

Company Logo or Custom greeting

FAMILY STYLE APPETIZERS

Soul Belly

Sweet & Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

Deep Ellum Pimento Cheese Fritters

Local ancho chili caziotta, 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

Classic Caesar Salad

Our version of the classic with focaccia croutons

Lobster Bisque

Classically prepared rich and velvety bisque spiked with brandy

SECOND COURSE

Filet Mignon

Served with mashed potatoes and seasonal vegetables

Prime Aged Ribeye)

Served with mashed potatoes and seasonal vegetables

Chicken Piccata

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

Conchigli ala Pesto

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

Red Chili Rubbed King Salmon

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

For The Table (Host picks one)

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens —
Portobello Mushrooms —Steamed Asparagus —Mixed Grilled Vegetables—Gouda Nac & Cheese

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

Dulce de Leche Cheesecake

A caramel-infused white chocolate cheesecake with gooey dulce pockets and a chewy top. With caramel sauce and a dash of sea salt

Menu 2

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