

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



*Tonight's Special is...*

## **Tenderloin Tips Torpedo with Bacon, Bleu Horseradish Melt**

Question - How do you make a steak sandwich better?

Answer - Use Beef Tenderloin!

This is a two fisted lunch with attitude. Beef tenderloin tips are a great value today at Palmer's. Use it to your advantage with a great torpedo/bomber special. Sauted tips with bacon, bleu cheese and horseradish stuffed in a soft, baked in Cheektowaga, NY, *Costanzo's* sub roll. Served with a side of crisp and spicy fried green beans, *the perfect balance between good and evil.*

*Tonight's Savings*

**Portion Cost: \$4.26**

**Suggested Sell: \$12.95**

**Food Cost: 32%**

**Profit Dollars: \$8.69**

### *Menu Applications*

	Item #	Cost
8 oz Tenderloin Tips	#N6T80F	\$4.05/lb. or \$2.03/sandwich
1 8" Costanzo's Sub Roll	#28850	\$0.49
2 Bacon Strips	#10805	\$0.25
2 oz Bleu Cheese Crumbles	#2968	\$0.39
1 oz Roller's Horseradish	#5375	\$0.10
1 oz Butter	#8908	\$0.13
3 oz Spicy Fried Green Beans	#33074	\$0.77
3 oz White Wine	#27708	\$0.10
Salt & Pepper to taste	#34277	



1. Cook the bacon, crumble and reserve.
2. Saute the tenderloin tips in a hot pan with melted butter, season with salt and pepper.
3. Deglaze the pan with white wine and add the cheese and horseradish to melt.
4. Toss in crumbled bacon before stuffing into the toasted roll.
5. Garnish with breaded fried green beans and a little arugula.
6. Serve with your signature dipping sauce.



Not Responsible for Typographical Errors.