

MAY 23 - 25 **STEAK** **AND SHRIMP** **SALE**



\$8.99 LB.
 Black Angus Beef
TOP SIRLOIN STEAK
 Save \$2 lb.



\$11.99 LB. Black Angus Beef
 Save \$5 LB. **T-BONE STEAK**



\$25.99 LB. Black Angus Beef
 Save \$2 LB. **FILET MIGNON**



\$10.99 LB. Black Angus Beef
 Save \$2.50 LB. **FLANK STEAK**



\$12.99 LB. Coastal Seafood
COOKED SHRIMP
 13/15 CT. - Peeled & Deveined
 Previously Frozen - Indonesia
 Save \$6 LB. **From Our Full Service Case**



\$9.99 LB. **MARINATED RAW SHRIMP SKEWERS**
 Save \$5 LB. Assorted Variety



\$9.99 LB. **RAW GULF WHITE SHRIMP**
 26/30 CT. - Peeled & Deveined
 Save \$5 LB. Wild Caught - USA
From Our Full Service Case



\$9.99 Coastal Seafood
COOKED SHRIMP
 26/30 CT. - 16 oz. - Indonesia
 Peeled & Deveined
 Save \$2

\$7.99 LB. **MARINATED RAW SHRIMP**
 Save \$5 LB. Assorted Variety



NEED AN IDEA? RECIPE ON BACK!

GRILLED SIRLOIN STEAKS WITH HATCH CHILE-TOMATO ESCABECHE

PREP TIME	COOK TIME	TOTAL TIME	SERVES
10 MINUTES	10 MINUTES	20 MINUTES	4

DIRECTIONS:

1. In medium bowl, toss tomatoes, onion, chiles, lime juice, vinegar, sugar, and 1/2 teaspoon each salt and pepper; let stand at room temperature 30 minutes.

2. Prepare outdoor grill for direct grilling over medium-high heat. Sprinkle steaks with remaining 1 teaspoon salt; let stand at room temperature 20 minutes. Pat steaks dry with paper towel; rub with garlic and herb seasoning, cumin and remaining 1/2 teaspoon pepper. Place steaks on hot grill rack; cover and cook 10 minutes or until internal temperature reaches 140° for medium-rare, turning once. Transfer steaks to cutting board; tent with aluminum foil and let stand 10 minutes. *Internal temperature will rise 5 to 10° upon standing for medium-rare.*

3. Slice steaks against the grain; serve topped with escabeche and cilantro.

INGREDIENTS:

- 1 pint cherry tomatoes, halved
- 1/2 cup thinly sliced red onion
- 1/3 cup thinly sliced Hatch chiles
- 2 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- 2 teaspoons granulated sugar
- 1-1/2 teaspoons kosher salt
- 1 teaspoon fresh ground black pepper
- 4 boneless top sirloin steaks (about 6 ounces each)
- 2 teaspoons salt free garlic and herb seasoning
- 1/4 cup chopped fresh cilantro for garnish

NUTRITION

Approximate nutritional values per serving:

366 Calories

20g Fat (8g Saturated)

125mg Cholesterol

802mg Sodium

8g Carbohydrates

2g Fiber

38g Protein

