

Welcome to The Y.O. Ranch Steakhouse!

STARTERS

V Four Leaf Salad

With our house garlic cilantro vinaigrette

VG Classic Caesar Salad

Our version of the classic with focaccia croutons

Smoked Corn Bisque

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

MAIN DISHES

Sirloin Steak

Served with whipped potatoes and mixed grilled veggies

Chicken Piccata

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

Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

Prime Rib French Dip

Slow smoked black Angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish cream, caramelized onions, and au jus - Served with hand cut fries

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

V Beyond Meat Chopped Steak

Plant based chopped steak - 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 topped with raspberry coulis

Jack Daniel's Pecan Pie

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

V Cranberry Sorbet

Sweetened with organic agave nectar and served with fresh berries

V - Vegan **GF** - Gluten Free **VG** - Vegetarian

\$39 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED