaded Baked Potato 10    Whipped Potatoes 9    Creamed Spinach 10**  
**Rice Pilaf 8    Whiskey Sweet Potato Mash 9    Cowboy Beans with Chorizo and Roasted Corn 9**  
**Twice Baked Potato with Chives, Smoked Bacon, Pepper Jack and Cheddar 10**

All steaks and all hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\* These items may be cooked to order