

EASTER BRUNCH

at Y.O. Ranch Steakhouse

STARTERS

Select one

GREEN PEA BISQUE

with crème fraiche and wild boar bacon

HOUSE SALAD

Greens, caramelized pecans, apples, goat cheese, garlic cilantro vinaigrette

SMOKED SALMON

House cured and smoked salmon with traditional accompaniments

MOO SHU VENISON

Stir fried venison, water chestnuts, and mushrooms rolled in a crepe and topped with brandy cream

ENTREES

Select one

STEAK & EGGS

Filet medallions and poached eggs on top of herb focaccia toast topped with hollandaise

PORK CHOPS

Brined and slow roasted with apple, brandy, molasses butter

CHICKEN AND WAFFLES

Fried chicken on a Minnesota wild rice waffle with agave nectar butter

PECAN CRUSTED RAINBOW TROUT

Pecan crusted trout with molasses butter

44 FARMS STEAKS

Filet mignon or Ribeye

FARFALLE SMOKED SALMON CARBONARA

Bow tie pasta and house smoked salmon in a Alfredo sauce with bacon, green peas, and green onion

CHICKEN FRIED LOBSTER BENEDICT

Traditional eggs benedict served with chicken fried lobster

TEXAS HILL COUNTRY OMELETTE

Three egg omelet with wild boar sausage, smoked tomatoes, wild mushrooms, and cheddar cheese topped crème fraiche and pico de gallo

MIXED GRILL

Venison chop and elk tenderloin with a blackberry port reduction over wild mushroom bread pudding

SHRIMP AND GRITS

Texas gulf coast shrimp sautéed with smoked tomatoes, scallions, bacon and deglazed with cognac Served over cheesy Tabasco grits

DESSERT

select one option

FLOURLESS CHOCOLATE CAKE

Served with a fresh raspberry coulis

LEMON BLUEBERRY CHEESECAKE

Served with fresh blueberry compote

SNOOKIE'S PEACH COBBLER

BUTTERMILK PIE

45.00 per person

