

# 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

### **GF** Shrimp and Grits

In a creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grits

### Louie's Venison Roll-Ups

Bacon wrapped venison with smoked mozzarella and jalapeno drizzled with a Dijon molasses

### **VG** Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction

## MAIN DISHES

### Filet Mignon

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

### Buffalo Filet

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

### Chili Rubbed Grilled Salmon

Topped with 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

### Venison Chops Au Poivre

Texas hill country venison topped with green peppercorn cognac cream - 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 Cheesecake

With fresh fruit coulis