

# Welcome to The Y.O. Ranch Steakhouse!

## STARTERS

**V** Four Leaf Salad

With our house garlic cilantro vinaigrette

**VG** Classic Caesar Salad

Our version of the classic with focaccia croutons

Smoked Corn Bisque

Velvety cream corn soup with fresh sweet smoked corn and topped with bacon, cotija cheese, and cilantro oil

**VG** Pimento Cheese Fritters

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown - Served with house made Tabasco jam

## MAIN DISHES

Filet Mignon

Served with whipped potatoes and mixed grilled veggies

Chicken Piccata

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

Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

Prime Rib French Dip

Slow smoked black Angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish cream, caramelized onions, and au jus - Served with hand cut fries

**GF** Steakhouse Cobb Salad

Choice of grilled chicken breast, sirloin, or ancho chili rubbed shrimp; with bleu cheese, hard boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg lettuce tossed in an avocado ranch dressing

Grilled Meatloaf (Certified Angus Beef)

Southern-style meatloaf with trimmings ground from our Certified Angus Beef - Brushed with sriracha, molasses, Grand Marnier glaze and charbroiled - Served with whipped potatoes and sauteed green beans

**V** Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and mixed grilled veggies

## DESSERTS

**GF** 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

**V** Cranberry Sorbet

Sweetened with organic agave nectar and served with fresh berries

**V** - Vegan    **GF** - Gluten Free    **VG** - Vegetarian

\$46 PER PERSON + TAX & GRATUITY  
SOFT DRINKS & TEA INCLUDED