

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



Tonight's Special is...

Filet Style Sirloin with Asparagus, King Crab and Béarnaise

Beef these days tends to fluctuate with the ups and downs of the corn market, making it difficult to zero in on consistent pricing. People still crave good beef so why not try a little twist on an old classic. Using premium red king crab, a fan favorite - sauce béarnaise combined with a Certified Angus Beef® brand Top Sirloin steak, beef can still be profitable.

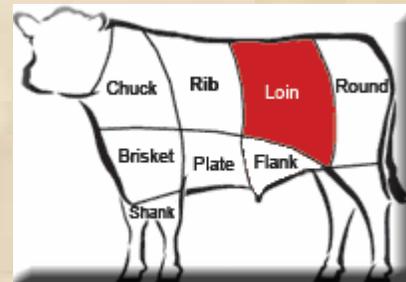
This versatile, juicy and delicious cut is lean and full of flavor. Moderately tender and boneless, it's available at an affordable every day price.

Menu Applications



Tonight's Savings

	Item #	Cost
-4oz Filet Style Top Sirloin Steak	#S8R04	\$3.01
-2oz Red King Crab meat, removed from the shell	#4559	\$1.85
-2 spears fresh Asparagus, blanched	#2121	\$0.38
-8oz Butter, drawn	#8908	\$0.24
-2 egg yolks	#2000	\$0.15
-2 tsp. dried Tarragon leaves	#33560	\$0.06
-2oz white vinegar	#34618	\$0.02



Portion Cost: \$5.71
Suggested Sell: \$19.99
Food Cost: 28%
Profit Dollars: \$14.28

1. Make the classic béarnaise sauce by reducing the tarragon in the vinegar over low heat until liquid is gone and tarragon is dry.
2. Whip drawn butter into egg yolks a little at a time over a double boiler until emulsified; add tarragon and season with fresh squeezed lemon juice, Worcestershire and Tabasco to taste
3. Blanch asparagus in boiling salted water for 3 minutes and remove to an ice bath to shock. When ready to plate, reheat asparagus in a hot sauté pan or on the grill for one minute.
4. When the steak is almost done cooking, heat the crabmeat on the grill or in a pan for 1-2 minutes.
5. Beautiful plate presentation is a breeze for this classic crowd pleaser and with a plate cost under six bucks and a sell price in the low twenties, there is a lot of room to make money.