

PLATES TO SHARE

BEEF CARPACCIO	tenderloin, aioli, fried capers, arugula, lemon oil, Reggiano, grilled sourdough.....	18
KOBE MEATBALLS	beef, pork and fennel, San Marzano sauce, basil, grilled sourdough.....	17
SEARED TUNA	Peruvian Aji Verde sauce, hot smoked butter drizzle, pickled 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.....	15
BURRATA SALAD	cardamon glaze, tomatoes, toasted coriander seeds, basil, grilled sourdough.....	14
LITTLE GEM CAESAR	chilled green leaves, Reggiano, Panko breadcrumbs, fresh herbs.....	13

Add grilled avocado with jumbo shrimp (12) or grilled chicken (9) to the salad

STEAKYARD

SIGNATURE STEAK FRITES

Aged Steaks Served with Thin Fries & Brandy Peppercorn Sauce

TENDERLOIN BISTRO STEAK	9 oz.....	30
COULOTTE / PICANHA, PRIME	10 oz.....	35
RIBEYE, AGED 60 DAYS, PRIME	14 oz.....	49

Add sautéed cremini mushrooms to your steak for \$6

Our steaks are cooked over oak fire, from medium rare to medium, and topped with our signature brandy peppercorn sauce

OTHER NOTABLE ENTRÉES

SEARED SALMON	cauliflower risotto, charred broccolini, lemon.....	27
CRAB STUFFED BRANZINO	cauliflower risotto, charred broccolini, lemon.....	31
LA MILANESE	golden & crispy Durok pork, rocket arugula, herbs & tarragon Dijon vinaigrette.....	23
IBERICO PORK RAGU GNOCCHI	garlic, fennel, Calabrian chile, broccolini, tomato confit.....	25
CHICKEN & VODKA SAUCE PASTA	grilled chicken breast, fresh Rigatoni, basil, Reggiano.....	23
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	6
BROCCOLINI & SQUASH	grilled, garlic, macadamia nuts	9
ASIAN KALE SALAD	cabbage, scallions, vinaigrette, Reggiano	6
BROWN BUTTER MAC & CHEESE	trumpet, crispy sage, panko	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



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

LAVENDER EMPRESS 14
Gin Empress, Crème of Violet, lavender essence

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

ESPRESSO MARTINI 14
Grey Goose, Kahlua, fresh espresso shot

FROZEN PEACH BELLINI 12
Prosecco, peach schnapps, peach purée

PROPER MARGARITA rocks or frozen 12
Tequila Ocho, Cointreau, lemon néctar

SPICY COCONUT MARGARITA 14
Tequila, Cointreau, coconut cream, lime juice, jalapeños

PASSION FRUIT CAIPIRINHA 12
Cachaça, lime, simple syrup, passion fruit purée

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

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 13
- La Perlina, Moscato, Italy (half bottle) 15
- Veuve Clicquot, Champagne, France 17/64
- Perrier Jouet Rose, Champagne, France 84
- Dom Perignon, Champagne, France 230

ROSÉ & WHITES

- Rose, Daou, Paso Robles 10/38
- Sauvignon Blanc, Whitehaven, New Zealand 11/40
- Pinot Grigio, St. Michael-Eppan, Italy 12/44
- Rose, Whispering Angel, Provence 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 V12, Argentina 14/56
- Amarone della Valpolicella, Casalforte, Italy 60
- Zinf. Blend, Eight Years in the Dessert, 1.5L CA 130
- Brunello de Montalcino, Caparzo, Italy 72
- Chateauneuf du Pape, Dmne du Pegau, France 85

CABERNET SAUVIGNON

- Bonanza, by Caymus, CA 11/40
- Austin Hope, Paso Robles (1 liter) 15/70
- 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 180
- 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.