

Welcome to the YO Ranch Steakhouse

FOR THE TABLE

Served family style

Louie's Venison Roll-Ups

Bacon wrapped venison with smoked mozzarella and jalapeno drizzled with Dijon molasses

House Cured and Smoked Salmon

Traditional accompaniments and focaccia toast points smeared with herb goat cheese

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

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

Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction

Classic Caesar Salad

Our version of the classic with focaccia croutons

SECOND COURSE

CHOOSE ONE

Filet Mignon (10 oz.)

Served with mashed potatoes and seasonal vegetables

Seabass

Chilean seabass steamed in miso broth with ginger and shitake mushrooms

Buffalo Filet (8 oz.)

Served with mashed potatoes and seasonal vegetables

Prime New York Strip (16 oz.)

Served with mashed potatoes and seasonal vegetables

Chicken Piccata

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

Red Chili Rubbed King Salmon

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

FOR THE TABLE

Host preselects two

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Sautéed Spinach — Collard Greens —
Portobello Mushrooms — Steamed Asparagus — Mixed Grilled Vegetables

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

Cranberry Sorbet

Sweetened with organic agave nectar and served with fresh berries

Blueberry Cobbler Cheesecake

White chocolate blueberry cheesecake with a blueberry compote

\$89 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED