

# Welcome to the Y.O. Ranch Steakhouse!

## APPETIZERS

### **GF** Pork Belly

Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens

### **V** Beyond Beef Kafta

Plant based Mediterranean skewers with a fresh chimichurri

### **VG** Pimento Cheese Fritters

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown - Served with house made Tabasco jam

### Louie's Venison Roll-Ups

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

### Shrimp and Grits

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

## SOUP AND SALADS

### **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** Burrata Tomato Salad

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

### **VG** Classic Caesar Salad

Our version of the classic with focaccia croutons

### Chuckwagon Chili

A 50 year old recipe from the ranch

## MAIN DISHES

### Prime Beef

Choice of Filet Mignon, New York Strip, or Ribeye - Served with choice of smoked baked potato or whipped potatoes and asparagus

### Buffalo Filet

Served with choice of smoked baked potato or whipped potatoes and asparagus

### Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and asparagus

### Chicken Piccata

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

### Wild Game Mixed Grill

Buffalo Filet, Venison Chop, and Chicken Fried Quail - Served with choice of smoked baked potato or whipped potatoes and asparagus

### Chicken Fried Lobster

Lemon Caper Beurre Blanc - Served with whipped potatoes 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 asparagus

## 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

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

\$82 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED