

# Custom Greeting or Company Logo Here

## **FIRST COURSE (SERVED FAMILY STYLE)**

### **Soul Belly**

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

### **Venison Roll-Ups**

Venison, jalapeno, and smoked mozzarella wrapped in bacon - Brushed with molasses Dijon

### **Shrimp and Grits**

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

## **SECOND COURSE**

### **Y. O. House Salad**

Mixed greens, caramelized pecans, green apples, local goat cheese, and tomatoes with our house garlic cilantro vinaigrette

### **Caesar Salad**

Our version of the classic with focaccia croutons

### **Wedge Salad**

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

### **Lobster Bisque**

Classically prepared rich and velvety bisque spiked with brandy

## **THIRD COURSE**

### **Filet Mignon**

Served with mashed potatoes and seasonal vegetables

### **Prime New York Strip**

Served with mashed potatoes and seasonal vegetables

### **Prime Ribeye**

Served with mashed potatoes and seasonal vegetables

### **Chicken Fried Lobster**

Lemon Caper Beurre Blanc - Served with mashed potatoes and seasonal vegetables

### **Chicken Piccata**

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

### **Wild Game Mixed Grill**

Venison chop Au Poivre – Quail chicken fried with wild mushroom brandy sauce – Petite buffalo filet -  
– Served mashed potatoes and seasonal vegetables

### **Red Chili Rubbed King Salmon**

Sundried tomato, roasted garlic, cilantro butter – Served over wild rice

### **Conchigli ala Pesto**

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

## **FAMILY STYLE SIDES**

Steamed Asparagus — Creamed Spinach — Gouda Mac n Cheese

## **FOURTH COURSE**

### **Jack Daniels Pecan Pie**

Sweet custard pie made with Texas pecans and served with a Jack Daniels Creme Anglaise

### **Flourless Chocolate Cake**

Spiked with Chambord and served with Raspberry Coulis

### **Prickly Pear Sorbet**

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

**\$99.00 PER PERSON + TAX & GRATUITY SOFT DRINKS & TEA INCLUDED**