



Steakhouse

NEW YEARS MENU

3 Courses 3 Seating's
5:00-6:30 \$85.00 per person --- 7:00-8:30 \$100.00 per person --- 9:00-11:00 \$90.00pp

STARTERS

Antelope Carpaccio

Thinly sliced Nilgai loin -Smoked maple Dijon dressed arugula - Parmesan focaccia toast points

Venison Tamale

Oaxacan mole and crème fraiche

House Cured and Smoked King Salmon

Traditional accompaniments and focaccia toast points smeared with herb goat cheese

Chicken Fried Lobster

Champagne beurre blanc

Shrimp and Grits

Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes
Y.O. House Salad - Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a Meyer lemon champagne vinaigrette

Lobster and Crab Bisque

Classically prepared rich and velvety bisque with shrimp and crab morsels, spiked with Sherry

Beyond Meat Kofta

Plant based Mediterranean skewers with a fresh Chimichurri

MAIN DISHES

Prime Rib (16 oz.)

Certified Angus Beef prime rib lightly smoked and slow roasted Served with mashed potatoes, au jus, and horseradish cream

44 Farms Prime New York Strip Roasted bone marrow butter

Buffalo Filet Mignon (As featured on the Food Network)

Mesquite Smoked Peppered Beef Tenderloin -

Wild Game Mixed Grill

Espresso crusted elk filet with blackberry port reduction - Venison chop morel cognac demi-glace - Alligator sausage with bourbon cream corn

Texas Hill Country Venison Chops Wild mushroom bread pudding --

Chicken Fried Lobster

Champagne beurre blanc - Served with whipped potatoes and green beans

Sesame Seared Ahi

Grade 1 ultra-Ahi tuna flown in fresh from Honolulu - Stir fried Chinese garlic broccoli - Wasabi cream

Beyond Meat Chopped Steak

Plant-based with grilled mushrooms, onions, and vegan gravy -- Served mashed potatoes and green beans

DESSERTS

Y. O. Bread Pudding

Brioche bread, white chocolate chips, and toasted macadamia nuts with a Jack Daniels crème anglaise

Chocolate Lava Cake

Warm chocolate Bundt cake with hot gooey chocolate center and served with a scoop of vanilla ice cream

Chocolate Torte

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

Crème Brûlée

The classic French custard with a caramelized sugar on top

New York Style Cheesecake Fresh fruit coulis

Cranberry Sorbet and Berries
Cranberry sorbet with seasonal berries