

Welcome to the Y.O. Ranch Steakhouse!

STARTERS

V Y.O. House Salad

Spring mix tossed with our house garlic cilantro vinaigrette, caramelized pecans, green apples, and grape tomatoes

Smoked Corn Bisque

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

VG Classic Caesar Salad

Our version of the classic with focaccia croutons

MAIN DISHES

Filet Mignon

Served with whipped potatoes and sauteed green beans

Chili Rubbed Grilled Salmon

Topped with a cilantro, garlic, and sun-dried tomato butter - Served with wild rice and sauteed green beans

Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

V Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed green beans

DESSERTS

GF Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

V Cranberry Sorbet

Sweetened with organic agave nectar and served with fresh berries

VG - Vegetarian **V** - Vegan **GF** - Gluten Free

\$55 PER PERSON + TAX & SOFT DRINKS & TEA INCLUDED