

The Malibu Club

This Hollywood style, "Sandwich of the Stars" consist of a 3oz center cut filet, dipped in our "World Famous Chicago Style" marinated. Then is pan seared, placed on a toasted English muffin, and top with a seasoned grilled tomato, warm grilled ham and melted Monterey Jack .

4 Servings

Ingredients

Tenderloin Filet 3oz center cut, "Pounded-Out"	4 each
Chicago Steak Marinated	1 cup
English Muffin Split	4 each
Fresh Slice Tomato ½ inch think	4 each
Seasoning	1 Tbsp
Cure"81" Ham, "shaved thin"	12 oz
Monterey Jack Cheese	4 slices
Garnish (Set-Up)	4 each
Lettuce Leaf	4 each
Onions Thin Sliced	4 each
Fresh Pickle Spear	4 each

Method; Dip filet in marinated & pan sear. Toast muffin, season & grill tomato, Place filet on toasted muffin, top with grill tomato, shaved ham and jack cheese, melt. Top with toasted muffin. Serve with garnish set-up of lettuce, onion & pickle.

RKB
The MCC
25th April 2003