

Welcome to the YO Ranch Steakhouse

FOR THE TABLE

FAMILY STYLE

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

House Cured and Smoked King Salmon

Traditional accompaniments and focaccia toast points smeared with herb goat cheese

FIRST COURSE

CHOOSE ONE

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

SECOND COURSE

CHOOSE ONE

Filet Mignon (8oz.)

Served with mashed potatoes and seasonal vegetables

Prime Aged Ribeye (14oz.)

Served with mashed potatoes and seasonal vegetables

Chicken Piccata

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

Seabass

Chilean seabass steamed in a ginger miso broth with shitake mushrooms

Red Chili Rubbed Salmon

Sundried tomato, roasted garlic, cilantro butter - Served with wild rice and seasonal vegetables

FOR THE TABLE

HOST PRE SELECTS TWO

Mixed Grilled Vegetables — Tabasco Goat Cheese Grits — Roasted Brussell Sprouts
Sautéed Spinach — Collard Greens — Portobello Mushrooms — Gouda Mac n Cheese

THIRD COURSE

CHOOSE ONE

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

Blueberry Cobbler Cheesecake

White chocolate cheesecake made with fresh blueberries and blueberry compote

\$79.00 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED