



Happy New Year from Y.O. Ranch Steakhouse

NYE Menu 3 courses  
5-6:30 PM \$95.00 per person      6:45-10:30 PM \$125.00 per person

Amuse Bouche  
Chef's Surprise

Appetizers

Y.O. HOUSE SALAD

Field greens, toasted pecans, green apples, goat cheese, and tomatoes with champagne vinaigrette

SHRIMP AND GRITS

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

CHICKEN FRIED QUAIL

Boneless Bobwhite quail breast with a wild mushroom cognac sauce

LOBSTER AND CRAB BISQUE

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

DUCK TAMALE

Duck carnitas stuffed in masa and steamed Tomatillo, queso fresco, and Honduran crema

BURRATA DE BUFALA

Buffalo mozzarella, apricots, pistachos, pomegranite, balsamic reduction, extra virgin olive oil and toast points

Entrees

FILET MIGNON

Roasted bone marrow butter -  
Served with mashed potatoes

Y.O. PRIME RIB

USDA prime ribeye gently smoked and slow roasted -  
Served with mashed potatoes

SURF AND TURF

Petite filet mignon and chicken fried lobster  
Madiera demi- glace and lemon butter cream  
Served with mashed potatoes

HUNTERS HARVEST

Venison chop with a wild mushroom cognac sauce, espresso crusted elk tenderloin with blackberry port reduction, and duck sausage - Served with wild rice

SWORDFISH PROVENÇALE

Roasted tomato, capers, kalamata olives, garlic, fresh basil and extra virgin olive oil - Served over orzo

NEW YORK STRIP AU POIVRE

USDA prime strip dusted in cracked pepper and topped with green peppercorn cognac cream sauce  
Served with mashed potatoes

Desserts

DULCE DE LECHE CHEESECAKE

A caramel swirled white chocolate cheesecake with gooey dulce pockets. With caramel sauce and a dash of sea salt

KEY LIME PIE

Sweet and tart creamy custard filling  
Topped with a lemon macaroon

PRICKLY PEAR SORBET <sup>GF</sup>

Cactus pear sorbet spiked with Grand Marnier with fresh dragon fruit and berries

CHOCOLATE TORTE <sup>GF</sup>

Flourless chocolate cake spiked with Chambord with raspberry sauce

Family Style Sides \$15

SMOKED BAKED POTATO  
GRILLED ASPARAGUS

GOUDA MAC N CHEESE  
CREAMED SPINACH

ROASTED BRUSSEL SPROUTS  
PORTOBELLO MUSHROOMS

New Years Eve Cocktails and Mocktails

REVOLVER OLD FASHIONED \$15

Unbendt Whiskey & coffee liqueur & orange bitters. Served over a big rock & garnished with orange peel.

BRANDY ALEXANDER \$15

Brandy, Creme De Cacao and heavy cream. Sprinkled with nutmeg

CRANBERRY PUNCH MOCKTAIL \$10

Cranberry juice & pineapple juice topped with Sparkling Cider.  
Topped with fresh cranberries

KIR ROYAL \$15

Creme De Cassis topped with champagne and garnished with a strawberry.

EGGNOG MARTINI \$15

Disaranno Liqueur, vanilla vodka, & eggnog chilled and served in a martini glass. Sprinkled with nutmeg.

EGGNOG ESPRESSO MARTINI MOCKTAIL \$10

Espresso, eggnog, and cream shaken and served in martini glass. Garnished with Teddy Grahams, espresso beans, and cinnamon

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE