



# Y.O. Ranch Steakhouse Easter Brunch

Three courses \$68 per person plus tax and gratuity  
 Kids 12 and under may pick an entree below with ala carte prices  
 Kids menu available for 8 and under  
 Vegan options by request



**For the table basket of assorted pastries, breads and jams**

## STARTERS

### House Salad

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

### Lobster Bisque

Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with brandy

### Shrimp and Grits GF

Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

### House Smoked Salmon GF

House-cured and lightly smoked with yuzu vinaigrette, capers, and dill

### Pork Belly GF

Sweet & smoky rubbed pork belly roasted crispy - Served with hellacious collard greens

### Pimento Cheese Fritters VG

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers and spicy mayo - Panko breaded and fried golden brown - House Tabasco jam

## ENTREES

### Pecan Crusted Rainbow Trout GF

Pecan-crusted trout with molasses butter - Wild rice and grilled vegetable

### Chicken and Waffle

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

### Filet Mignon GF

Petite filet with mashed potatoes and grilled vegetables

### Chicken Piccata

Pan-roasted chicken breast with lemon caper butter -Served over orzo.

### Wild Game Mixed Grill

Espresso-crusted venison chop with blackberry port reduction - Chicken fried quail with wild mushroom cognac demi-glace - Wild rice and grilled vegetables

### Smoked Salmon Omelette GF

With house-cured and smoked salmon, tomatoes, cream cheese, and fried capers, topped with crème fraîche and chives- Served with arugula salad

### Steak and Eggs

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

## DESSERT

### Warm Banana Pudding

Made from scratch and baked with a meringue

### Prickly Pear Sorbet V

Cactus pear sorbet with fresh berries

### Chocolate Torte GF

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

### Blueberry Cobbler Cheesecake

Fresh blueberries, white chocolate, shortbread crumbles, and topped with blueberry compote

## DRINKS

### Easter Mocktail Punch

Prickly pear puree, Topo Chico, and lime \$9

### Mocktail Mojito

Fresh lime and mint muddled with Lychee syrup and shaken with sliced strawberries, and Topo Chico \$9

### Easter Bunny Mary

Bloody Mary mix made with carrot juice with a spiced rim \$12

### Blood Orange Mimosa

Sparkling wine and blood orange juice \$12

Gratuity added to parties of six or larger

Gluteen Free GF

Vegetarian VEG

Vegan V