

Welcome to The YO Ranch Steakhouse

FIRST COURSE SERVED FAMILY STYLE

House Cured and Smoked Salmon Traditional accompaniments and focaccia toast points smeared with herb goat cheese

Venison Roll-Ups Venison, jalapeno, and smoked mozzarella wrapped in bacon - Brushed with molasses Dijon

Texas Hill Country Quail Medallions Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace

Grilled Alligator Sausage Served over bourbon cream corn coulis

SECOND COURSE CHOOSE ONE

Burrata Tomato Salad Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction

Y. O. House Salad Mixed greens, caramelized pecans, green apples, local goat cheese, and tomatoes with our house garlic cilantro vinaigrette

Caesar Salad Our version of the classic with focaccia croutons

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

Wedge Salad Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing

THIRD COURSE CHOOSE ONE

Buffalo Filet Mignon (10 oz.) Served with mashed potatoes and seasonal vegetables

Seabass Chilean seabass steamed in miso broth with ginger and shitake mushrooms

Prime Cowboy Ribeye (22 oz.) Bone-in Ribeye served with mashed potatoes seasonal vegetables

Chicken Fried Lobster Lemon Caper Beurre Blanc - 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

Wild Game Mixed Grill Venison chop Au Poivre –Quail chicken fried with wild mushroom brandy sauce – Petite buffalo filet –Served mashed potatoes and seasonal vegetables

Red Chili Rubbed King Salmon Sundried tomato, roasted garlic, cilantro butter –Served over wild rice

FAMILY STYLE SIDES

Steamed Asparagus – Portobello Mushrooms – Gouda Mac n Cheese

FOURTH COURSE Choose one

Jack Daniels Pecan Pie

Sweet custard pie made with Texas pecans and served with a Jack Daniels Creme Anglaise

Flourless Chocolate Cake

Spiked with Chambord and served with Raspberry Coulis

Blueberry Cobbler Cheesecake

White chocolate cheesecake made with fresh blueberries and blueberry compote

\$99.00 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED