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Family Style Appetizers

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

Deep Ellum Pimento Cheese Fritters

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

FIRST COURSE

Y.O. House Salad

Spring mix tossed with our house garlic cilantro vinaigrette, caramelized pecans, green apples, and grape tomatoes

Smoked Corn Bisque

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

Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction

Classic Caesar Salad

Our version of the classic with focaccia croutons

SECOND COURSE

Filet Mignon (8 oz.)

Served with mashed potatoes and seasonal vegetables

Buffalo Filet (10 oz.)

Served with mashed potatoes and seasonal vegetables

Prime New York Strip (16 oz.)

Served with mashed potatoes and seasonal vegetables

Red Chili Rubbed King Salmon

Sundried tomato, roasted garlic, cilantro butter- served with wild rice and seasonal vegetables

Chicken Piccata

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

Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed green beans

FAMILY STYLE SIDES (Choose two)

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens — Portobello Mushrooms — Steamed Asparagus-Mixed Grilled Vegetables

THIRD COURSE

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

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.

\$89.00 + tax & gratuity