

Y.O. Ranch Steakhouse

Valentines Day Prix-Fixe Menu

5:00-6:30 \$95 per person

7:00-8:30 \$125.00 per person

9:00-11:00 \$110.00 per person

Amuse Bouche (Chefs Surprise)

Appetizers

Y.O. House Salad

Field greens, caramelized pecans, green apples, Texas goat cheese, and tomatoes with a garlic cilantro vinaigrette

Shrimp and Grits

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

Wild Game Trio

Quail, wild boar sausage, and venison roll up

Lobster Bisque

Classically prepared rich and velvety bisque spiked with brandy

Duck Tamale

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

Entrée

Filet Mignon

10 oz. filet served with mashed potatoes

Swordfish Provençale

Roasted tomato, capers, kalamata olives, garlic, fresh basil and extra virgin olive oil
Served with wild rice

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 wild mushroom cognac sauce, duck sausage, and elk tenderloin with blackberry port reduction
Served with wild rice

Chicken Piccata

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

Y.O. Prime Rib

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

Tomahawk Steak

34 oz. Long bone ribeye cooked medium rare -
Serves two -Carved tableside -extra \$30.00

Dessert

Chocolate Torte

Flourless chocolate cake spiked with Chambord and served with raspberry sauce

Sorbet and Berries

Prickly Pear sorbet with seasonal berries

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



Valentine Cocktails

Love Bug Martini – Stoli Citrus Vodka, lime juice, simple syrup, strawberry puree, and a splash of sprite

Y.O. Cupid – YO Blanco Tequila, Crème de Cassis, lime juice and topped with ginger ale.

Valentine's Spritz – Robert Mondavi White Zinfandel, Crème de Cassis, topped with Sprite and garnished with blueberries and strawberries

Bubbly Love Potion – Opera Prima Brut with pizzazz.

Bourbon Passion – Seagram's VO, lemon juice, Crème de Cassis, simple syrup and a splash of bitters.

Family Style Sides \$13.00

Smoked Baked Potato

Grilled Asparagus

Gouda Mac n Cheese

Creamed Spinach

Roasted Brussel Sprouts

Portobello Mushrooms

20% gratuity added to tables of 6 or more