



Starters

Half pan serves 10-12 people ***** Full Pan serves 20-25
Per person price is individually packaged and labeled

	Per person	Half pan	Full pan
Y.O. House Salad GF VG Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette	\$7.00	\$69.00	\$135.00
Caesar Salad Our version of the classic with focaccia croutons	\$6.00	\$59.00	\$115.00
Wedgies GF Individual size Iceberg wedges, bacon, tomatoes, red onions, with bleu cheese dressing	\$ 7.00	\$69.00	\$135.00
Burrata Slices VG GF Thick slices of beefsteak tomatoes topped with Fresh Burrata di Bufala and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction	\$ 7.00	\$69.00	\$135.00
Pimento Cheese Fritters VG Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown -Served with house Tabasco jam	\$8.00	\$88.00	\$175.00
Louie's Venison Roll Ups GF Bacon wrapped venison, jalapeno, and smoked mozzarella- Grilled and brushed with molasses Dijon	\$10.00	\$110.00	\$210.00
Soul Belly GF Sweet & smoky rubbed pork belly roasted crispy - Served with collard greens	\$8.00	\$88.00	\$175.00
Shrimp and Grits GF Shrimp, bacon, portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cakes	\$10.00	\$110.00	\$210.00
Maple Bourbon Meatballs Beef meatballs baked then simmered in a rich maple bourbon BBQ sauce	NA	\$66.00	\$130.00
Beyond Meatballs  Plant based meatballs baked then simmered in a maple bourbon BBQ sauce	\$NA	\$88.00	\$175.00
Little Devils VG GF Deviled Eggs spiked with Siracha and topped with shaved jalapeno.	\$NA	\$66.00	\$130.00

Vegetarian VG

Gluten Free 

Contains Nuts 

Vegan 

Soups

Per person serving size 10 oz. ---Gallon serves 12-14 people		Individual	Gallon
Shrimp Bisque ^{VG}		\$6.00	\$80.00
Classically prepared rich and velvety bisque spiked with sherry			
Chuck Wagon Chili		\$6.00	\$80.00
A 50-year-old recipe from the Y.O. Ranch			
Smoked Sweet Corn Bisque		\$5.00	\$70.00
Velvety cream corn soup topped with bacon, cotija cheese,			
Cream of Asparagus ^{VG}		\$6.00	\$80.00
A light and healthy cream of asparagus soup, pureed with a touch of sour cream for a silky texture. with foccacia croutons			
Chicken and Wildrice ^{GF}		\$6.00	\$80.00
Tender diced white meat chicken and wild rice, simmered with celery, mushrooms, carrots, and onions in a flavorful chicken stock.			

Sandwiches and Burgers

Sandwiches and burgers can be whole and served on trays or individually packaged with labels

Buffalo Ruben Sandwich.	Each \$16.00
House corned bison brisket, Swiss cheese,sauerkraut, Russian dressing on marble rye	
Veggie Sandwich. 	Each \$15.00
Marinated and grilled Portobello mushroom, squash, zucchini, onions and peppers - Spread with roasted tomato hummus and served on a toasted marble rye	
Steak Sandwich.	Each \$17.00
Smoked beef tenderloin, portobello mushrooms, caramelized onions,horseradish cream and Swiss cheese served on a rosemary ciabatta roll	
Honey Mustard Chicken Sandwich.	Each \$16.00
Fried chicken breast, bread and butter pickles, lettuce, onion and tomato. Served on a toasted brioche bun brushed with honey mustard	
Prime Time Burger.	Each \$15.00
Ground fresh daily with prime beef trimmings. tomatoes, lettuce, pickle, and onion - Add cheese or bacon for \$1.00	
Buffalo Burger.	Each \$17.00
100% grass fed ---No growth hormones,stimulants or antibiotics - Add cheese oe bacon for \$1.00	
Pimento Cheese Bacon Burger.	Each \$16.00
The prime-time burger with melted pimento cheese, bacon, arugula, roasted tomatoes and tabasco jam	
Beyond Meat Burger. 	Each \$17.00
Plant based burger served with tomatoes, lettuce, pickle, and onion	

*****All sandwiches come with choice of french fries, housemade chips, or potato salad *****

Entree Salads and Wraps

Any salad can be made as a wrap and served whole or cut in half and served on trays

Individual servings are packaged and labeled

Half pan serves 10-12 ---Full Pan serves 20-25

	Individual	Half pan	Full pan
Grilled Chicken Caesar	\$14.00	\$150.00	\$280.00
Our version of the classic with grilled marinated chicken breast			
Steakhouse Cobb Salad GF	\$17.00	\$180.00	\$350.00
Bleu cheese, hard-boiled eggs, bacon, roasted corn, tomatoes and chopped iceberg. Your choice of dressing. Topped with grilled sirloin			
Grilled Chicken House Salad GF	\$15.00	\$160.00	\$300.00
Field greens, caramelized pecans, green apples, goat cheese and tomatoes with garlic cilantro vinaigrette. Topped with grilled chicken breast			
Salmon Wilted Spinach Salad GF 	\$18.00	\$190.00	\$370.00
Baby spinach, mushrooms, hard-boiled eggs and red onions. Softened with warm Italian bacon dressing and garnished with dried cranberries and toasted almonds. Topped with grilled salmon.			
Falafel Salad GF  	NA	\$150.00	\$280.00
Mediterranean salad with falafel croutons and a tangy tahini dressing			

Specialty Entrees

Individual servings are packaged and labeled

Half pan serves 10-12 Full Pan serves 20-25

	Individual	Half pan	Full pan
Chili Rubbed Grilled Salmon GF	\$24.00	\$260.00	\$500.00
Topped with cilantro, garlic, and un-dried tomato butter -			
Shrimp and Grits GF	\$21.00	\$230.00	\$450.00
Shrimp, bacon, portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cakes			
Chicken Piccata	\$16.00	\$175.00	\$325.00
Pan roasted chicken breast with lemon caper butter - Served over orzo			
Vegan Shrimp and Texas Pesto  	NA	\$185.00	\$360.00
Sauteed plant based shrimp toseed with penne pasta and pesto sauce made with toasted pecans, fresh basil, garlic, and roasted tomatoes			

Southern Dishes

Half pan serves 10-12 people ***** Full Pan serves 20-25

	Half pan	Full pan
Chopped Steak ^{GF} Ground daily from prime beef - Topped with grilled onions and mushroom gravy.	\$160.00	\$310.00
Chicken Fried Steak Tenderized beef cutlet breaded and deep fried- Served with cream gravy and brioche Texas toast	\$160.00	\$310.00
Charbroiled Meatloaf Brushed with a tomato sriracha glaze and charbroiled.	\$160.00	\$310.00
Fried Chicken 24 hour herb brined chicken fried crispy	\$170.00	\$320.00
Chicken Pot Pie Classic comfort food featuring a flaky pie crust filled with a creamy, saucy gravy and tender chicken, peas, carrots, and potatoes	\$140.00	\$270.00
Tenderloin Pot Roast Slowly braised beef tenderloin, potatoes, carrots, celery, and onions, Topped with mushroom brown gravy made with natural jus	\$187.00	\$360.00
Beef Tips Juicy, tender sirloin tips slow-simmered to perfection in a soy and Worcestershire sauce. - Served with egg noodles	\$160.00	\$310.00
Chicken and Dumplings Hearty, comforting soup-like dish made with chicken, a flavorful broth, and soft, fluffy dumplings.	\$140.00	\$270.00
BBQ Catfish ^{GF} Sweet and Smoky rubbed catfish griddled and brushed with a spicy lemon butter	\$170.00	\$320.00
Texas Chicken Bake Chicken casserole bursting with chicken, corn tortillas, tomatoes, green chilis, and cheesy goodness.	\$160.00	\$310.00
Beyond Chop Steak  VEGAN Topped with grilled onions and mushroom vegan gravy.	\$180.00	\$340.00

Sweets

Whole pies and cakes are slices in to 14 servings and boxed

Chocolate Chip Cookie (one dozen).	Each \$2.75	Dozen \$32.00
Extra large triple chocolate cookie baked fresh		
Texas Pecan Pie.	Slice \$6.00	Whole \$65.00
Sweet custard pie made with Texas pecans and served with a Jack Daniels crème anglaise		
Chocolate Torte.	Slice \$6.00	Whole \$65.00
Flourless chocolate cake spiked with Chambord and topped with with raspberry coulis		
Dulce de Leche Cheesecake.	Slice \$7.00	Whole \$75.00
A caramel-infused white chocolate cheesecake with gooey dulce pockets and a chewy top. With caramel sauce and sea salt for a sweet and savory balance.		

Steaks

Filet Mignon (6oz.) Individually packaged	each	\$36.00
Filet Mignon (8oz.) Individually packaged	each	\$46.00
Filet Mignon (4oz.) medallions (24 portions).	Half pan	\$550.00
Filet Mignon (4oz.) medallions (50 portions).	Full pan	\$990.00
Buffalo Filet Mignon (6oz.).	each	\$48.00
Buffalo Filet Mignon (4oz.) medallions (24 portions).	Half pan	\$720.00
Buffalo Filet Mignon (4oz.) medallions (50 portions).	Full pan	\$1440.00
Prime Ribeye (14oz.) Individually packaged.	each	\$59.00
Prime Ribeye (10oz.) Individually packaged.	each	\$39.00
Prime Ribeye (7oz.) medallions (24 portions).	Half pan	\$624.00
Prime Ribeye (7oz.) medallions (50 portions).	Full pan	\$1180.00
Prime Cowboy Bone-In Ribeye (20oz.).	each	\$68.00
Prime New York Strip (10oz.) Individually packaged.	each	\$34.00
Prime New York Strip (14oz.) Individually packaged.	each	\$52.00
Prime New York Strip (6oz.) medallions (24 portions).	half pan	\$550.00
Prime New York Strip (6oz.) medallions (50 portions).	full pan	\$990.00
Prime Bone -In New York Strip (18oz.).	each	\$65.00
Prime Top Sirloin (8oz.).	each	\$25.00
Prime Top Sirloin (4oz.) sliced (24 portions).	half pan	\$285.00
Prime Top Sirloin (4oz.) sliced (50)portions).	full pan	\$550.00

Sides

Half pan serves 10-12 -- Full Pan serves 20-25

	Individual	half pan	full pan
Creamed Spinach VG GF	\$6.50	\$65.00	\$115.00
Portobello Mushrooms GF VG	\$6.00	\$60.00	\$100.00
Collard Greens GF VG	\$5.00	\$50.00	\$95.00
Roasted Brussels Sprouts with Bacon GF	\$6.50	\$65.00	\$115.00
Mashed Potatoes VG GF	\$4.50	\$45.00	\$85.00
Steamed Asparagus GF	\$8.00	\$80.00	\$150.00
Gouda Mac & Cheese VG	\$8.00	\$80.00	\$115.00
Minnesota Wild Rice VG GF	\$5.00	\$50.00	\$95.00