GENERAL INFORMATION

Stockyards Tavern & Chophouse features distinctive group & private dining experiences for up to 32 guests with attentive service, excellent food & a diverse menu in a wide range of price points. Stockyard's requires all private dining reservations for 12 guests or more to offer a limited menu based on the menu ordering guidelines established for private dining. Stockyards' private dining options are perfect for lunch or dinner meetings, family and social gatherings or celebrations.

BREAKFAST EXPERIENCE

Available 9 am - 2 pm
Choice of up to five Breakfast Entrées

LUNCH EXPERIENCE

Available 11 am - 3 pm
Choice of up to five Tavern Entrées
Choice of up to three Desserts

DINNER EXPERIENCE

Available 4 pm - 9 pm
Choice of up to two Soups & Small Greens
Choice of up to five Tavern or Chophouse Entrées
Choice of up to two Desserts

ADD TO YOUR EXPERIENCE

Shareables served as a first course
Cocktail service from the bar
Wine with dinner

A Stockyards' Manager will be happy to assist you in selecting a menu tailored to your preferences.

PRIVATE DINING GUIDELINES

A non-refundable deposit equal to the facility fee, a per person food & beverage minimum based on the reservation count, service charge & applicable taxes all apply to private dining room reservations.

Breakfast
$200 facility fee for Breakfast (9 am – 2 pm) along with a food & beverage minimum based on the reservation count of $15 per person for Breakfast.

Lunch
$200 facility fee Lunch (11 am – 3 pm) along with a food & beverage minimum based on the reservation count of $20 per person for Lunch.

Dinner
$200 facility fee for Dinner (4 pm – 9 pm) along with a food & beverage minimum based on the reservation count of $30 per person for Dinner.

A non-refundable deposit equal to the facility fee is required to reserve the private dining room.

No more than three separate checks for private dining room reservations.

Pricing is à la carte based on the menu items selected for private dining reservations & does not include 20% service charge & applicable taxes.

The Patio may also be available based on availability. A non-refundable deposit equal to the facility fee of $500, a food & beverage minimum based on the reservation count for the meal period above, service charge & applicable taxes all apply to Patio Private Dining reservations. 10.15.21

PRIVATE DINING

For more information or to arrange your personal tour of Stockyards' Private Dining Room, please contact us at 651-350-7743

TAVERN MENU

LUNCH COMBOS

available 11:30 am - 2 pm

Choose Two Combo
Choice of soup or salad & one half sandwich, half wrap, half flatbread or slider 9.95

Soup or Salad
Rotisserie Chicken Noodle or New England Clam Chowder, Caesar or Mixed Greens with choice of dressing

Half Sandwich, Wrap, Flatbread or Slider
BLT sandwich or Chicken Bacon wrap,
Pesto Chicken or Mushroom flatbread,
Cheeseburger slider or Walleye slider

SHAREABLES

Tavern Fries fancy sauce & seasoned sour cream 5.95
Onion Rings colossal sweet onions & buttermilk ranch 7.95
Cheese Curds tomato jam & buttermilk ranch 9.95
Potato Skins cheddar & pepper jack, bacon, scallons & sour cream 10.95
Street Tacos: Carnitas 10.95 chicken 11.95 walleye 12.95
Giant Soft Pretzel beer cheese & carolina mustard 11.95
Nachos cheddar, jack, salsa, jalapeños, sour cream & guacamole 11.95
add chicken or carnitas 14.95
Chicken Wings dry rubbed or buffalo with buttermilk or blue cheese 13.95
Steak Bites* whisky-glazed cajun steak, horseradish cream sauce 15.95
Blackened Shrimp jumbo shrimp in sweet, tangy hot sauce 15.95
Tempura Walleye citrus ginger ponzu sauce 17.95

BRICK OVEN FLATBREADS

Pesto Chicken red onions, mozzarella, garlic aïoli & balsamic 12.95
Mushroom boursin cheese, rosemary & sherry aïoli 12.95

BIG GREENS

with a toasted baguette

Caesar romaine, shaved parmesan, croutons & caesar dressing 11.95 add blackened chicken 3 add blackened salmon or shrimp * or grilled steak * 5

Farmer's Market rotisserie chicken, mixed greens, butternut squash, apples, dried cranberries, amablu cheese crumbles, candied walnuts & sherry vinaigrette 15.95

Cobb thick-cut bacon, iceberg lettuce, avocado, eggs, tomatoes, amablu cheese crumbles, choice of dressing with rotisserie chicken or grilled chicken 15.95 or grilled steak * 16.95

TAVERN FAVORITES

Mac & Cheese creamy cheddar & gouda cheeses 13.95
add rotisserie chicken or andouille sausage 3
Pot Pie chicken pot pie 15.95
Chicken Tenders buttermilk hand-battered, honey mustard, coleslaw & fries 17.95
Fish & Chips hand-battered cod bites, tartar sauce, coleslaw & fries 17.95
Coconut Shrimp sweet chili sauce, coleslaw & fries 19.95

HANDHELDS

with pickles and choice of kettle chips, fries, tater tots, fruit or coleslaw. Substitute side with a mixed greens or caesar salad 2

BLT 12.95 add fried egg or avocado 2
Chicken Bacon Wrap rotisserie chicken, thick-cut bacon, lettuce, tomato, pepper jack & ranch in a spinach wrap 12.95
Chophouse Club turkey, ham, thick-cut bacon, lettuce, tomato & mayo on toasted sourdough 13.95 add avocado 2
Rotisserie Chicken Melt thick-cut bacon, smoked gouda cheese & garlic mayo on grilled sourdough 14.95
Reuben corned beef, swiss cheese, sauerkraut & thousand island dressing on toasted marble rye 14.95
French Dip marinated roast beef & muenster cheese on toasted ciabata hoagie with aus jus 15.95
Walleye flour-dusted & pan-fried with lettuce, tomatoes & tartar sauce on grilled ciabatta hoagie 16.95

CHAR BROILED BURGERS

1/2 lb burgers cooked to awesome with pickles & choice of kettle chips, fries, tater tots, fruit or coleslaw.
Substitute side with a cup of soup, mixed greens or caesar salad 2. Substitute toasted gluten free bun 1
Substitute plant based patty 2

Patty Melt * caramelized onions, meunseter & cheddar cheese on toasted sauerkraut sourdough 14.95
Smokehouse* thick cut -bcon, smoked gouda, caramelized onions & tomato-jam 14.95
Whisky* whisky-glaze, thick-cut bacon, sharp cheddar, lettuce, tomato, onion & garlic mayo 15.95

SOUPS & LITTLE GREENS

Rotisserie Chicken Noodle or New England Clam Chowder cup 4.95 - bowl 7.95
French Onion crock 7.95
Mixed Greens or Caesar Salad 4.95
Roasted Beet or Wedge Salad 6.95

Consumer Advisory: * Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

CHOPHOUSE MENU

FIRE KISSED SKEWERS

Chicken harissa-glazed over autumn rice 19.95
Beef whiskey-glazed over mashed potatoes 21.95
Shrimp* whisky-glazed, served over mashed potatoes 21.95

CHOPHOUSE FAVORITES

Rotisserie Chicken half rotisserie chicken with mashed potatoes 19.95
Chicken Fettuccini parmesan, mushrooms, spinach & garlic- thyme cream sauce 19.95
Stuffed Chicken Breast whiskey-glazed stuffed with bacon, spinach, onions, mozzarella & gouda with mashed potatoes 23.95
Salmon caramelized & pan-seared with autumn rice 25.95
Braised Pot Roast wild mushroom bordelaise & mashed potatoes 27.95
Walleye flour-dusted and pan-fried with chipotle tartar sauce & autumn rice 29.95

CHARBROILED MEATS

with choice of autumn rice, fries, tater tots, mashed or baked potato. Add bacon& cheddar cheese 2

St. Louis Style Spare Ribs 4 bones 17.95 - 8 bones 21.95
Rib & Chicken Combo 4 bones, 3 chicken tenders 21.95
Pork Chop* 21.95
USDA Prime Sirloin* 6 oz 21.95 ~ 9 oz 27.95
Filet Mignon* 4 oz 25.95 ~ 6 oz 35.95
Ribeye* 39.95

SIDES

Mashed Potatoes, Baked Potato, Autumn Rice or Sautéed Vegetables 5.95 each
Tavern Fries or Three Colossal Onion Rings 5.95
Sautéed Mushrooms or Asparagus 7.95
Mac & Cheese 7.95 with Rotisserie Chicken or Andouille 9.95

DESSERT MENU

Crème Brûlée 5.95
Chocolate Molten Lava Cake 5.95
Housemade Cheesecake 6.95
Chocolate Bread Pudding 6.95 à la mode 2
Apple Cranberry Crisp 6.95 à la mode 2
Hot Fudge Sundae 6.95