



Y.O. Ranch Steakhouse Easter Brunch



Three courses \$68 per person plus tax and gratuity
Kids 12 and under may pick an entree below with ala carte prices
Kids menu available for 8 and under
Vegan options by request

For the table basket of assorted pastries, breads and jams

STARTERS

House Salad

Greens, caramelized pecans, apples, goat cheese, garlic cilantro vinaigrette

Lobster Bisque

Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with brandy

Shrimp and Grits ^{GF}

Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

House Smoked Salmon ^{GF}

House-cured and lightly smoked with yuzu vinaigrette, capers, and dill

Pork Belly ^{GF}

Sweet & smoky rubbed pork belly roasted crispy - Served with hellacious collard greens

Pimento Cheese Fritters ^{VG}

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers and spicy mayo - Panko breaded and fried golden brown - House Tabasco jam

ENTREES

Pecan Crusted Rainbow Trout ^{GF}

Pecan-crusting trout with molasses butter - Wild rice and grilled vegetable

Chicken and Waffle

Fried chicken on a Minnesota wild rice waffle with agave nectar butter and smoked maple

Filet Mignon ^{GF}

Petite filet with mashed potatoes and grilled vegetables

Chicken Piccata

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

Wild Game Mixed Grill

Espresso-crusting venison chop with blackberry port reduction - Chicken fried quail with wild mushroom cognac demi-glace - Wild rice and grilled vegetables

Smoked Salmon Omelette ^{GF}

With house-cured and smoked salmon, tomatoes, cream cheese, and fried capers, topped with crème fraiche and chives- Served with arugula salad

Steak and Eggs

Filet medallions and poached eggs on top of herb focaccia toast and topped with hollandaise - Served with hashbrowns

DESSERT

Warm Banana Pudding

Made from scratch and baked with a meringue

Prickly Pear Sorbet ^V

Cactus pear sorbet with fresh berries

Chocolate Torte ^{GF}

Flourless chocolate cake spiked with Chambord and served with raspberry coulis

Blueberry Cobbler Cheesecake

Fresh blueberries, white chocolate, shortbread crumbles, and topped with blueberry compote

DRINKS

Easter Mocktail Punch

Prickly pear puree, Topo Chico, and lime \$9

Mocktail Mojito

Fresh lime and mint muddled with Lychee syrup and shaken with sliced strawberries, and Topo Chico \$9

Easter Bunny Mary

Bloody Mary mix made with carrot juice with a spiced rim \$12

Blood Orange Mimosa

Sparkling wine and blood orange juice \$12

Gratuity added to partys of six or larger

Gluten Free ^{GF}

Vegetarian ^{VEG}

Vegan ^V

