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Carry Out Menu *Reheating Guide*

<i>Signature Steaks</i>	<i>Instructions</i>
MAIN FILET MIGNON PETITE FILET MIGNON	Place on sheet tray and cover with foil. Reheat in a 400° oven for 10 minutes.
PRIME NEW YORK STRIP CERTIFIED ANGUS BEEF RIBEYE	Place on sheet tray and cover with foil. Reheat in a 400° oven for 13-15 minutes.
PRIME BONE-IN RIBEYE PRIME DRY-AGED RIBEYE	Place on sheet tray and cover with foil. Reheat in a 400° oven for 15 minutes.
PRIME TOMAHAWK	Place on sheet tray and cover with foil. Reheat in a 400° oven for 20 minutes.

<i>Entrées</i>	<i>Instructions</i>
CALIFORNIA POWER BOWL	Place all contents on a sheet tray lined with parchment paper or foil. Reheat in a 400° oven for 5 minutes. Top with sliced avocado.
CHICKPEA EGGPLANT CROQUETTE	Keep Romesco sauce at room temperature. Place chickpea eggplant croquette and cauliflower steak on a sheet tray lined with parchment paper or foil. Reheat in a 400° oven for 5 minutes, then add the Campari tomatoes to the tray and heat for an additional 3 minutes. Serve with Romesco sauce and fresh arugula.
BACON-WRAPPED FILET MEDALLIONS	Place on sheet tray and cover with foil. Reheat in a 400° oven for 10 minutes. Plate Filets. Pour peppercorn sauce over the top.
DOUBLE BREAST OF CHICKEN SEASONAL FEATURED LOBSTER TAILS BARBECUE SCOTTISH SALMON FILLET	Place on sheet tray and cover with foil. Reheat in a 400° oven for 13 minutes.
MISO GLAZED CHILEAN SEA BASS	Place on sheet pan and cover with foil. Reheat in a 400° oven for 8 minutes. Pour remaining Miso Glaze on top and add arugula and spinach to the pan. Reheat for additional 5 minutes.

<i>Sides</i>	<i>Instructions</i>
SAUTÉED MUSHROOMS	Place on a sheet tray lined with parchment paper or foil. Reheat in a 400° oven for 8 minutes
CHIPOTLE CHEDDAR MAC & CHEESE CRISPY BRUSSELS SPROUTS & BACON ROASTED ASPARAGUS LOBSTER MAC & CHEESE	Place on sheet tray and cover with foil. Reheat in a 400° oven for 10 minutes.
FLEMING'S POTATOES	Place on sheet tray and cover with foil. Reheat in a 400° oven for 15 minutes.
MASHED POTATOES LOBSTER MASHED POTATOES CREAMED SPINACH CAULIFLOWER MASH	Place in small saucepan, heat on medium, stirring often to warm.

<i>Dessert</i>	<i>Instructions</i>
CHOCOLATE GOOEY BUTTER CAKE	Place in the microwave for 30 seconds, drizzle caramel on top and sprinkle honeycomb brittle over.



Catering Menu

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<i>Entrées</i>	<i>Instructions</i>
MAIN FILET MIGNON	Remove lid from pan and cover with foil. Reheat in a 400° oven for 10 minutes.
PETITE FILET MIGNON	
CERTIFIED ANGUS BEEF RIBEYE	Remove lid from pan and cover with foil. Reheat in a 400° oven for 13-15 minutes.
PRIME BONE-IN RIBEYE	Remove lid from pan and cover with foil. Reheat in a 400° oven for 15 minutes.
DOUBLE BREAST OF CHICKEN	Remove lid from pan and cover with foil. Reheat in a 400° oven for 13 minutes.
SEASONAL FEATURED LOBSTER TAILS	
MISO GLAZED CHILEAN SEA BASS	Remove lid from pan and cover with foil. Reheat in a 400° oven for 8 minutes. Pour remaining Miso Glaze on top and add arugula and spinach to the pan. Reheat for additional 5 minutes

<i>Sides</i>	<i>Instructions</i>
MASHED POTATOES	Remove lid from pan and cover with foil. Reheat in a 400° oven for 15 minutes.
CHIPOTLE CHEDDAR MAC & CHEESE	
CRISPY BRUSSELS SPROUTS & BACON	
ROASTED ASPARAGUS	
CAULIFLOWER MASH	
LOBSTER MASHED POTATOES	
LOBSTER MAC & CHEESE	
SAUTEED MUSHROOMS	
CREAMED SPINACH	
FLEMING'S POTATOES	Remove lid from pan and cover with foil. Reheat in a 400° oven for 20 minutes.

<i>Dessert</i>	<i>Instructions</i>
CHOCOLATE GOOEY BUTTER CAKE	Place in the microwave for 30 seconds, drizzle caramel on top and sprinkle honeycomb brittle over.