

# 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 26**

## 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 14**

**Western Wedge 14**

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

## Signatures\*

**Chateaubriand for Two 130**

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

**Prime Rib for Two 120**

*24 oz Center Cut, carved English Style, and served Au Jus, Creamed Horseradish, Whipped Potatoes, Sautéed 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\***



**The Arizona Cut 24 oz Bone-In Ribeye 80**



**12 oz Ribeye 55 16 oz Ribeye 65**

**12 oz New York Strip 52 18 oz Bone-in Delmonico 70**

**5 oz Filet Mignon 46 8 oz Filet Mignon 57 12 oz Filet Mignon 68**

*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 65**

**12 oz Cowboy Cut 55**

**8 oz Tenderfoot 45**

## **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 **40**

**Pan Seared Tomahawk Pork Chop\*** Apple-Cranberry Chutney, Parmesan Potatoes **42**

**Southwestern Scampi Style Shrimp** Rice Pilaf, Garlic Toast Points **40**

**Herb Roasted Half Chicken** Mustard Cream Sauce, Garlic Whipped Potatoes **32**

**Seared Chilean Sea Bass** Chef's Seasonal Selection **52**

**American Bison Meatloaf** Mushroom Gravy, Garlic Whipped Potatoes **34**

**Fried Jumbo Shrimp Platter** Cocktail Sauce, Steak Fries **40**

**Grilled Chopped Steak\*** Caramelized Onions, Mushroom Gravy, Garlic Whipped Potatoes **32**

**Calf's Liver** Caramelized Onions, Smoked Bacon, Mustard Sauce, Garlic Whipped Potatoes **30**

**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*