



STARTER

Elegant Caprese Platter

Perfectly ripe tomatoes layered with fresh, handmade mozzarella slices and fresh basil. Served with The Fresh Market Balsamic Glaze on the side.

ENTRÉE

USDA Prime Steaks

Generously marbled, aged a minimum of 14 days for maximum tenderness.

SIDES

Seasoned Asparagus Loaded Twice Baked Potatoes

Ready to cook and enjoy.

DESSERT

Gourmet Fruit Tart

Made in store with 1 lb of our freshest fruit.

How to Prepare Our Ultimate Steakhouse Dinner

Pan seared or grilled, our USDA Prime Steaks steal the show.

COOK TIME: 1 hour

Preheat oven to 350°F.

Pat steaks dry with paper towels and season generously with kosher salt* and freshly ground pepper*. Allow steaks to come to room temperature, about 20-30 minutes. Remove lids and plastic wrap from asparagus and remove twice baked potatoes from package. Transfer potatoes to a sheet pan and place in oven. After 10 minutes, add asparagus and cook about 15 minutes more, or until internal temperature of potatoes reaches 165°F.

STOVETOP: Place a large cast iron skillet over medium high heat. Once hot, add 2-3 steaks (depending on the size of your pan) and sear 1-2 minutes per side depending on thickness, until a nice crust develops. Transfer to a sheet pan and repeat with remaining steaks. Place sheet pan in oven. After 5 minutes, use a meat thermometer to check the internal temperature of each steak. Remove each steak when it has reached your desired level of doneness. Let the steak rest 3-5 minutes before serving.

GRILL: Prepare grill to medium high heat. Once hot, place steaks on grill and cook 4-8 minutes, depending on thickness. Flip and continue cooking, using a meat thermometer to check the internal temperature of each steak. Remove each steak when it has reached your desired level of doneness. Grilling time will vary depending on thickness of steak. As a rule of thumb, allow 3-4 minutes per side for a 1-inch-thick steak. Let the steak rest 3-5 minutes before serving.

To serve, top warm steaks with a pat of butter* and a pinch of flaky sea salt.* Serve alongside asparagus and potatoes.

**Item not included in Ultimate Steakhouse Dinner*

Steak Temperature Guide:

Rare 125-130°F / Medium Rare 130-135°F

Medium 135-140°F / Medium Well 140-145°F