

Company Logo or Custom Greeting

Family Style Appetzer Platter

Pork Belly — Sweet & Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

Grilled Alligator Sausage — Served over bourbon cream corn coulis

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

First Course

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

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

Wedge Salad Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing

Second Course

Filet Mignon (8 oz.) —Served with mashed potatoes and seasonal vegetables

Prime Ribeye (14oz.) — Prime 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.

\$99 PER PERSON + TAX & GRATUITY