

Custom Greeting or Company Logo Here

AMUSE BOUCHE

Nashville Hot Oyster
Bread & butter pickle chip - Blue cheese crumble

FIRST COURSE SERVED FAMILY STYLE

Wild Game Platter

Chicken fried quail with wild mushroom brandy sauce — Bacon-wrapped stuffed venison with molasses Dijon — Alligator sausage with bourbon cream corn

SECOND COURSE

Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction

Wedge Salad

Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing

Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil

Y.O. House Salad

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

THIRD COURSE

Bone-In Filet Mignon (16 oz.)

With bone marrow butter - Served with smoked baked potato

Wagyu Bone- In New York Strip Au Poivre (16 oz.)

Charbroiled with a peppercorn cognac cream - Served with smaoked baked potato

Wild Game Mixed Grill

Venison chop Au Poivre –Elk tenderloin with blackberry port reductionbrandy sauce – Petite buffalo filet –Served with smoked baked potato

Chicken Fried Lobster

Lemon Caper Beurre Blanc - Served with mashed potatoes and seasonal vegetables

Surf and Turf

Petite buffalo filet mignon and half chicken fried lobster

Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed 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

Prickly Pear Sorbet

with fresh berries

\$130.00 per person plus tax and gratuity