Y.O. Ranch Steakhouse Valentines Menu

Complimentary rose and chocolate dipped strawberries

3 Courses 3 Seating's

5:00-6:30 \$100 per person --- 7:00-8:30 \$125 per person --- 9:00-11:00 \$110 per person

Amuse-bouche

Chefs surprise

Starters

Shrimp and Grits-Creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes

Hill Country Quail Medallion - Chicken fried boneless quail breast with a wild mushroom cognac cream

Y.O. House Salad - Field greens caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette

Lobster and Crab Bisque - Classically prepared rich and velvety bisque with lobster and crab morsels, spiked with sherry

Duck Carnitas Quesadillas - Duck confit, local ancho chili caciotta and Chihuahua cheeses, roasted red peppers, smoked corn and cilantro - With escabeche onions, crema Mexicana, and mango Pico de Gallo

Main Dishes

Prime New York Strip Au Poivre - Served with whipped potatoes

Prime Ribeye Bone Marrow Butter—Served with whipped potatoes

Beef Tenderloin - Blackberry port reduction - Served with whipped potatoes

Chicken Fried Lobster — Champagne beurre Blanc - Served with whipped potatoes and green beans

Grilled Salmon - Lobster sauce over crab fried rice

Chicken Piccata-Pan-roasted chicken breast with lemon caper butter-Served over orzo

Wild Game Mixed Grill — Espresso crusted elk filet with blackberry port reduction — Venison chop wild mushroom cognac cream — Duck sausage over caramelized onions

Desserts

Dulce de Leche Cheesecake - A caramel swirled white chocolate cheesecake with gooey dulce pockets. With caramel sauce and a dash of sea salt

Chocolate Mousse Cake ~ Chocolate cake layered with white and dark chocolate mousse topped with Chambord raspberry coulis

Prickly Pear Sorbet - With fresh berries

Key Lime Pie - Sweet and tart creamy custard filling topped with a lemon macaroon

Tax and gratuity not included

Gratuity added to tables of 6 or more

Reservations require a credit card and must be made at www.yoranchsteakhouse.com