



Tonight's Special is...

Certified Angus Beef® Brand Strip Style Top Sirloin Steak

Item	Code	Cost
1 (10-ounce) Certified Angus Beef® Sirloin Strip Steaks	#S8S10	\$6.31
3 ounces red skin potatoes cut in 1-inch chunks	#2296	\$0.10
4 oz green beans, cleaned	#2137	\$0.90
2 cloves garlic, minced	#2213	\$0.11
1 shallot, peeled and minced	#2331	\$0.19
2 tablespoons unsalted butter, cut in 1/2-inch cubes	#5042	\$0.28
1/4 cup French onion soup	#16715	\$0.21
1/4 cup Guinness beer		
2 oz french-fried onions	# 16715	\$0.76
Salt and pepper to taste		

Tonight's Savings

Suggested selling price: \$27

Total plate cost: \$8.86

Food cost: 32%

Profit dollars: \$18.14

- 1 Preheat grill to medium high. Assemble aluminum foil pouch; add potatoes, beans, garlic, shallot, butter, soup, and beer. Seal pouch and grill to steam.
- 2 Season steaks and grill over medium-high heat to medium rare (145° F internal temperature) or desired doneness. Remove steaks and let rest for 4 minutes.
- 3 Remove foil pouch, salt and pepper vegetables to taste and top with french-fried onions.



Not Responsible for Typographical Errors.