

Y.O. Ranch Steakhouse New Year's Eve Menu

3 Courses 3 Seating's

5:00-6:30 \$65.00 pp --- 7:00-8:30 \$85.00 pp --- 9:00-11:00 \$75.00pp

Starters

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

Beyond Beef Kofta (Veg) --- Plant based Mediterranean skewers with a mint Chimichurri

Wild Boar Wontons - Wontons stuffed with pulled smoked wild boar ribs - Sweet Thai chili and Mango habanero dipping sauces

Shrimp and Grit Cakes --- Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes

Lobster and Crab Bisque - Classically prepared rich and velvety bisque with shrimp and crab morsels, spiked with Sherry

Duck Salad - Endive and radicchio salad with haricot vert, mandarins, and toasted walnuts --- Tossed with a raspberry Champaign vinaigrette

Wagyu Meatballs - Snake River ground wagyu meatballs charbroiled with a mint Chimichurri

Main Dishes

Smoked Prime Rib --- Certified Angus prime rib lightly smoked and slow roasted - Served with mashed potatoes, au jus, and horseradish cream

King Salmon - Crab fried rice and lobster sauce

Buffalo Bourguignon --- Braised bison short ribs in a rich red wine sauce with roasted root vegetables

Steak & Lobster - Petite filet & chicken fried lobster --- Served with mashed potatoes and green beans

Filet Mignon (8 oz.) --- Served with mashed potatoes and green beans

Hill Country Duo - Axis Venison Chop with morel brandy demi & espresso crusted Elk Tenderloin with blackberry port reduction - With forbidden black rice

Leg of Lamb --- Herb roasted Dorper lamb with mint pesto - Served with fingerling potatoes

Chicken Piccata --- Pan roasted chicken breast with lemon caper butter - Served over orzo

Beyond Chopped Steak (Veg) --- Plant based Chopped Steak with grilled mushrooms, onions, and vegan gravy --- Served with hand cut fries

Desserts

Chocolate Torte - Flourless Chocolate Cake spiked with Chambord and served with Raspberry Coulis

New York Style Cheesecake - with a strawberry Frangelico sauce

White Chocolate Brioche Pudding - Bread Pudding with toasted macadamia nuts and white chocolate chips with whiskey anglaise sauce

Prosecco Pear Sorbet --- with fresh berries

Sides

Smoked Baked Potato - 9 Gouda Mac & Cheese - 8 Steamed Asparagus - 9 Sautéed Spinach - 8
Portobello Mushrooms - 8 Roasted Brussels Sprouts - 8

Special Drinks

\$12.00

Kir Royale --- St Germaine Pear Sorbet Champagne Cocktail --- Mistletoe Margarita --- Peppermintini