

**FIRST COURSE**  
**SERVED FAMILY STYLE**

# Y Steakhouse

**Soul Belly** Sweet & Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

**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**

**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**

**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

**Beyond Meat Chopped Steak** Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sautéed green beans

**FAMILY STYLE SIDES**

Steamed Asparagus – Portobello Mushrooms – Gouda Mac n Cheese

**FOURTH COURSE**

**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**