

Y.O. Ranch Steakhouse Restaurant week 2015

First

Green Pea and Ham Bisque - Fresh green pea bisque with crème fraiche and prosciutto chips

Catty Cakes - Smoked catfish cakes with whole grain mustard remoulade

Louie's Venison Roll Ups - Bacon wrapped venison, jalapeno, and smoked mozzarella- grilled and brushed with molasses Dijon

Smoked Salmon - House cured and cold smoked with traditional accompaniments

Y.O. House Salad - Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

Main

Y.O. Steak Frites

44 Farms Black Angus culotte steak with Chimichurri - Served with hand cut fries

Red Chili Blackened Salmon

Sundried tomato, roasted garlic, cilantro butter
Served with maple Dijon roasted Brussel sprouts

Chicken Fried Lobster

Lemon caper butter cream - Served with mashed potatoes and green beans

Espresso Rubbed Venison

Blackberry port reduction
Served with Minnesota wild rice

Lamb Chops

Texas lamb chops grilled with herbs de Provence and served over bourbon spiked sweet potato puree with a plum wasabi glaze and topped with fried onions

Ribeye 14-oz

or

Filet 8 oz.

Served with mashed potatoes

Dessert

Pineapple Carpaccio

Vanilla basil syrup, prickly pear celery root sorbet

Chocolate Torte

Flourless Chocolate Cake spiked with Chambord and served with Raspberry Coulis