

# STEAK FRITES



## Frites

- Gold potatoes
  - Oil for frying
  - S&P TT
1. Cut potatoes to desired thickness.
  2. Heat oil to 300 degrees, fry potatoes for 3-5 minutes. Work in batches.
  3. Lay out on cloth lined tray, stacked no more than 2 potatoes high.
  4. When ready to eat, heat oil to 350 degrees, fry potatoes until golden brown and crispy.
  5. Remove, place on paper towel lined bowl, immediately sprinkle with S&P while still hot.
  6. Hold warm while cooking steak.

## Aioli

- 2-4 cloves garlic, minced
- 1 scallion green, minced
- 2 sprigs parsley chopped
- 1 tbsp extra virgin olive oil
- Juice & zest of 1 lemon
- 1 tsp Sriracha, optional
- 1 cup mayo
- S&P TT

1. Combine all ingredients well.

## Butter & Onion Basted Steak

- Filet mignon medallions
  - S&P TT
  - 1-2 tbsp veggie oil
  - 1.5 oz whole butter
  - Small onions & scallions
  - Herb sprigs
1. Season steak with salt and a generous amount of fresh ground pepper.
  2. Add oil, butter, onions, and herb to a heavy steel pan on medium-low heat.
  3. Once butter has melted add steak and brown on all sides, turning often.
  4. Baste often using herbs and scallions as a brush.
  5. Cook to desired doneness. 3 minutes each side for rare/mid-rare.
  6. Let rest before slicing/eating. **Bon appetit!**

## Steakhouse Wedge Salad

- Iceberg wedge
- Balsamic glaze
- Extra virgin oil
- Nuts
- Blue cheese
- Pancetta bits
- S&P TT

1. Lay wedge on plate, top with remaining ingredients.

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