

# Y.O. Ranch Steakhouse New Year's Eve Menu

3 Courses 3 Seating's

5:00-6:30 \$95 per person --- 7:00-8:30 \$125.00 per person --- 9:00-11:00 \$110.00 per person

(Tax and gratuity not included)

## Amuse Bouche

Venison Rollup or Smoked Salmon Devil Egg

## Starters

**Lobster and Crab Bisque** ~ Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with sherry

**Chicken Fried Quail** -- Wild mushroom brandy sauce

**House Cured and Smoked Ora King Salmon**  
~traditional accompaniments

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

**Shrimp and Grits**--Bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

**Chicken Fried Lobster** -- Champagne beurre Blanc \$10.00

## Main Dishes

**Filet Mignon** (9 oz.) ~ Roasted bone marrow butter - Served with mashed potatoes and garnish vegetable

**Prime Ribeye** (16 oz.) -- - Served with mashed potatoes and garnish vegetable

**Prime New York Strip Au Poivre** ~ Pepper crusted and served with cognac peppercorn sauce - Served with mashed potatoes and garnish vegetable

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

**Surf and Turf** --Chicken fried lobster with Champagne butter cream and petite filet mignon - Served with whipped potatoes and green beans

**Chicken Piccata** -- Pan-roasted chicken breast with lemon caper butter - Served over orzo

**Swordfish Steak Puttanesca** -- Creole dusted and charbroiled -- Stewed Roma tomatoes kalamata olives, capers, anchovies, basil, and garlic- Served with Minnesota wild rice

**New Zealand King Salmon** -- Fresh dill lemon beurre Blanc -- Served with Minnesota wild rice and fresh asparagus

## Desserts

**Y.O. Bread Pudding** - Brioche bread, white chocolate chips, and toasted macadamia nuts with a Jack Daniels crème anglaise

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

**Lemon Blueberry Cheesecake** -Fresh fruit coulis

**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