



Y.O. Ranch Steakhouse Valentines Menu



3 Courses 3 Seating's

5:00-6:30 \$80.00 per person --- 7:00-8:30 \$95.00 per person --- 9:00-11:00 \$85.00pp

Complimentary rose and chocolate dipped strawberries

Starters

Cowboy Carpaccio - Lightly smoked Antelope loin shaved thin - Smoked maple Dijon dressed arugula - Parmesan focaccia toast points

Shrimp and Grits - Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes

Texas Hill Country Quail Medallions - Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace

Y.O. House Salad - Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

Seafood Bisque - Classically prepared rich and velvety bisque with shrimp and crab morsels, spiked with brandy

Main Dishes

Prime New York Strip or Ribeye --- Served with whipped potatoes and green beans

Buffalo Filet Mignon) - Our signature dish served with whipped potatoes and green beans

Mesquite Smoked Peppered Beef Tenderloin - Blackberry port reduction - Served with whipped potatoes and green beans

Wild Game Mixed Grill - Espresso crusted elk filet with blackberry port reduction - Venison chop morel cognac demi-glace - Alligator sausage with bourbon cream corn

Chicken Fried Lobster - Champagne beurre Blanc - Served with whipped potatoes and green beans

Grilled Salmon - Lobster sauce and crab fried rice

Desserts

Blueberry Cobbler Cheesecake - White chocolate, shortbread crumbles, and topped with blueberry compote

Chocolate Torte - Flourless chocolate cake spiked with Chambord and served with raspberry coulis

Prickly Pear Sorbet - With fresh berries