

# Welcome to 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

### **VG** Wedge Salad

Chilled wedge of iceberg lettuce, bacon, beefsteak tomatoes, and red onions topped with bleu cheese dressing

### Smoked Corn Bisque

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

### Chuckwagon Chili

A 50 year old recipe from the ranch

## MAIN DISHES

### Filet Mignon

Served with choice of smoked baked potato or whipped potatoes and sauteed green beans

### Ribeye

Served with choice of smoked baked potato or whipped potatoes and sauteed green beans

### Chicken Piccata

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

### Chili Rubbed Grilled Salmon

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

### **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

### New York Style Cheesecake

With fresh fruit coulis

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

\$65 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED