



ALLEGIANCE PORK PRIME RIB

YIELD: 12 SERVINGS



New Menu Concepts by Chef Chris Desens

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$3.89	\$12.99	\$9.10	70%	30%

1 each Allegiance ® Pork Rib Rack, c/c, chine bone off	#351721	\$29.36
3 cups West Creek ® Jala Mango BBQ Sauce	#484760	\$3.29
2.25 lbs (1 bg) Roastworks ® Baby Potato Halves, rstd herb parm	#587485	\$7.36
2.25 lbs (1 bg) Roastworks ® Corn & Rstd Jalapeno	#504916	\$6.70

Season pork roast with your favorite seasoning blend or simply sprinkle liberally with salt and pepper. Place on a roasting rack and roast in a preheated 350°F oven until internal temperature of 135° is reached. Remove from oven, let rest a minimum of 20 minutes. Add jala mango bbq sauce to pan drippings and add water to achieve a proper sauce consistency. Heat potatoes and corn. Slice pork evenly and serve with roasted potatoes, corn and jala mango bbq sauce. This is a great application for family meal or Sunday Supper. Enjoy!



M I D D E N D O R F

3737 N. Broadway | St. Louis, MO 63147
(314)-241-4800



CERTIFIED ANGUS BEEF® BAVETTE STEAK

YIELD: 6 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$7.54	\$16.68	\$9.14	55%	45%

6 pcs. Certified Angus Beef ® Bavette Steaks, 6 oz.	#273762	\$39.49
3 T. La Choy ® Soy Sauce	#27269	\$0.14
3 T. Roma ® Balsamic Vinegar	#288489	\$0.16
3 T. maple syrup	#234280	\$0.28
1 T. garlic, minced	#275595	\$0.12
6 oz. Sauce Craft ® Gochujang Sauce	#596733	\$1.09
4 oz. Simplot ® RoastWorks® Flame-Roasted Pineapple & Pepper Blend	#527575	\$0.94
1 1/2 lbs. Arkansas tomatoes, cored & sliced	#890213	\$2.03
6 oz. Vidalia onion, peeled & thinly sliced	#23674	\$0.38
4 oz. Village Garden ® Honey Basil Vinaigrette	#581130	\$0.60

Combine soy, balsamic, maple and garlic and marinate steaks for 30 minutes, up to 8 hours. Remove from marinade, pat dry and grill to medium rare, 6 to 8 minutes. Let rest 10 minutes. Slice steak against the grain and place on plate. Place pineapple blend across steak and drizzle with Gochujang sauce. Finish by placing Arkansas tomatoes and Vidalia onion salad next to steak and drizzle with vinaigrette.



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3737 N. Broadway | St. Louis, MO 63147
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CERTIFIED ANGUS BEEF® CLASSIC SMASHED BURGER

YIELD: 4 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$2.66	\$6.99	\$4.33	62%	38%

8 3.25-oz. Certified Angus Beef ® Ground Chuck Patties	(currently a frozen item)	#611997	\$7.60
4 Heritage Ovens ® Hamburger Buns		#857651	\$1.26
2 T. Nature's Best Dairy ® Butter, room temperature		#157189	\$0.18
4 slices West Creek ® American Cheese, sliced		#158718	\$0.44
2 c. Peak Fresh Produce ® Iceberg Lettuce, shredded		#859080	\$0.52
8 slices Peak Fresh Produce ® Tomatoes		#284496	\$0.35
Choice of Sauce:			
Durkee ® Famous Sauce		#122739	\$0.15
Piancone ® Roasted Red Pepper & Garlic Dressing		#258793	\$0.06
West Creek ® Mayo Packet		#194582	\$0.06

Using either a large cast iron griddle or 2 large cast iron pans heated to high, toast buns with butter; reserve to plates. Space beef pucks on hot cooking surface. Using a large metal spatula, smash each puck to 1/4-inch-thick patties. (Tips: using the handle of a second spatula to push down on the top of the spatula adds leverage. Using parchment helps avoid spatula sticking to beef.) Season patties with 1-teaspoon of reserved special sauce per patty; salt and pepper. Sear 2-3 minutes or until some fat begins to bubble up in center of patty. Quickly flip and top 4 of the patties with a slice of cheese. Sear another minute and place a plain patty atop a cheese patty; remove from cooking surface. Build burgers with a smear of special sauce on bottom bun followed by shredded lettuce, tomato, double burgers and top bun. Serve these smash burgers with your favorite French fries, tater tots or onion rings.



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3737 N. Broadway | St. Louis, MO 63147
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CERTIFIED ANGUS BEEF® TORTA AL PASTOR

YIELD: 4 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$5.35	\$12.99	\$7.64	59%	41%

1 1/2 lbs. Certified Angus Beef ® Sirloin	#298591	\$15.06
1 c. Hellman's ® Ancho Chipotle Sauce	#886980	\$1.08
1/2 c. Prairie Farms® Orange Juice	#249332	\$0.20
1/2 c. Ascend ® Pineapple Juice	#574490	\$0.28
5 Peak Fresh Produce ® Garlic Cloves, minced	#283987	\$0.09
1 Peak Fresh Produce ® Yellow Onion, finely chopped	#330827	\$0.50
2 t. McCormick ® Gourmet ™ Ancho Chili Powder	#995475	\$0.09
2 t. McCormick ® Paprika	#242686	\$0.16
2 t. Roma ® Cumin, ground	#261619	\$0.09
2 t. Morton ® Kosher Salt	#150838	\$0.06
1 avocado, sliced	#302102	\$0.92
1 Peak Fresh Produce ® Yellow Onion, sliced in rounds	#330827	\$0.50
4 Telera Rolls	#289278	\$2.38

Mix Ancho Chipotle Sauce and fruit juices together in a mixing bowl; refrigerate.

Heat oil in a large frying pan over medium-low heat; add garlic, onion, ancho, paprika, cumin and salt. Simmer for 3-4 minutes until onion is transparent; set aside to cool. Add to juice mixture to create a marinade. Place sirloin steak strips and marinade in a zipper-locking bag. Allow to marinate 2 - 4 hours refrigerated. Preheat grill to high. Remove steak strips from marinade and place strips on a sheet pan lined with paper towels. Discard marinade. Char onion slices over medium-high heat on the grill, about 3 -5 minutes per side. Sear steak strips quickly over high heat, transfer to plate and lightly cover with foil. Lightly toast the rolls on the grill. Spread both sides of bun generously with Ancho Chipotle sauce. Construct sandwich with charred onion, steak and avocado on the rolls.



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3737 N. Broadway | St. Louis, MO 63147
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ANCHO CHIPOTLE CHICKEN CHEESESTEAK

YIELD: 1 SERVING

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$3.39	\$9.99	\$6.60	66%	34%

6 oz. Boneless Chipotle Chicken Thighs, cooked	#624232	\$1.62
2 oz. Peak Fresh Produce ® Green Bell Peppers, julienned	#260254	\$0.38
2 oz. Peak Fresh Produce Yellow Onions, peeled, julienned	#907426	\$0.05
1 1/2 slices West Creek ® Provolone Cheese	#329036	\$0.35
1 each Rotella ® Hoagie Bun	#946522	\$0.63
2 T. Hellmann's ® Ancho Chipotle Sauce	#886980	\$0.07
3 oz. West Creek ® Tater Tots	#197438	\$0.29

Roast chicken thighs (in batches) in oven until just cooked through. Remove and hold warm for service. Sauté peppers and onions (in batches) until onions are translucent. Hold for service. To prepare in batches to order: Slice 6 oz. of chicken thighs and toss with peppers and onions. Season to taste. Toast the hoagie bun, place chicken, pepper and onion mixture on bun. Cut cheese in half. Place three half slices on top of chicken, pepper and onion mixture. Melt cheese, place sandwich on plate. Drizzle with Ancho Chipotle sauce and serve with tater tots or side of choice.



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WEST CREEK®

FISH & CHIPS

YIELD: 8 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$3.22	\$10.99	\$7.77	71%	29%

8 pcs. 4 oz. Cod Filet, 16-32 oz. frz	#958435	\$11.42
1 cup Roma ® All-purpose Flour	#81991	\$0.18
2 T. (1/4 oz.) McCormick® Garlic Powder	#242662	\$0.19
2 T. (1/4 oz.) McCormick® Paprika	#242686	\$0.16
2 tsp. each salt & pepper	#867211	\$0.06
1 Nature's Best Dairy ® Egg, beaten	#867198	\$0.09
12 oz. beer of choice		\$1.10
1 1/2 lb. West Creek ® Fries 3/8" reg cut, sknlx xlf	#197427	\$2.10
24 each West Creek ® Tartar Sauce, packet TFF	#352931	\$1.87

Options:

Tyler Farm ® Coleslaw Mix, fine cut, sep color, 4/5 lb.	#857037
West Creek ® Dressing, Coleslaw Garden, Tff 4/1 Gal.	#201326
West Creek ® Cole Slaw Classic 2/4.75 Lb.	#293418
St. Clair ® Cole Slaw Short Shred Sweet 2/11 Lb.	#316879

Combine flour and spices; add egg, mix well. Gradually mix in beer until batter consistency. Dip fish filets into batter, then into hot oil. Fry fish, turning once, until both sides are brown. Drain well on paper towels and serve with fries and tartar sauce. Serve with your favorite cole slaw, fresh lemon wedges and malt vinegar.



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3737 N. Broadway | St. Louis, MO 63147
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GRILLED CHICKEN & HEIRLOOM TOMATO PANZANELLA

YIELD: 6 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$3.40	\$8.99	\$5.59	62%	38%

3 Lemon-herb marinated chicken breasts	#273762	\$5.58
2 1/2 loaves European Wheat Bread, sliced 1" thick	#997911	\$1.05
2 lb. Heirloom Tomatoes, cored & diced	#916088	\$8.72
1 European Cucumber, cut in half into 1/2" pcs.	#23280	\$1.25
6 oz. Vidalia onion, peeled & thinly sliced, quartered	#23674	\$0.38
1/2 cup Roma ® Kalamata Olives, pitted, cut in half	#288570	\$1.16
1/2 oz. PeakFresh Produce ® Basil leaves, chiffonade	#855569	\$1.36
3/4 c. Piancone ® Mediterranean Feta Dressing	#258792	\$0.87

Heat grill to moderate heat. Place thick sliced bread on grill, and grill until lightly toasted. Transfer to cutting board and let cool. Cut into 1-inch cubes and reserve. Grill chicken breast until just cooked through (160°F). Transfer to cutting board and let rest 10 minutes. Cut into 1-inch cubes. Place tomatoes, cucumbers, onion, olives, basil, bread, and chicken in a large bowl. Pour dressing over salad and toss thoroughly. Let salad sit 15 minutes. Season to taste and serve. Variations include shaved fennel, freshly grilled corn, bell peppers, summer squash or any other garden fresh vegetables your heart desires.



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GRILLED PRIME RIBEYE STEAK WITH VIDALIA ONIONS

YIELD: 1 SERVING

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$14.49	\$28.99	\$14.50	50%	50%

1 10-oz. Prime Ribeye Steak	#628723	\$12.96
4 oz. Vidalia Onion, cut into half rings	#23674	\$0.21
1 T. Nature's Best Dairy ® Butter	#157189	\$0.09
3 oz. Fingerling Potatoes, cut in half, blanched	#23923	\$0.67
3 oz. Peak Fresh Produce ® Zucchini, cut on bias	#867211	\$0.66
2 oz. Peak Fresh Produce ® Red Pepper	#867198	\$0.55

Pull steaks from refrigerator one half hour before cooking. Remove from package, season to taste. Lightly rub oil on surface of the grill and also on the steak. Place steak on grill and cook to desired temperature. Let sit half the time you cooked it to allow juices to settle. Grill fingerlings as you prepare the steak. For onions: peel and cut in half vertically. Slice into thick slices to create half moon shapes. Slowly cook in bacon drippings or butter; season with salt and pepper in stages. Once onions are softened, hold warm for steaks. Add roasted wild mushrooms and/or crumbled blue cheese if desired.



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3737 N. Broadway | St. Louis, MO 63147

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HOT BRAISED CHICKEN WINGS

YIELD: 1 SERVING

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$2.52	\$6.99	\$4.47	64%	36%

- 1 lb. **West Creek®** Chicken Wings 1st & 2nd jumbo
- 1/3 c. **Sauce Craft®** Gochujang Sauce
- 1 T. **Peak Fresh Produce®** Green Onions, minced

- #887550 \$1.76
- #596733 \$0.72
- #907545 \$0.04

Thaw chicken wings overnight under refrigeration.

Deep fry wings until golden brown. Remove wings and drain well. Place wings in sauce pan; add 1 cup water and cover. Cook on low heat or place in 350°F oven for 15 minutes.

Add Gochujang sauce, stir well and cook over high heat until chicken wings are nicely glazed. Toss with sesame seeds and serve. Garnish with minced green onions.

May substitute West Creek® Jala-Mango sauce or Frank's® Honey Garlic Sauce.



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KOREAN PORK BURGER

YIELD: 1 SERVING

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$2.57	\$7.99	\$5.42	68%	32%

6 oz. Middendorf Pork Patty	#631327	\$1.50
1 oz. Sauce Craft ® Gochujang Sauce	#596733	\$0.18
1 oz. Mann's ® Vegetable Power Blend	#475127	\$0.17
1 oz. Village Garden ® Sesame Ginger Vinaigrette	#158908	\$0.13
1 T. Roland ® Sriracha Sauce	#982481	\$0.09
2 T. West Creek ® Mayonnaise	#201346	\$0.06
1 tsp. McCormick ® Sesame Seeds, toasted	#403703	\$0.06
2 tsp. Peak Fresh Produce ® green onions, minced	#907545	\$0.06
1 Flowers ® Hamburger Bun Sesame Sliced 4"	#41503	\$0.32

Grill or sear pork patty to desired temperature. Baste with Gochujang glaze completely. Dress vegetable power blend with sesame ginger vinaigrette and season to taste. Combine sriracha and mayonnaise. Toast bun; place burger on bun, top with slaw, sriracha mayonnaise and top bun. Serve with side of choice.



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3737 N. Broadway | St. Louis, MO 63147
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HOMEGROWN PEACH, BURRATA & PROSCIUTTO SALAD

YIELD: 4 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$2.53	\$7.99	\$5.46	68%	32%

3 Flamm Orchards ® Homegrown Peaches	#52167	\$3.67
8 oz. BelGiogioso ® Burrata cheese	#342939	\$3.63
2 oz. Roma ® Reserve Prosciutto	#301739	\$0.99
1/4 oz. Peak Fresh Produce ® Basil leaves	#855569	\$0.68
1 T. Azar ® Pine Nuts	#999398	\$0.88
2 T. Roma ® Extra Virgin Olive Oil	#288560	\$0.17
2 T. Piancone ® White Balsamic Vinegar	#233084	\$0.11
1/2 tsp. salt and freshly ground black pepper, to taste		

Arrange the peaches and prosciutto on a platter. Top with the burrata and basil. Whisk oil and vinegar together and drizzle over salad ingredients on plate. Sprinkle the pine nuts over top, season with salt & pepper and serve.



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TERIYAKI TUNA SANDWICH WITH SESAME GINGER SLAW

YIELD: 1 SERVING

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$3.91	\$10.99	\$7.08	64%	36%

6 oz. Empire's Treasure ® Yellowfin Tuna	#420829	\$2.88
1 Kings Hawaiian ® Sweet Bun	#485778	\$0.38
1.5 oz. Asian Pride ® Teriyaki Sauce	#555307	\$0.21
2 oz. red cabbage, shredded	#923625	\$0.23
2 oz. Peak Fresh Produce ® Carrots, shredded	#544597	\$0.08
3 T. Peak Fresh Produce ® Green Onions, minced	#907545	\$0.06
1.5 oz. Village Garden ® Ginger Sesame Vinaigrette	#158908	\$0.20
2 tsp. McCormick ® Sesame Seeds, white	#414573	\$0.08

For slaw: combine shredded red cabbage and carrots with vinaigrette. Add green onions and season to taste. Thaw tuna according to instructions overnight under refrigeration. Cook tuna to desired results, either quickly seared or grilled. Brush with teriyaki sauce, sprinkle with sesame seeds. Toast both sides of bun. Build sandwich by placing slaw on bottom bun, followed by tuna and top bun.

Variation: Place 2 T. Simplot® Roastworks® Pineapple & Roasted Pepper blend on top of tuna before placing top bun. May substitute West Creek® Jala-Mango sauce or Frank's® Honey Garlic Sauce if preferred.



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3737 N. Broadway | St. Louis, MO 63147
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WATERMELON AND FETA SALAD WITH MINT

YIELD: 8 SERVINGS

TOTAL PLATE COST	MENU PRICE	GP PER PLATE	GP%	FOOD COST%
\$1.79	\$5.99	\$4.20	70%	30%

8 lb. whole seedless watermelon, peeled, cubed chilled (approx. 12 cups, cubed fruit)	#52193	\$10.39
1/4 c. Roma ® Extra Virgin Olive Oil	#288560	\$0.33
3 whole limes, juiced	#951931	\$0.57
1 c. Peak Fresh Produce ® Mint Leaves, chopped	#855540	\$2.05
4 oz. crumbled Feta cheese	#858264	\$0.89

Note: This salad is best made just prior to serving. Prepare one hour or less before your meal. Cut rind from the watermelon, then chop the fruit into 1-inch chunks. Place chunks in a colander to drain. In a small bowl, whisk together olive oil, fresh lime juice, salt, and black pepper to create a dressing. Place watermelon in a large salad bowl. Pour dressing and chopped mint over the watermelon and toss gently to coat. Pour the crumbled feta into the salad bowl and stir gently to integrate the cheese into the salad. Serve.



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