

Company Logo or Custom Greeting

FIRST COURSE SERVED FAMILY STYLE

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

Deep Ellum Pimento Cheese Fritters Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown - House Tabasco jam

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

THIRD COURSE

Filet Mignon (10 oz.) Served with mashed potatoes and seasonal vegetables

Swordfish Steak Puttanesca Creole dusted charbroiled swordfish steak—Tomato coulis with roasted peppers. Kalamata olives, green olives, capers, garlic, anchovies and fresh basil. Wild rice and seasonal vegetables

Buffalo Filet (8 oz.) Bone-in Ribeye served with mashed potatoes 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

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 (Choose Two)

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens — Portobello Mushrooms —Steamed Asparagus —Mixed Grilled Vegetables

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

Prickly Pear Sorbet

with fresh berries

\$89.00 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED