

# Company Logo or Custom Greeting here

## Family Style Appetizers

### 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

### 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 soup made with fresh sweet smoked corn and topped with bacon, cotija cheese and cilantro oil

### Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction

### Classic Caesar Salad

Our version of the classic with focaccia croutons

## SECOND COURSE

### Filet Mignon (8 oz.)

Served with mashed potatoes and seasonal vegetables

### Buffalo Filet (10 oz.)

Served with mashed potatoes and seasonal vegetables

### Prime New York Strip (16 oz.)

Served with mashed potatoes and seasonal vegetables

### Red Chili Rubbed King Salmon

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

### Chicken Piccata

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

### Conchigli ala Pesto

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

### FAMILY STYLE SIDES ( Choose two)

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens — Portobello Mushrooms —Steamed Asparagus- Gouda Mac & Cheese  
Mixed GrilledVegetables

## 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 3  
\$89 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED