

Happy "Mothers Day" from The YO Ranch Steakhouse!

STARTERS

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

Steak & Eggs

Traditional eggs Benedict made with filet mignon medallions

Double Cut Smoked Pork Chop

Brined, rubbed, and slow smoked overnight - Served with Tabasco cheesy grits and collard greens

Chicken and Waffle

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

Pecan Crusted Rainbow Trout

Pecan crusted trout with molasses butter

Filet Mignon

petite filet mignon

Farfalle Smoked Salmon

House cured and smoked salmon and bowtie pasta in lemon cream sauce

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

Shrimp and Grits

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

DESSERTS

Jack Daniels Pecan Pie- Texas pecan pie spiked with Jack Daniels

Flourless Chocolate Cake- Served with a fresh raspberry coulis

Lemon Chess Pie- Topped with Homemade Whipped Cream

\$49.00 per person 20% Gratuity added to tables of 8 or more

