

# Welcome to The Y.O. Ranch Steakhouse!

## STARTERS

**V** Four Leaf Salad  
With our house garlic cilantro vinaigrette

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

## MAIN DISHES

**Chopped Sirloin**  
Topped with mushrooms, grilled onions, and brown gravy - Served with whipped potatoes and mixed grilled veggies

**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

**Chili Rubbed Grilled Salmon**  
Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

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

**V** **Beyond Meat Chopped Steak**  
Like our Chopped Sirloin but plant based - 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 served with raspberry coulis

**Jack Daniel's Pecan Pie**  
Southern pecan pie served with a Jack Daniel's crème anglaise

**V** - Vegan **GF** - Gluten Free  
\$35 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED