

STRIP HOUSE

Filet Mignon Sliders with Spicy Mayo
Courtesy Of
Chef Michael Vignola

Ingredients:

Amount	Unit	Item
1	12 oz	Filet Mignon Steak
1	Oz	Blended oil
	Pinch	Cracked Black Pepper
	Pinch	Kosher Salt
	Tablespoon	Clarified Butter
1		Avocado
1	Cup	Chopped Arugula
1		Grilled Tomato

Method:

1. In a pre-heated 400 degree oven put your cast iron pan inside for 10 minutes.
2. While the pan is heating up cut the 12oz Filet Mignon into 4 equal slices width wise .
3. Once pan in hot place onto stovetop on high heat, make sure to have adequate ventilation .
4. Pour the blended oil over the steaks to give them a light coating.
Tip:* It is important not to over oil the steaks so that the proper char can be achieved with out burning them*
5. Season steaks liberally with kosher salt and black pepper .
6. Place steaks down carefully into hot cast iron skillet. * This should produce a little smoke*
7. Sear the steaks for One and a half minutes per side for medium rare.
8. Once steaks are seared allow them to rest while we assemble the sliders.
9. To assemble sliders cut bun in half, spread mayo on both halves, lay chopped arugula down, grilled plum tomatoes, fillet mignon and thinly sliced avocado .

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Spicy Mayo
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Amount	Unit	Item
2	Cups	Mayonnaise
¼	Cup	Sriachi Chili Sauce
1	Pc	Lime Zested and Juiced
1	Pc	Lemon Zested and Juiced

Method: In a medium bowl mix all ingredients with a wooden spoon.

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Potatoes Romanoff

Courtesy of Strip House Corporate Executive Chef John Schenk

3 Idaho Potatoes
3 large Shallots, minced
12 ounces Sharp White Cheddar Cheese, grated
2 cups Sour Cream
1 Tbsp. Kosher Salt
1/3 Tsp. Ground White Pepper

1. Preheat oven to 350 degrees. Wrap potatoes in aluminum foil and bake for 50 minutes until soft. Refrigerate potatoes overnight.
2. Peel and coarsely grate potatoes.
3. Preheat oven to 325 degrees.
4. In a large mixing bowl, mix the grated potato, minced shallots, salt and pepper. Add 2/3 of the grated cheddar cheese and mix. Add the sour cream and gently incorporate until the potato mixture is light and fluffy.
5. Lightly oil a 9x12 inch baking dish and spread the Romanoff mixture. Top with the remaining cheese. Bake for twenty minutes at 325 degrees.