

Restaurant Week 2021 The YO Ranch Steakhouse

Starters

Soul Belly

Sweet and Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

Nashville Hot Fried Oysters

Chicken fried oysters tossed in sweet and spicy chili oil on bread and butter pickle chips and topped with blue cheese crumbles

Y.O. House Salad

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

Corn Bisque

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

Deep Ellum Pimento Cheese Fritters

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

Entrees

Red Chili Rubbed Salmon

Sundried tomato, roasted garlic, cilantro butter

Steak frites

Prime sirloin topped with bone marrow butter and served with hand cut fries

Chicken Piccata

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

C.A.B. Grilled Meatloaf

Southern style meatloaf made with trimmings ground from our Certified Angus Beef
Brushed with sriracha, molasses, Grand Marnier glaze and charbroiled –
Served with whipped potatoes and sautéed green beans

Steakhouse Cobb Salad

Choice of smoked chicken breast, grilled sirloin, or ancho chili rubbed shrimp. Bleu cheese, hard boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg tossed in an avocado ranch dressing

Desserts

Chocolate Torte

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

Jack Daniels Pecan Pie

Sweet custard pie made with Texas pecans and served with a Jack Daniels crème anglaise

Y.O. Bread Pudding

Made with Brioche bread, white chocolate chips, and toasted Macadamia nuts with a Jack Daniels Crème Anglaise

Cranberry Sorbet

Sweetened with organic agave nectar and served with fresh berries