

Y O RANCH STEAKHOUSE

STARTERS

Venison Roll Ups

Venison, jalapeno, smoked mozzarella wrapped in bacon and brushed with molasses Dijon **\$15**

VG GF Burrata

Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil drizzled with extra virgin olive oil, balsamic reduction **\$11**

VG Pimento Cheese Fritters

Downtown Dallas ancho chili caciotta, cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown Served with house-made Tabasco jam **\$12**

Nashville Hot Fried Oysters

Chicken fried oysters tossed in sweet and spicy chili oil and served on bread & butter pickle chips and topped with blue cheese crumbles **\$13**

GF Soul Belly

Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens **\$11**

SANDWICHES

Our bread is baked daily from La Spiga Bakery
All sandwiches served with hand-cut fries

Prime-Rib French Dip

Smoked Black Angus ribeye shaved thin and piled high on a rosemary ciabatta hoagie – Horseradish cream, caramelized onions, and au jus **\$19**

Honey Mustard Chicken Sandwich

Southern fried chicken breast with honey mustard and pickles served on a toasted brioche bun **\$13**

Meatloaf Patty Melt

Our famous charbroiled meatloaf with melted American cheese– Sriracha tomato aioli and caramelized onions –Served on toasted rustic Milano bread **\$14**

SOUP & SALAD

GF VG Y.O. House Salad

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with garlic cilantro vinaigrette **\$7**

VG Caesar Salad

Our version of the classic with focaccia croutons **\$6**

GF The Wedge

Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing **\$9**

Bowl of Chuckwagon Chili

50-year-old recipe from the ranch **\$8**

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil **\$7**

Add to any salad

Grilled Chicken \$6 - Grilled Sirloin \$10
Grilled Shrimp \$8

ENTREE SALADS

GF Grilled Chicken Salad

Mixed greens, caramelized pecans, green apples, local goat cheese, and tomatoes tossed in honey-lime vinaigrette and drizzled with a red curry Thai peanut sauce with grilled chicken breast **\$16**

GF Steakhouse Cobb Salad

Bleu cheese, hard-boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg– Choice of grilled chicken breast, grilled sirloin, or ancho chili-rubbed shrimp –Avocado ranch dressing **\$16**

Chicken Fajita Salad

Marinated grilled chicken breast, peppers, onions, cheddar cheese, grilled veggies, and shredded iceberg served in a fried tortilla bowl –Avocado and sour cream garnish – Garlic cilantro vinaigrette **\$15**

V - Vegan VG - Vegetarian GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BURGERS

All burgers served with hand cut fries and served on a fresh-baked brioche bun

Prime Time Burger \$12

Ground fresh daily with prime beef trimmings - Tomatoes, lettuce, pickle, and onion

🌱 Beyond Meat Burger \$15

Plant-based with vegan cheese - Tomatoes, lettuce, pickle, and onion

Black and Blue Burger \$14

Blue and Swiss cheeses, tomato, spinach, mushrooms, and crispy fried onion strings

Buffalo Burger \$15

No growth hormones, stimulants, or antibiotics - Tomatoes, lettuce, pickle, and onion

Burger Add-Ons \$1.50
Cheese--Bacon--Grilled Mushrooms
Caramelized Onion -- Fried Onions

EXECUTIVE LUNCHES

Served with mashed potatoes and veggies

Captain Schreiner Filet 16 oz.
Bone-in filet topped with roasted bone marrow butter - Served with mashed potatoes **\$75**

Tomahawk Ribeye 30-34 oz
All-natural local Black Angus - Serves two (carved tableside) **MKT**

Wild Game Mixed Grill A trio of wild game meats **MKT**

Wagyu Bone-In Strip 16 Oz.
Au Poivre **\$59**

Chicken fried Lobster Lemon
Caper Beurre Blanc **\$51**

HOUSE STEAKS

All steaks are served with mashed potatoes, and mixed veggies

Filet Mignon

6 Oz. \$30

8 Oz. \$40

10 Oz. \$50

New York Strip 10 oz. \$35

Top Sirloin 8 Oz. \$27

Ribeye 12 oz. \$39

Cowboy Bone in Ribeye 20 oz. \$60



HOUSE SPECIALTIES

Buffalo Filet Mignon \$34

Featured on the Food Network -Served with grilled shrimp, mashed potatoes, and grilled veggies

Meatloaf \$15

Made with trimmings ground from our Certified Angus Beef - Brushed with a tomato sriracha glaze and charbroiled - Served with mashed potatoes and mixed veggies

Chopped Steak \$16

Ground daily from prime beef - Topped with grilled onions, mushrooms, and brown gravy -Served with mashed potatoes and veggies

GF Charbroiled Salmon \$22

Topped with sundried tomato, roasted garlic, cilantro butter and served with wild rice and grilled veggies

GF Pistachio Crusted Chicken \$17

Topped with a chipotle cream sauce and served with mashed potatoes and grilled veggies

Chicken Piccata \$17

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

Sides

Hand Cut French Fries \$5 - Collard Greens \$5 - Whipped Potatoes \$5 - Gouda Mac & Cheese \$8
Creamed Spinach \$5 - Maple Dijon Roasted Brussels Sprouts with Bacon \$6 - Steamed Asparagus \$8

20 % Gratuity added to parties of 6 or more