

Company Logo or Custom greeting!

AMUSE BOUCHE Chefs Surprise

FIRST COURSE

Wild Game Platter

Chicken fried quail with wild mushroom brandy sauce – Bacon-wrapped stuffed venison with molasses Dijon — Alligator sausage

SECOND COURSE

Y.O. House Salad

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

Burrata Tomato Salad

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

Wedge Salad

Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing

Caesar Salad

Our version of the classic with focaccia breadcrumbs

Lobster Bisque

Classically prepared rich and velvety bisque spiked with brandy

THIRD COURSE

Capt. Schreiner Filet Mignon

With melting bone marrow butter- Served with smoked baked potato or mashed potatoes

Prime Bone In New York Strip Au Poivre

Charbroiled with a peppercorn cognac cream - Served with smoked baked potato or mashed potatoes

Prime Ribeye

Served with choice of smoked baked potato or whipped potatoes

Wild Game Mixed Grill

Venison chop Au Poivre –Elk tenderloin with blackberry portreductionbrandy sauce – Petite buffalo filet –Served with smoked baked potato or mashed potatoes

Chicken Fried Lobster

Lemon Caper Beurre Blanc - Served with smoked baked potato or mashed potatoes

Surf and Turf

Petite filet mignon and half chicken fried lobster - Served with smoked baked potato or mashed potatoes

Conchigli al Pesto

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

Red Chili Rubbed King Salmon

Topped with cilantro, garlic, and sun-dried tomato butter and served with wild rice and seasonal vegetables

FAMILY STYLE SIDES

Steamed Asparagus — Creamed Spinach — Gouda Mac n Cheese

FOURTH COURSE

Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

Dulce de Leche Cheesecake

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.

Jack Daniel's Pecan Pie

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

Homemade Prickly Pear Sorbet

topped with fresh berries

\$130 PER PERSON + TAX & GRATUITY