

PLATES TO SHARE

|                     |                                                                                        |    |
|---------------------|----------------------------------------------------------------------------------------|----|
| BEEF CARPACCIO      | tenderloin, aioli, fried capers, arugula, lemon oil, Reggiano, grilled ciabatta.....   | 19 |
| KOBE MEATBALLS      | beef, pork and fennel, San Marzano sauce, basil, Reggiano, grilled ciabatta.....       | 18 |
| SEARED AHI TUNA     | Peruvian Aji Verde sauce, hot smoked butter drizzle, pickled red onion .....           | 18 |
| RAINBOW CEVICHE     | tuna & salmon sashimi grade, shrimp, avocado, chilies, citrus ponzu.....               | 23 |
| SHRIMP COCKTAIL     | Baja California jumbo blue shrimp, tabasco & horseradish cocktail sauce, lemon.....    | 17 |
| LOBSTER BISQUE BOWL | house-made, served with grilled ciabatta.....                                          | 13 |
| BURRATA SALAD       | cardamom glaze, cherry tomatoes, toasted coriander seeds, basil, grilled ciabatta..... | 15 |
| LITTLE GEM CAESAR   | chilled green leaves, Reggiano, toasted panko crumbs, fresh herbs.....                 | 13 |
| CHARBROILED OYSTERS | half-dozen, grilled with garlic butter, spinach, parsley & Parmesan.....               | 18 |

STEAKYARD

SIGNATURE STEAK FRITES

Aged Steaks, House-Cut, Served with Thin Fries & Brandy Peppercorn Sauce

|                                            |            |    |
|--------------------------------------------|------------|----|
| TENDERLOIN BISTRO STEAK                    | 9 oz.....  | 31 |
| COULOTTE (PICANHA), PRIME                  | 10 oz..... | 39 |
| RIBEYE, 60-DAY AGED, PRIME, ALLEN BROTHERS | 14 oz..... | 48 |

Add-ons for your steak: sautéed cremini mushrooms 6 or grilled jumbo shrimp 12

Our steaks are cooked over an oak fire, served medium-rare to medium, and topped with our signature brandy peppercorn sauce.

ENTRÉE SALADS

|                                         |                                                                                                               |    |
|-----------------------------------------|---------------------------------------------------------------------------------------------------------------|----|
| CHICKEN SCHNITZEL                       | crispy chicken breast, little gem & arugula, green goddess dressing, fresh herbs, crispy capers, Reggiano.... | 22 |
| SEARED AHI TUNA OR GRILLED JUMBO SHRIMP | green leaves, Thai lime dressing, cilantro, dill, cherry tomato, pickled onion, roasted corn, avocado.....    | 25 |

OTHER NOTABLE ENTRÉES

|                          |                                                                                      |    |
|--------------------------|--------------------------------------------------------------------------------------|----|
| SEARED SALMON            | cauliflower risotto, charred broccolini and macadamia, lemon.....                    | 28 |
| GRILLED BRANZINO         | stuffed with crab meat sauce, cauliflower risotto, charred broccolini, lemon.....    | 30 |
| CHICKEN PARMIGIANA       | crispy chicken breast, fresh tomato sauce, mozzarella, with fries or kale salad..... | 25 |
| LOBSTER RISOTTO & PRAWNS | orzo pasta with lobster reduction, Reggiano & grilled jumbo prawns.....              | 29 |
| VODKA SAUCE PASTA (V)    | fresh rigatoni pasta, slightly spicy sauce, basil, Reggiano, toasted panko.....      | 19 |

SIDES

|                             |                                           |   |
|-----------------------------|-------------------------------------------|---|
| CORN CRÈME BRULEE           | cream of corn, candied jalapeño           | 7 |
| TRUFFLE CAULIFLOWER RISOTTO | béchamel, Reggiano                        | 7 |
| HOUSE THIN FRIES            | French fleur de sel                       | 5 |
| GARLIC PARMESAN BREAD       | buttery ciabatta, charbroiled             | 6 |
| CHARRED BROCCOLINI & SQUASH | Calabrian oil, macadamia nuts             | 9 |
| ASIAN KALE SALAD            | cabbage, scallions, vinaigrette, Reggiano | 6 |
| PORT SALUT MAC & CHEESE     | trumpet pasta, white cheese sauce         | 9 |

ROCKEFELLER OYSTERS

- CHARBROILED -

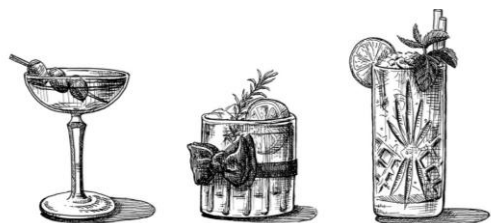
Half-dozen oysters grilled with garlic butter, spinach, parsley & Parmesan  
18

DESSERTS

|                             |                                                                   |    |
|-----------------------------|-------------------------------------------------------------------|----|
| PECAN CHESS PIE             | Texas Navarro pecans, served warm with vanilla ice cream.....     | 11 |
| COCONUT CHESS PIE           | classic southern recipe, served warm with vanilla ice cream.....  | 11 |
| KEY LIME PIE                | tart custard, graham crust and lime scented whipped topping ..... | 10 |
| CHOCOLATE MOUSSE CHEESECAKE | caramel, gluten free.....                                         | 10 |

We take pride in preparing our food from scratch daily, so some items may have limited availability. Please inform us of any allergies, as not all ingredients are listed. We are obliged to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Bon appétit!

# COCKTAILS



## BEE'S KNEES 15

Lemon & mandarin-infused Bombay, honey, fresh lemon

## AFTERGLOW MARTINI 14

Stone fruit vodka, lemon, white cranberry, oleo saccharum

## RASPBERRY LEMON DROP 13

Grey Goose, raspberry reduction, fresh lemon juice

## FIG & HONEY 14

Figenza fig vodka, honey, fresh lemon juice

## ESPRESSO MARTINI 15

Grey Goose, Kahlua, fresh espresso shot

## FROZEN CARAJILLO 14

Licor 43, brandy, fresh espresso, vanilla ice cream

## PROPER MARGARITA rocks or frozen 13

Tequila Ocho, Cointreau, lemon néctar

## SPICY COCONUT MARGARITA 14

Lunazul Reposado, Cointreau, coconut cream, jalapeños

## CUCUMBER BASIL GIMLET 14

Gin, fresh cucumber, basil, fresh lime juice, simple syrup

## MAPLE OLD FASHIONED 15

Elijah Craig, Angostura, Old Barrel maple syrup

## PASSION FRUIT CAIPIRINHA 13

Cachaça, lime, simple syrup, passion fruit purée

## THE LAST WORD 15

Bombay, Green Chartreuse, Maraschino, lime juice

## DRAFT BEERS

|                                  |   |
|----------------------------------|---|
| Lagunitas, IPA.....              | 8 |
| Dallas Blonde, Golden Ale.....   | 7 |
| Michelob Ultra, Light Lager..... | 6 |
| Estrella de Jalisco, Lager.....  | 6 |

## BOTTLES & CANS

|                                           |   |
|-------------------------------------------|---|
| 1664, Lager, France.....                  | 7 |
| Paulaner, Hefe-Weissen, Germany.....      | 7 |
| Athletic, non-alcoholic, Connecticut..... | 7 |

# WINES

## SPARKLING & CHAMPAGNES

Benvolio, Prosecco, Italy 10/36

Rose Chandon Mini, CA 13

La Perlina, Moscato, Italy (half bottle) 15

Veuve Clicquot, Champagne, France 17/64

Perrier Jouet Rose, Champagne, France 84

Dom Perignon, Champagne, France 75/230

## ROSÉ & WHITES

Blend - Conundrum, California 10/35

Sauvignon Blanc - Whitehaven, N. Zealand 12/42

Chardonnay - Haras de Pirque, Chile 12/42

Pinot Grigio - St. Michael-Eppan, Italy 12/46

Rosé - Whispering Angel, Provence 12/46

Sauvignon Blanc - Silver Oak, Napa/Sonoma 55

Sauvignon Blanc - Cade, Napa 16/60

Chablis - William Fevre, Bourgogne, France 68

## REDS

Blend - Walking Fool, by Caymus, CA 13/48

Pinot Noir - Belle Gloss, CA 13/50

Malbec - Luigi Bosca Insignia, Argentina 13/50

Malbec - Luca, Argentina 54

Bordeaux Blend - Chappellet, Napa 15/56

Amarone della Valpolicella - Casalforte, Italy 62

Zinf. Blend - Eight Years in the Desert, CA 66

Châteauneuf-du-Pape - Dmne de Cabasse, France 68

Brunello di Montalcino - Caparzo, Italy 72

## CABERNET SAUVIGNON

Bonanza, by Caymus, CA 12/44

Daou Reserve, Paso Robles 62

Austin Hope, Paso Robles (1 liter) 16/72

Faust, Napa 75

Caymus, Napa (1 liter) 22/98

Joseph Phelps, Napa 118

Silver Oak, Alexander Valley 120

Cade, Howell Mountain, Napa 35/135

Palmaz, Napa 180

Quintessa 2022, Napa 295

### PRIVATE EVENTS & PATIO RENTAL

Looking for a private space to host your next special occasion? Ask to speak to a manager or email us at [info@steakvard.com](mailto:info@steakvard.com)

## SEGAFREDO ZANETTI COFFEE: ESPRESSO 4 AFFOGATO 6

Corkage Fee \$20/750 ml • Soft Drinks & Sparkling Water \$3.95 (no refills) • Republic of Tea & Calypso Lemonade \$4  
20% gratuity will be added for parties of 6 or more.

## YOUR EXPERIENCE MATTERS

Should anything fall short of your expectations or require our attention, please don't hesitate to ask to speak with the manager. We are committed to making things right before you leave.