



Y.O. Ranch Steakhouse New Year’s Eve Menu
3 Courses 3 Seating’s

5:00-6:30 \$85.00 *per person*
7:00-8:30 \$110.00 *per person*
9:00-11:00 \$95.00 *per person*

APPETIZERS

Y.O. HOUSE SALAD

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

LOBSTER AND CRAB BISQUE

Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with sherry

VENISON TAMALE

Oaxacan mole and crème fraiche

HOUSE CURED AND SMOKED NEW ZEALAND KING SALMON

Traditional accompaniments

CHICKEN FRIED QUAIL

Wild mushroom brandy sauce

SHRIMP AND GRITS

Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

BEYOND MEAT KOFTA VG

Plant based Mediterranean skewers with a fresh Chimichurri

ANTELOPE CARPACIO

Thinly sliced Nilgai antelope back-strap -- Smoked maple Dijon vinaigrette dressed arugula -- Focaccia toast points and parmesan

ENTRÉES

PRIME RIB (16 OZ.)

Lightly smoked and slow roasted --Served with mashed potatoes, au jus, and horseradish cream

CHICKEN FRIED LOBSTER

Champagne beurre blanc - Served with mashed potatoes and garnish vegetable

BEEF TENDERLOIN (8 OZ.)

Roasted bone marrow butter - Served with mashed potatoes and garnish vegetable

NEW ZEALAND KING SALMON

Over crab fried rice and topped with lobster sauce

PRIME NEW YORK STRIP AU POIVRE

Pepper crusted prime strip- Cognac peppercorn sauce – Served with mashed potatoes and garnish vegetable

WILD GAME MIXED GRILL

Espresso crusted elk filet with blackberry port reduction – Venison chop with wild mushroom cognac sauce – Alligator sausage with bourbon cream corn
Served with wild mushroom bread pudding and garnish vegetable

BUFFALO FILET MIGNON (8 OZ.)

Served with mashed potatoes and garnish vegetable

BEYOND MEAT CHOPPED STEAK

Plant-based with grilled mushrooms, onions, and vegan gravy -- Served with French fries and garnish vegetable

RABBIT PICATTA

Pan fried rabbit schnitzel with lemon caper butter - Served over orzo

DESSERTS

Y. O. BREAD PUDDING

Brioche bread, white chocolate chips, and toasted macadamia nuts with a Jack Daniels crème anglaise

CHOCOLATE TORTE GF

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

APPLE CRUMBLE

A flaky crust filled with sweet juicy cinnamon apples with a crumble topping- Topped with cinnamon ice cream, and drizzled with caramel

BLUEBERRY COBBLER CHEESECAKE

Fresh fruit coulis

CHOCOLATE LAVA CAKE

Warm chocolate Bundt cake with hot gooey chocolate center and served with a scoop of vanilla ice cream

CONFIT CHERRY BONE MARROW SUNDAE

Vanilla ice cream spiked with liquified bone marrow and spun with cherries soaked in smoked bourbon—Topped with whipped cream, chocolate drizzle and chopped nuts

CRÈME BRÛLÉE

The classic French custard with a caramelized sugar top

