

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Grilled Herb Toros

This is a slam dunk folks, perfect twin Tenderloin Toro Filets on the plate every time. A very consistent product created by our skilled butchers in the portion cut meat room. Our specialized forming process uses beef tenderloin tips and tails to produce an exact 4oz filet every time. Think about the profit potential with a 1/2 pound of tenderloin on the plate for only \$4.99 a portion.

Item	Code	Cost
2- 4oz Formed Tenderloin Steaks	# 2062804	\$9.99/lb. or \$4.99/portion
1 tablespoon dried oregano leaves	# 33540	\$0.05
1 tablespoon dried thyme	# 33562	\$0.05
2 tablespoons crushed dried rosemary	# 33557	\$0.05
1 tablespoon coarse kosher salt	# 2891	\$0.05
1 teaspoon coarsely ground black pepper	# 33546	\$0.05
2 teaspoons dry mustard	# 33996	\$0.16
Fresh Green Beans	# 2137	\$0.60
Garlic	# 8215	\$0.07



1. Preheat grill to high.
2. Combine herbs, salt, pepper and dry mustard in a small bowl; rub into beef.
3. Sear tenderloin on grill, turning after 5 minutes until marked on both sides.
Turn heat to low or move to edge of grill and continue cooking for 5 minutes for medium rare or longer to desired doneness.
4. Remove from grill, rest for a few minutes and serve with fresh green beans with garlic and olive oil

Suggested sell price: \$25.00

Total plate cost: \$6.07

Food Cost: 24%

Profit Dollars: \$18.92

