

Welcome to The Y.O. Ranch Steakhouse!

STARTERS

V Four Leaf Salad

With our house garlic cilantro vinaigrette

Smoked Corn Bisque

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

MAIN DISHES

Chopped Sirloin

Topped with mushrooms, grilled onions, and brown gravy - Served with whipped potatoes and mixed grilled veggies

GF Steakhouse Cobb Salad

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

Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

Chicken Piccata

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

V Beyond Meat Chopped Steak

Like our Chopped Sirloin but plant based - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and mixed grilled veggies

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 - Vegan **GF** - Gluten Free

\$27 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED