

# New Year's Eve

## Starters

### Y.O. House Salad (veg)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

### Shrimp and Crab Bisque

Classically prepared rich and velvety soup with shrimp and crab morsels, spiked with Sherry

### Crudo

Raw preparations of New Zealand King Salmon and Nova Scotia Sea Scallop

### Rattlesnake Chili Pie

Jalapeno and cheddar cornbread muffin layered with rattlesnake chili, queso, sour cream and Pico de Gallo

### Quail Lollipops

Smoked and flash fried Texas quail with Grand Marnier molasses glaze

### Chicken Fried Lobster

Champaign cream gravy  
(add 5.00)

### Deep Ellum Pimento Cheese Fritters (veg)

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers, panko breaded and fried golden brown, served with house Tabasco jam

## Main

### 44 Farms Smoked Prime Rib

All-natural local black angus slightly smoked and slow roasted overnight Served with natural jus and horseradish cream

### Steak & Lobster

Petite Filet & Chicken Fried Lobster

### Buffalo Filet Mignon

Seasoned with our special blend of spices

### Halibut Provencale

Norwegian halibut filet with roasted tomatoes, garlic, lemon, and basil Served with Mediterranean couscous

### New Zealand King Salmon

Crab fried rice and lobster sauce

### Hill Country Duo

Axis venison chop on wild mushroom bread pudding with morel brandy demi Espresso crusted elk tenderloin with blackberry port reduction

### Zucchini Noodles (vegan)

Spiral zucchini, red bell pepper, tomatoes, fresh basil, and garlic - Tossed with a coconut red curry broth and topped with toasted pine nuts

## Desserts

### Chocolate Torte

Flourless Chocolate Cake spiked with Chambord and served with Raspberry Coulis

### Lemon Blueberry Cheesecake

Lemon Cheesecake topped with a Blueberry Compote

### Prickly Pear Sorbet

Prickly Pear Sorbet with Fresh Berries

### Red Velvet Lava Cake

Warm red velvet cake made with white chocolate and a hot cream cheese filling

6:00 Pm and before and after 9Pm | 60.00 per person | Premium seating 75.00 per person