

# Company Logo or Custom greeting

## FAMILY STYLE APPETIZERS

### Soul Belly

Sweet & Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

### Deep Ellum Pimento Cheese Fritters

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

## First Course

### Y.O. House Salad

Spring mix tossed with our house garlic cilantro vinaigrette, caramelized pecans, green apples, and grape tomatoes

### Smoked Corn Bisque

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

### Classic Caesar Salad

Our version of the classic with focaccia croutons

## SECOND COURSE

### Filet Mignon ( 8oz. )

Served with mashed potatoes and seasonal vegetables

### Prime Aged Ribeye ( 14oz.)

Served with mashed potatoes and seasonal vegetables

### Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

### Conchigli ala Pesto

Shell-shaped pasta tossed in a Texas Pecan Pesto, sun-dried tomatoes, asparagus tips, and portobello mushrooms

### Red Chili Rubbed King Salmon

Sundried tomato, roasted garlic, cilantro butter- served with wild rice and seasonal vegetables

## For The Table (Host picks two)

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens —  
Portobello Mushrooms —Steamed Asparagus —Mixed Grilled Vegetables—Gouda Nac & Cheese

## THIRD COURSE

### Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

### Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

### Homemade Prickly Pear Sorbet

topped with fresh berries

Menu 2  
\$79 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED