

# Welcome to The Y.O. Ranch Steakhouse!

## STARTERS

### **V** Four Leaf Salad

With our house garlic cilantro vinaigrette

### **VG** Classic Caesar Salad

Our version of the classic with focaccia croutons

### Smoked Corn Bisque

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

## MAIN DISHES

### Sirloin Steak (Certified Angus Beef)

Served with whipped potatoes and mixed grilled veggies

### Chicken Piccata

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

### Chili Rubbed Grilled Salmon

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

### Prime Rib French Dip

Slow smoked black Angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish cream, caramelized onions, and au jus - Served with hand cut fries

### **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

### **V** Beyond Meat Chopped Steak

Plant based chopped steak - 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 topped 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

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

\$32 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED