

Tartan Fields

Large Plates

Chef Todd's Stockyard

served with one accompaniment and side salad

Berkshire Pork Chop brined 12oz pork chop 22

Filet Mignon pan roasted & basted with butter 30

Flatiron Steak sea salt, crack black pepper, roasted to temperature 18

The above items available with your choice of the following sauces:
[house steak sauce, blue cheese gratin, foie gras butter, sautéed mushrooms, caramelized onions or onion straws]

Faroe Island Salmon pan roasted in evoo 20

Sesame Crusted Tuna shiitake mushrooms, orange ginger sauce 23

Hot Honey Chicken buttermilk crisp chicken breast, jalapeno infused honey 18

The Stockyard Burger applewood bacon, aged cheddar, fries 12

Accompaniments

Idaho Baked Potato

sea salt crusted, topped how you like 6

Vegetable of the day

chef's selection of seasonal vegetables 5

Brussel Sprouts

roasted then fried, lardons, evoo 6

Mac and Cheese

orecchiette pasta, creamy cheddar sauce 6

Truffle Fries

hand cut french fries, parmesan, fresh herbs, white truffle oil 5

Desserts

Fresh Baked Cookies chef todd's daily selection of cookies 6

NY Cheesecake raspberry sauce, vanilla whipped cream, fresh mint 7

Chocolate Cake layered mousse cake, vanilla whipped cream 7

Seasonal Ice Cream dell's seasonal ice cream 6

Executive Chef | Todd Goodwin

Please inform your service staff of any dietary restrictions and allergies, Tartan Fields culinary staff will accommodate any special requests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Ask your server which dishes apply.

Tartan Fields

Sharables

Ahi Tuna Stack

sushi grade ahi, avocado, wasabi aioli, cucumber salad, wontons 13

Spinach and Artichoke Dip

creamy spinach & artichokes, parmesan, grilled naan bread 10

Roasted Cauliflower

garlic roasted, fresh rosemary, goat cheese dipping sauce 10

Arancini

arugula pesto crema, san marzano tomato sauce 10

Veal Ricotta Meatballs

san marzano tomato sauce, toasted baguettes 10

Seasonal Flatbread

chef todd's fresh selection MP

Soups and Greens

Soup Du Jour daily selection 4/6

Stockyard Chili meaty chili, cheddar, oyster crackers 4/6

Classic Caesar

crisp romaine, parmesan crisp, herbed croutons 4/8

Field Greens

garden greens, honey crisp apples, dried cherries, toasted almonds, goat cheese, sherry vinaigrette 5/10

Frisee Salad

smoked bacon, toasted pine nuts, dried cranberries, feta cheese, roasted fennel vinaigrette 5/10

Filet and Wedge

filet mignon, iceberg wedge, smoked bacon, blue cheese, crispy onions, choice of dressing 18

Add Chicken 5 | Add Salmon 7 | Add Ahi 8

Executive Chef | Todd Goodwin

Please inform your service staff of any dietary restrictions and allergies, Tartan Fields culinary staff will accommodate any special requests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Ask your server which dishes apply.