

FOR THE TABLE TO SHARE

BURRATA cardamon glaze, tomatoes, toasted coriander seeds, basil, grilled sourdough.....	14
KOBE MEATBALLS beef, pork and fennel, San Marzano sauce, basil, grilled sourdough.....	17
SEARED TUNA Peruvian Aji Verde sauce, hot smoked butter drizzle.....	18
RAINBOW CEVICHE tuna & salmon sashimi grade, shrimp, avocado, chilies, citrus ponzu.....	23
SHRIMP COCKTAIL Baja California jumbo blue shrimp, tabasco cocktail sauce, lemon.....	15
LITTLE GEM CAESAR chilled green leaves, Reggiano, Panko breadcrumbs, fresh herbs.....	13

Add to the salad: grilled jumbo shrimp \$12 or grilled chicken breast \$9

STEAKYARD

SIGNATURE STEAK FRITES

Aged Steaks Served with Thin Fries & Brandy Peppercorn Sauce

TENDERLOIN BISTRO STEAK 9 oz.....	28
PRIME COULOTTE / PICANHA 10 oz.....	32
PRIME RIBEYE, AGED 60 DAYS 14 oz.....	48

Add sautéed cremini mushrooms to your steak for \$6

Steaks are cooked medium rare to medium, over oak fire, and topped with our signature brandy peppercorn sauce.

OTHER THAN STEAKS

SEARED SALMON truffle cauliflower risotto, roasted asparagus, lemon.....	27
CRAB STUFFED BRANZINO truffle cauliflower risotto, roasted asparagus, lemon.....	31
COTOLETTA MILANESE crispy Durok pork chop, confit tomato sauce, burrata, choice of fries or salad.....	29
BEEF TARTARE chopped raw tenderloin, dressed little gem, Reggiano, thin fries.....	26
CLASSIC VODKA SAUCE PASTA (V) fresh Rigatoni, cream-based pink sauce, Reggiano	19
LOBSTER RISOTTO & PRAWNS orzo pasta with lobster reduction, Reggiano & grilled jumbo prawns.....	29

SIDES

CORN CRÈME BRULEE cream of corn, candied jalapeno	7
TRUFFLE CAULIFLOWER RISOTTO bechamel, Reggiano	7
HOUSE THIN FRIES French fleur de sel	5
GARLIC PARMESAN BREAD buttery Ciabatta, charbroiled	5
BROCCOLINI & SQUASH grilled & charred, garlic olive oil	8
ASIAN KALE SALAD cabbage, scallions, vinaigrette, Reggiano	6
BROWN BUTTER MAC & CHEESE trumpet, crispy sage, panko	9
MASHED POTATO roasted garlic, butter	9

OYSTERS CHARBROILED

Half dozen oysters topped with garlic, butter, spinach, parsley & parmesan

18

DESSERTS

PECAN CHESS PIE home made with 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 salted caramel, gluten free.....	10

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

COCKTAILS



APPLE CIDER WHISKEY SOUR 13
Teeling Whiskey, spiced cider, lemon juice, honey

DEDE'S MARTINI 12
Peach 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

PAPER PLANE 14
Elijah Craig, Aperol, Amaro Nonino, fresh lemon juice

THE LAST WORD 14
Bombay, Green Chartreuse, Maraschino, lime juice

PROPER MARGARITA 12
Tequila Ocho, Cointreau, lime & lemon néctar

MAPLE OLD FASHIONED 14
Elijah Craig, Angostura, Old Barrel maple syrup

ESPRESSO MARTINI 13
Grey Goose Vodka, fresh espresso shot, coffee liqueur

FROZEN MARGARITA 12
Casa del Sol, Cointreau, lime & lemon néctar

BEERS DRAFT

- 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..... 6
- Athletic, non-alcoholic, Connecticut.....6

WINES

SPARKLING & CHAMPAGNES

- Benvolio, Prosecco, Italy 10/36
- Rose Chandon Mini, CA 11
- La Perlina, Moscato, Italy (half bottle) 15
- Veuve Clicquot, Champagne, France 16/60
- Perrier Jouet Rose, Champagne, France 84
- Dom Perignon, Champagne, France 230

ROSÉ & WHITES

- Sauvignon Blanc, Whitehaven, New Zealand 11/40
- Pinot Grigio, St. Michael-Eppan, Italy 12/44
- Rose, Whispering Angel, Provence 13/48
- Chardonnay, Hartford, Russian River 14/52
- Sauvignon Blanc, Cade, Napa 16/60

REDS

- Blend, Walking Fool, by Caymus, CA 12/46
- Pinot Noir, Belle Gloss, CA 13/52
- Bordeaux Blend, Chappellet, Napa 13/52
- Malbec, Luca, Argentina 54
- Malbec, Red Schooner V 12, Argentina 14/56
- Amarone della Valpolicella, Casalforte, Italy 60
- Zinf. Blend, Eight Years in the Desert, CA 65
- Brunello de Montalcino, Caparzo, Italy 68
- Chateauneuf du Pape, Dmne du Pegau, France 85

CABERNET SAUVIGNON

- Bonanza, by Caymus, CA 11/40
- Austin Hope, Paso Robles (1 liter) 14/62
- Daou Reserve, Paso Robles 60
- Piu Belle, Chile 95
- Caymus, Napa (1 liter) 22/98
- Joseph Phelps, Napa 118
- Cade, Napa 35/135
- Palmaz, Napa 160
- M. Étain by Scarecrow, Napa (2021) 350

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@steakyard.com

SEGAFREDO ZANETTI COFFEE: ESPRESSO 4 AFFOGATO 6

Corkage fee \$20 per each 750ml btl. Soft Drinks and Sparkling Water \$3.95 each (no refill). 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.