

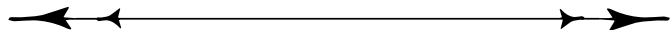
STARTERS

Venison Roll Ups GF \$16
Venison, jalapeno and smoked mozzarella wrapped in bacon and brushed with molasses Dijon

Pimento Cheese Fritters VG \$15
Ancho chili caciotta, cheddar and Chihuahua cheeses (made in downtown Dallas) with roasted red peppers. Panko breaded and fried golden brown. Served with house made Tabasco jam

Soul Belly GF \$15
Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens

Texas Hill Country Quail Medallions \$17
Chicken fried boneless quail breasts with a wild mushroom Cognac sauce



ENTREE SALADS

Grilled Chicken Salad GF \$17
Field greens, caramelized pecans, green apples, goat cheese and tomatoes with garlic cilantro vinaigrette. Topped with grilled chicken breast

Steakhouse Cobb Salad GF \$19
Bleu cheese, hard-boiled eggs, bacon, roasted corn, tomatoes and chopped iceberg. Your choice of dressing. Topped with grilled sirloin

Salmon Wilted Spinach Salad GF \$22
Baby spinach, mushrooms, hard-boiled eggs and red onions. Softened with warm Italian bacon dressing and garnished with dried cranberries and toasted almonds. Topped with grilled salmon.

Chicken Fajita Salad \$17
Tender chicken breast marinated and served with sautéed peppers and onions, topped with Jack & cheddar cheese and mixed grilled vegetables, all over a crisp bed of shredded iceberg. Served in a crispy tortilla bowl, and our house garlic cilantro vinaigrette.



Gluten Free GF

Chefs Favorites ★ ★

Vegetarian VG

SOUP & SALAD

Y.O. House Salad GF VG \$8
Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with garlic cilantro vinaigrette

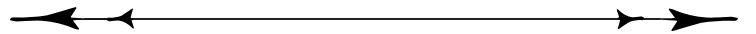
Caesar Salad VG \$8
Our version of the classic

The Wedge GF \$11
Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, and red onions, with bleu cheese dressing

Bowl of Chuckwagon Chili \$10
50-year-old recipe from the ranch

Smoked Sweet Corn Bisque \$8
Velvety cream corn soup topped with bacon, cotija cheese, and cilantro oil

Add to any salad
Grilled Chicken \$9 - Grilled Sirloin \$10 Grilled Shrimp \$10 Grilled Salmon \$10



SANDWICHES

Our bread is baked fresh locally from La Spiga Bakery
All sandwiches served with hand-cut fries

Chicken Fried Lobster Roll ★ ★ \$24
A Texas twist on the New England classic lobster roll. With lemon aioli and crunchy capers

Steak Sandwich \$19
Smoked beef tenderloin, portobello mushrooms, caramelized onions, horseradish cream and Swiss cheese served on a rosemary ciabatta roll

Buffalo Ruben \$19
House corned buffalo brisket, Swiss cheese, sauerkraut and Russian dressing on marble rye

Honey Mustard Chicken Sandwich \$17
Fried or grilled chicken breast, bread and butter pickles, lettuce, onion and tomato. Served on a toasted brioche bun brushed with honey mustard



BURGERS

Served on a toasted brioche bun with hand cut french fries

Prime Time Burger..... \$15

Ground fresh daily with prime beef trimmings.
Tomatoes, lettuce, pickle, and onion

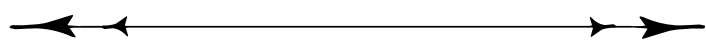
Pimento Cheese Bacon Burger..... ★ ★ \$17

The prime-time burger with melted pimento cheese, bacon, arugula, roasted tomatoes and tabasco jam

Buffalo Burger \$18

100% **grass fed** No growth hormones, stimulants or antibiotics. Tomatoes, lettuce, pickle, and onion

Add bacon, cheese, mushrooms, grilled onions \$1.00



BLUE PLATES

\$15.95

includes our renowned banana pudding

Monday --- Country Fried Pork Chops....

Served with cream gravy, mashed potatoes, and mixed veggies

Tuesday ---- Tamales.....

Duck carnitas tamales with chili con carne
Served with rice and beans

Wednesday ---- Chicken Pot Pie.....

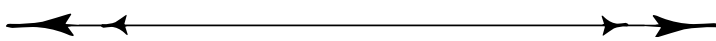
Tender pieces of chicken simmered in a rich creamy gravy with potatoes, carrots, and green peas inside puff pastry

Thursday ---- Pecan Crusted Trout.... GF

Topped with molasses butter. Served with collard greens and wild rice

Friday-----Country Fried Steak.....

Hamburger steak breaded and griddled, topped with cream gravy. Served with mashed potatoes, mixed veggies and brioche Texas toast



**Y.O. Legendary
Banana
Pudding
(weekdays only)**

Homemade from scratch
with Meringue-
Served warm ...\$4

SIDES

Smoked Baked Potato \$10
Grilled Asparagus \$10
Gouda Mac & Cheese \$10
Hand Cut French Fries \$9
Sautéed Spinach \$9
Whipped Potatoes \$7
Roasted Brussel Sprouts \$9

LUNCH STEAKS

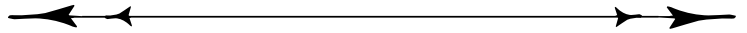
Served with mashed potatoes, and mixed veggies

Filet Mignon GF 6 oz. \$39 8 oz. \$49

New York Strip 10 oz...... GF \$36

Prime Top Sirloin 8 oz...... GF \$27

Prime Ribeye 12 oz...... GF \$52



HOUSE SPECIALTIES

Chopped Steak..... \$18

Ground daily from prime beef - Topped with grilled onions and mushroom gravy. Served with mashed potatoes and mixed grilled veggies

Stuffed Filet Mignon..... \$42

Petite filet mignon stuffed with local smoked mozzarella. Topped with a smoky chipotle sauce. With mashed potatoes and mixed grilled veggies

Charbroiled Salmon..... GF \$26

Topped with sundried tomato, roasted garlic and cilantro butter. Served with wild rice and mixed grilled veggies

Pistachio Crusted Chicken..... \$21

Topped with a chipotle cream sauce and served with mashed potatoes and grilled veggies

BBQ Duck Carnitas Quesadillas..... ★ ★ \$21

Duck confit simmered in bbq sauce with caramalized onions, cilantro, ancho chili caciotta, and Chihuahua cheese-Served with fresh mango pico de gallo and crema mexicana

Charbroiled Meatloaf..... \$18

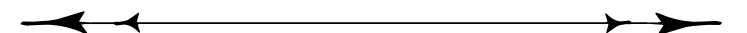
Brushed with a tomato sriracha glaze and charbroiled. Served with mashed potatoes and grilled veggies

Buffalo Filet..... \$55

Grilled buffalo filet mignon served with two grilled shrimp, mashed potatoes, and mixed grilled veggies.

Steak Frites..... \$29

Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries



POWERLUNCH

AVAILABLE MON. - FRI.

Enjoy a **prime steak** or any entree from our **dinner menu** at regular price and
At no extra charge get your choice of a

House Salad, Caesar Salad or a Cup of Soup
and
World Famous **Warm Banana Pudding**

20% Gratuity added to tables of six or more