

Top Steak w/Shrimp & Scallop Skewer

Code	Line Recipe
Name	Top Steak and Shrimp Scallop Skewer
Type	Portion
Yield	1
Shelf Life	



Ingredients

Item #	QTY	UOM	Ingredient
	8	Oz.	Top Steak
	1	Each	Shrimp & Scallop Rosemary Skewer
	6	Each	¼ Roasted New Potatoes Cooked
	4	Each	Asparagus
	2	Tbs.	Roasted Red Pepper-caper Butter
	½	tsp	Salt and Pepper mix
	1	tsp.	Blended Oil
	½	Tsp.	Chopped Garlic

Description

Method

1. Season Top Steak with salt and pepper and place on the grill.
2. Cook Top steak to temp making cross marks on both sides.
3. Season Shrimp Scallop Rosemary skewer with salt and pepper. Place on the grill with the tip of the Rosemary Skewer preferably out of direct flame as not to burn. Cook seafood medium.
4. Heat Roasted Potatoes on sizzle pan in oven until hot.
5. Drop Asparagus in boiling water and cook for 1 minute.
6. In a Saute pan, heat oil and add chopped garlic.
7. Place hot Asparagus in garlic and oil and sauté for 1 minute.
8. Season with salt and pepper.
9. On a large Doc's plate, place hot potatoes in the center of the plate, lay Asparagus across potatoes tips pointing to the right. Place Top Steak over Roasted potatoes and asparagus and position scallops and shrimp skewer leaning against steak. Place a dollop of Roasted Red Pepper-Caper Butter on both the Steak and the Skewer.