



VALENTINE'S DAY

Y.O. Ranch Steakhouse



STARTERS (CHOICE OF ONE)

House Salad

Spring mix tossed with our garlic cilantro vinaigrette, caramelized pecans, Granny Smith apples, grape tomatoes, and goat cheese

Lobster Bisque

Classically prepared rich and velvety soup with lobster morsels, spiked with Sherry wine

Scallops

Pan seared Georges Bank sea scallops with a Grand Marnier cream sauce

Nashville Hot Fried Oysters

Chicken fried oysters tossed in sweet and spicy chili oil on bread and butter pickle chips and topped with blue cheese crumbles

Texas Hill Country Quail Medallions

Chicken fried boneless quail breasts - Morel mushroom brown gravy

ENTREES (CHOICE OF ONE)

Buffalo Filet Mignon

Seasoned with our special blend of spices

44 Farms Ribeye

All-natural local black angus

Chicken Fried Lobster

Lemon caper beurre blanc

Balsamic Glazed King Salmon

Caramelized shallots and confit cherries

Hill Country Duo

Axis venison chop on wild mushroom bread pudding with morel brandy demi
Nilgai antelope espresso crusted with a blackberry port reduction

DESSERTS (CHOICE OF ONE)

Chocolate Torte

Flourless Chocolate Cake spiked with Chambord and served with Raspberry Coulis

Lemon Blueberry Cheesecake

Franjelico Strawberries sauce

Prickly Pear Sorbet

Prickly Pear Sorbet with Fresh Berries

\$60/pp (seated between 4-6pm & 9-11pm). \$75/pp (seated after 6pm and before 9pm). Do not include tax or gratuity

