

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



Tonight's Special is...

Certified Angus Beef® Brand Petite Tender Medallion

Attributes:

1. Cut from one of the most tender beef muscles
2. Shape and size comparable to pork tenderloin
3. Performs well sliced into medallions or cooked whole, either roasted or grilled
4. Accepts many flavor and sauce profiles well
5. Lean and nutritious

Menu Applications

Appetizers

Chuck Wagon Steak Potato Skins: Slice Petite Tender into medallions and season with a spicy Southwest rub; pan sear to medium rare. Place medallions into crisp potato skins and top with Monterey Pepper-Jack cheese, bacon and green onions.

Beef Sandwiches

Steak Sub with Tomato-Olive Relish: Grill Petite Tender to medium rare and carve into slices. Place slices in toasted hoagie roll. Top with arugula leaves, shaved Romano cheese and fresh Mediterranean-style tomato-olive relish.

Beef Entrees

Skillet Seared Tender Medallions: Slice Petite Tender into medallions and sauté in a sizzling skillet to medium rare with onions, green bell peppers and mushrooms. Serve with roasted country potatoes and garlic bread.

Salads

Roasted Vegetable and Grilled Beef Salad: Grill Petite Tender to medium rare and carve. Toss with roasted Yukon gold potatoes, beets and shallots. Lightly drizzle garlic and herb infused olive oil over beef and vegetables.

Preparation:

Oven Roasting

Heat oven to 425° F. Place whole Petite Tender on rack in shallow roasting pan. Do not add water or cover. Roast 20 to 25 minutes. Remove when instant-read thermometer registers 145° F for medium rare or 150° F for medium doneness. Let stand 3 minutes before carving.

Grilling

Heat Iron skillet over medium heat until hot. Place steaks in skillet (do not crowd). Cook uncovered 13 to 15 minutes for medium rare (145° F) to medium (150° F) doneness, turning once.



Tonight's Savings

Item:

#SDR04 twin 4oz.
medallions \$0.54/oz.
or \$4.32/ 80Z.

Portion:

Suggested Price Point
+/- \$15.00

COP-Center of the Plate

Food Cost - 29%

Not Responsible for Typographical Errors.