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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

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

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

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

Prickly Pear Sorbet

with fresh berries

\$99.00 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED