

Hot Lunch Buffets

Simple Coal Grilled Chicken

Lemon, Rosemary and Thyme cured Chicken, served with Wild Mushroom Risotto and Mixed Greens with assorted dressing
\$14.95

Lemon Chardonnay Salmon

6oz Poached Salmon Filet with a Yogurt based Lemon, Chardonnay Dill sauce, accompanied by Steamed Vegetables and White Rice
\$15.95

Porter Brisket

Braised Stockyard's Brisket topped with New Potatoes and a Red Wine Demi Glace, accompanied by Roasted Vegetables
\$17.95

Chipotle Chicken Taco Bar

Slow Roasted Chipotle Chicken Chops, Fresh Grilled Flour Tortillas, Sour Cream, House Made Salsa, Shredded Cheddar Jack and Shredded Cabbage served with Fresh Cut Corn Chips and Chef's Choice Salad
\$14.95

Hamburger Buffet

1/2 lb. Charbroiled Beef Patties served with sliced American Cheese, Lettuce, Tomatoes, Pickles, Onions and condiments. Served with Baked Beans and your choice of Peanut Butter Coleslaw or House Made Kettle Chips
\$11.95

St. Louis Spare Ribs and Chicken Chops Barbecue

Bone-in eight piece Chickens and Spare Ribs smothered in a house made Dr. Pepper BBQ Sauce, served with Baked Beans and your choice Peanut Butter Coleslaw or House Made Kettle Chips
\$20.95

Sandwiches and Wraps

Wraps and sandwiches include house cut kettle chips and greek penne pasta salad.

The Artichoke Chicken Sandwich

Grilled Chicken Breast, Roasted Red Peppers, Confit Tomatoes, Buffalo Mozzarella and an Asiago Artichoke Spread served on Ciabatta Bread

\$14.95

The American Prime Rib Sandwich

Slow Roasted Stockyard's Prime Rib, Roasted Tomato Aioli, Melted Shallots, Avocado and Swiss Cheese on Grilled Brioche

\$16.95

Roasted Maple Ham

Spiral Roasted Ham, Whiskey Maple Onions, Heirloom Tomatoes, Crisp Romaine, Dijonaise and Swiss Cheese on Ciabatta Bread

\$14.50

Chicken Grape Wrap

Grilled Chicken Breast, Almonds, Crisp Celery, Red Globe Grapes, Fresh Dill and a Greek Yogurt Sauce in a Whole Wheat Wrap

\$13

Turkey Pesto Wrap

House Roasted Turkey, Sun Dried Tomatoes, Fresh Spring Mix, Pesto Cream Cheese and Reggiano Parmesan on a Spinach Tortilla Wrap

\$14.50

Spanish Caesar Wrap

Crisp Romaine, Fire Roasted Corn, Shaved Manchengo, Ancho Chili Croutons and a Chipotle Lime Caesar Dressing, served with Grilled Chicken or Salmon

\$15

Gourmand Greens

Salads include freshly grilled artisan bread.

The Hills

Fresh Mesclun, Blue Cheese Crumbles, Chopped Pears, Pancetta Bacon, Red Onions and Grilled Chicken accompanied by a Pear Balsamic Dressing

\$13.50

The Viatore

Fresh Mesclun., Goat Cheese, Moroccan Almonds, Raisins, Artichoke Hearts, Picholine Olives and Grilled Shrimp with a Sun Dried Pepper Vinaigrette

\$16

Strawberry Wild Greens

Fresh Wild Greens, Grilled Onions, Feta Cheese and Early Spring Strawberries with a House Vinaigrette, served with Grilled Chicken or Salmon

\$15

Spanish Caesar

Crisp Romaine, Fire Roasted Corn, Shaved Manchengo, Ancho Chili Croutons and a Chipotle Lime Caesar Dressing, served with Grilled Chicken or Salmon

\$14

Red Almond Goat Cheese Salad

Paprika Brown Sugar Almonds, Fresh Field Greens, Sliced Pears, Twice Smoked Bacon, Caramelized Shallots, Goat Cheese Cake and Maria's Catalina Dressing, served with Grilled Chicken or Salmon,

\$14.50

Carne Chica Ensalada

Crisp Local Romaine, Pico De Gallo, Queso Fresco, Chopped Bell Peppers, Green Onions and Roasted Corn, Topped with Traditional Carne Asada tossed in a Cilantro Vinaigrette and served in a Crisp Tortilla Bundle

\$15

Chop Chop Salad

Fresh Spring Mix, Diced Roasted Turkey, Diced Beef Steak Tomatoes, Diced Red Onions, Avocado and Sweet Chili Bacon with Ranch or Blue Cheese

\$13.50