

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.

All of our Dinners still include a choice of Soup or House Salad and a Potato as they have for the past 75 years. Many of our Entrees are served with a fresh Seasonal Vegetable as well. Step back in time and relax as you enjoy an authentic timeless Arizona landmark.

Appetizers

Classic Shrimp Cocktail 24

Paloma Ranch Calf Fries Cocktail Sauce 18

Wild Boar and Venison Sausages Apple-Cranberry Chutney 22

Pan Seared Crab Cake Seasonal Field Greens, Spicy Remoulade 24

Bourbon Glazed Shrimp 24

Soups and Salads

Soup of the Day Cup 7 Bowl 11

Stockyards Steak Soup Cup 7 Bowl 11

Ground Tenderloin Chili with Cornbread Cup 7 Bowl 11

Stockyards House Salad 8

Classic Caesar Shaved Parmesan 12

Western Wedge 14

Tomatoes, Bacon, Pickled Onions, Blue Cheese Crumbles, Garlic Ranch

Signatures*



The Arizona Cut 24 oz Bone-In Ribeye 80



Chateaubriand for Two 130

16 oz Center Cut Beef Tenderloin, carved and served with Béarnaise Sauce, Whiskey Peppercorn Demi-Glace, Creamed Horseradish, Parmesan Potatoes, Sauteed Mushrooms, Seasonal Vegetable

Prime Rib for Two 120

24 oz Center Cut, carved English Style, and served Au Jus, Creamed Horseradish, Whipped Potatoes, Sauteed Mushrooms, Seasonal Vegetable

Wild West Mixed Grill 80

Rice Pilaf, Seasonal Vegetable

Grilled Medallion of Elk Rosemary Demi-Glace, Chive Potato Cake

Seared Chilean Sea Bass Chef's Seasonal Selection

Wild Boar & Venison Sausage Apple-Cranberry Chutney

*All Dinners include choice of Soup or House Salad,
Baked Potato, Garlic Whipped Potatoes, Parmesan Potatoes,
Seasonal Vegetable, Rice Pilaf or Steak Fries*

Stockyards Steaks*

*12 oz Ribeye 52 16 oz Ribeye 60
12 oz New York Strip 50 18 oz Bone-in Delmonico 65
5 oz Filet Mignon 44 8 oz Filet Mignon 55 12 oz Filet Mignon 66*

*All Steaks include choice of one Sauce served on the side
Béarnaise Sauce, Whiskey Peppercorn Demi-Glace, or House Steak Butter*

Roast Prime Rib of Beef*

Creamed Horseradish & Natural Juices

*18 oz Cattle Baron's Cut 62
12 oz Cowboy Cut 52
8 oz Tenderfoot 44*

Entrees

Served with Seasonal Vegetable

Twin 5 oz Lobster Tails Drawn Butter, Parmesan Potatoes MP
Grilled Medallions of Elk Rosemary Demi-Glace, Chive Potato Cakes 60*
Skillet Salmon Citrus Chile Glaze, Rice Pilaf 38*
Pan Seared Tomahawk Pork Chop Apple-Cranberry Chutney, Parmesan Potatoes 40*
Southwestern Scampi Style Shrimp Rice Pilaf, Garlic Toast Points 38
Herb Roasted Half Chicken Mustard Cream Sauce, Garlic Whipped Potatoes 32
Seared Chilean Sea Bass Chef's Seasonal Selection 45
American Bison Meatloaf Mushroom Gravy, Garlic Whipped Potatoes 34
Fried Jumbo Shrimp Platter Cocktail Sauce, Steak Fries 38
Grilled Chopped Steak Caramelized Onions, Mushroom Gravy, Garlic Whipped Potatoes 30*
Calf's Liver Caramelized Onions, Smoked Bacon, Mustard Sauce, Garlic Whipped Potatoes 28
BBQ Baby Back Pork Ribs Coleslaw, Steak Fries
Full Slab 40 Half Slab 30

Add Seafood to any Entree:

*5 oz Lobster Tail MP 5 oz Crab Cake 24
(2) Shrimp 12 Seared Sea Scallops 18 Oscar Style 18*

Sides

*Mushroom Skillet 12 Seasonal Vegetable 12
Old Fashioned Buttermilk Onion Rings 12 Parmesan Potatoes 12
Loaded Baked Potato 12 Garlic Whipped Potatoes 10 Creamed Spinach 12
Steak Fries 10 Rice Pilaf 10 Cowboy Beans Chorizo, Roasted Corn 12
Twice Baked Potato Chives, Smoked Bacon, Jack & Cheddar 12*

*All Steaks and Prime Rib 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*