



Happy New Year from Y.O. Ranch Steakhouse

NYE Menu 3 courses

5-6:30 PM \$115.00 per person

6:45-10:30 PM \$140.00 per person

Amuse Bouche

Chefs surprise

Appetizers

Y.O. HOUSE SALAD VG GF

Field greens, toasted pecans, green apples, goat cheese, and tomatoes with champagne vinaigrette

SHRIMP AND GRITS GF

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

CHICKEN FRIED QUAIL

Boneless Bob White quail breast medallions
Wild mushroom brandy sauce

LOBSTER AND CRAB BISQUE

Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with sherry

VENISON TAMALES

Axis venison slow smoked and braised over night stuffed in masa and steamed -- Oaxacan mole and crème fraiche

CASSOULET GF

Confit duck carnitas, duck sausage, and pork belly stewed with white beans, tomatoes, roasted peppers

Entrees

BUFFALO FILET AU POIVRE

Pepper crusted bison filet with Cognac peppercorn sauce - Gruyere potatoes au gratin

SURF AND TURF

Chicken fried lobster with Champagne cream and petite filet mignon -Gruyere potatoes au gratin

HUNTERS HARVEST

Venison chop with a wild mushroom cognac sauce, espresso crusted elk tenderloin with blackberry port reduction, and duck sausage - Served with wild rice

SMOKED FILET MIGNON GF

Bourbon cream corn coulis and sauteed green beans

44 FARMS PRIME RIBEYE GF

Roasted bone marrow butter - with Gruyere potatoes au gratin

RUBY RED TROUT NEWBURG

Topped with Lobster Newburg -Served with crab fried rice and fresh wilted spinach

Desserts

BLUEBERRY COBBLER CHEESECAKE

Lemon Blueberry shortbread cheesecake with fresh blueberry Coulis

PRICKLY PEAR SORBET GF

Cactus pear sorbet spiked with Grand Marnier with fresh dragon fruit and berries

KEY LIME PIE

Sweet and tart creamy custard filling
Topped with a lemon macaroon

CHOCOLATE TORTE GF

Flourless chocolate cake spiked with Chambord with raspberry sauce

Family Style Sides \$13

POTATOES AU GRATIN VG

GOUDA MAC N CHEESE VG

ROASTED BRUSSEL SPROUTS GF VG

MASHED POTATOES VG GF

CREAMED SPINACH VG

PORTOBELLO MUSHROOMS GF VG

New Years Eve Cocktails and Mocktails

REVOLVER OLD FASHIONED \$15

Unbendt Whiskey & coffee liqueur & orange bitters. Served over a big rock & garnished with orange peel.

KIR ROYAL \$15

Creme De Cassis topped with champagne and garnished with a strawberry.

BRANDY ALEXANDER \$15

Brandy, Creme De Cacao and heavy cream. Sprinkled with nutmeg

EGGNOG MARTINI \$15

Disaranno Liqueur, vanilla vodka, & eggnog chilled and served in a martini glass. Sprinkled with nutmeg.

CRANBERRY PUNCH MOCKTAIL \$10

Cranberry juice & pineapple juice topped with Sparkling Cider. Topped with fresh cranberries

EGGNOG ESPRESSO MARTINI MOCKTAIL \$10

Espresso, eggnog, and heavy cream shaken served in martini glass. Garnished with Teddy Grahams, espresso beans, and cinnamon

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness