

Y.O Ranch Steakhouse

Dallas Restaurant Week Menu 2019

Starters

Texas Pistols

Smoked semi boneless Bandera quail--Prickly pear molasses gastrique--- Goat cheese Tabasco grits

Y.O. House Salad

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

Smoked Shrimp Cocktail

Gulf shrimp slow smoked in a chipotle orange butter – Served with cocktail sauce

Melon and Prosciutto

Duck prosciutto, Melon, Goat cheese, Fig Balsamic

Rattlesnake Chili Pie

Jalapeno cornbread muffin, Rattlesnake chili, sour cream, cheddar cheese, Pico de Gallo

Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil

Entrees

Halibut Provençale

Nova Scotia halibut filet sautéed with olive oil, garlic, lemon, roasted tomatoes, and fresh herbs over Mediterranean couscous

Filet Oscar

Crab meat, asparagus, and Béarnaise – Mashed potatoes and veggies

Zucchini Noodles (vegan)

Spiral zucchini, red bell pepper, tomatoes, portobello mushrooms, fresh basil, and garlic - Tossed in a roasted red pepper coconut milk broth- Topped with fried Brussel sprout leaves

Filet Kebabs

Filet Mignon tips skewered with vegetables, onions, and peppers and brushed with Chimichurri – Over rice

Herb Roasted Half Chicken

Brined 24 hours and roasted crispy – Wild rice and veggies

Steak Au Poivre

Black pepper crusted New York Strip with green peppercorn cognac demi -Mashed potatoes and veggies

Desserts

Tart Tatin

Caramelized upside-down apple tart with vanilla bean ice cream

Buttermilk Lemon Pie

Old fashion southern custard pie with whipped cream

Chocolate Torte

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

Jack Daniels Pecan Pie

3-course pre-fixed menu - \$49