

# Y.O. Ranch Steakhouse Valentines Menu

## Complimentary rose and chocolate dipped strawberries

3 Courses 3 Seating's

5:00-6:30 \$100 per person — 7:00-8:30 \$125 per person — 9:00-11:00 \$110 per person

### Amuse-bouche

Chefs surprise

### Starters

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

Hill Country Quail Medallion - Chicken fried boneless quail breast with a wild mushroom cognac cream

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

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

Ora King Salmon Crudo - House cured and lightly smoked with yuzu vinaigrette, capers and dill

### Main Dishes

Prime New York Strip Au Poivre - Served with whipped potatoes

Prime Ribeye Bone Marrow Butter— Served with whipped potatoes

Beef Tenderloin - Blackberry port reduction - Served with whipped potatoes

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

Grilled Salmon - Lobster sauce over crab fried rice

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

Wild Game Mixed Grill - Espresso crusted elk filet with blackberry port reduction - Venison chop wild mushroom cognac cream - Alligator sausage over bourbon cream corn

### Desserts

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

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

Prickly Pear Sorbet - With fresh berries

Strawberry Shortcake Trifle - Angel food cake layered with fresh strawberries, strawberry mousse, and whipped cream

Tax and gratuity not included

Gratuity added to tables of 6 or more

Reservations require a credit card and must be made at [www.yoranchsteakhouse.com](http://www.yoranchsteakhouse.com)