

# Company Logo or Custom greeting

## Appetizers 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

### Texas Hill Country Quail Medallions

Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace

### Grilled Alligator Sausage

Served over bourbon cream corn coulis

## First Course

**Burrata Tomato Salad** Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction

**Y. O. House Salad** Mixed greens, caramelized pecans, green apples, local goat cheese, and tomatoes with our house garlic cilantro vinaigrette

**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 croutons

**Sweet Corn Bisque** Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oi

## Second Course

**Buffalo Filet Mignon ( 10 oz. )** Served with mashed potatoes and seasonal vegetables

**Prime Cowboy Ribeye ( 22 oz. )** Bone-in Ribeye served with mashed potatoes seasonal vegetables

**Prime New York Strip ( 16 oz. )** Served with mashed potatoes and seasonal vegetables

**Chicken Fried Lobster** Lemon Caper Beurre Blanc - Served with mashed potatoes and seasonal vegetables

**Wild Game Mixed Grill** Venison chop Au Poivre – Chicken fried Quail 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

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

**Beyond Meat Chopped Steak** Plant based chopped steak - with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed green beans

## FAMILY STYLE SIDES

Steamed Asparagus — Portobello Mushrooms — Gouda Mac n Cheese

## Third 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

### 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.

### Prickly Pear Sorbet

topped with fresh berries

**\$99 PER PERSON + TAX & GRATUITY**