



Inspired *Hosting*



The Dockside Steakhouse





The Dockside Steakhouse

Shopping List

Serves 6-8

- | | |
|---|--|
| ☐ <u>TOMAHAWK STEAK 2-3 (5-6 LBS)</u> | ☐ <u>BUTTER 1 STICK</u> |
| ☐ <u>PROSCIUTTO 2 PACKS 12-16 SLICES</u> | ☐ <u>BALSAMIC GLAZE 1 BOTTLE</u> |
| ☐ <u>FRENCH BAGUETTE 1 LARGE LOAF</u> | ☐ <u>OLIVE OIL 1 BOTTLE</u> |
| ☐ <u>WILD LEEKS / RAMPS 1 CUP</u> | ☐ <u>SMOKED PAPRIKA 1 SMALL JAR</u> |
| ☐ <u>4 RIPE PEACHES</u> | ☐ <u>COARSE SEA SALT</u> |
| ☐ <u>ASPARAGUS 2 BUNCHES</u> | ☐ <u>COARSE BLACK PEPPER</u> |
| ☐ <u>CREMINI MUSHROOMS 2 LBS</u> | ☐ _____ |
| ☐ <u>BABY POTATOES 3 LBS</u> | ☐ _____ |
| ☐ _____ | ☐ _____ |
| ☐ <u>NO LEEK ALTERNATIVE SAUCE:</u> | ☐ _____ |
| ☐ <u>GARLIC 1 HEAD</u> | ☐ _____ |
| ☐ <u>FRESH ROSEMARY</u> | ☐ _____ |
| ☐ <u>FRESH THYME</u> | ☐ _____ |



The Dockside Steakhouse

Chef's Guide

The Main Event: McFadden's Tomahawk Steak & Skillet Medley

Prep time: 20 mins | Cook time: 25 mins | Feeds: 6–8 guests

A sophisticated, smoky menu designed for Father's Day and premium lakeside hosting.

The Mise en Place (Gather Your Goods)

- **The Premium Cut:** 2 to 3 large Tomahawk Steaks from McFadden's (approx. 5–6 lbs total).
- **The Crust:** 3 tbsp coarse sea salt, 2 tbsp coarse black pepper, and 3 tbsp smoked paprika, mixed together in a small bowl.
- **The KCC Signature Finish:** 1 cup unsalted butter (softened), 1 cup fresh wild leeks/ramps (clean, white bulbs and green leaves finely chopped), 1 tsp fresh lemon juice, and a pinch of sea salt.
- **The Skillet Medley:** 3 lbs baby Yukon Gold potatoes (par-boiled), 2 lbs cremini mushrooms, 2 bunches of fresh asparagus, and olive oil or butter for searing.
- **The Crostini:** 1 large French baguette, 4 ripe peaches (quartered and pitted), 2 packages of paper-thin prosciutto (12–16 slices total), and 1 bottle of high-quality balsamic glaze.



The Dockside Steakhouse

Chef's Guide

□ Step 1: The Prep, The Butter & The Par-Boil

The KCC Wild Leek Butter:

- In a bowl, thoroughly mix the softened butter, finely chopped wild leeks, lemon juice, and a pinch of salt. Roll the butter into a log using plastic wrap or parchment paper and twist the ends. Pop it in the fridge or freezer to firm up.

The Potatoes:

- Place the baby potatoes into a large pot of heavily salted water. Bring to a rolling boil and cook for 8 minutes just until slightly tender. Drain them thoroughly and let them steam-dry in the colander.

5-Star Note on Smashed Potatoes: Do not rush the drying process. Surface moisture is the enemy of a crisp crust. Letting the potatoes steam-dry ensures that when they hit the hot fat, the edges instantly shatter and crisp rather than steam.

The Produce & Bread:

- Slice the baguette diagonally into half-inch rounds. Slice the peaches into four thick quarters and remove the pits. Lightly brush both the bread slices and the cut sides of the peach quarters with olive oil.

□ Step 2: The Crust & Seasoning

The Dry Rub:

- Pat the McFadden's Tomahawk steaks completely dry with paper towels. Rub the smoked paprika, coarse sea salt, and black pepper blend generously over all sides of the meat, pressing it firmly into the surface.

5-Star Note on the Steak Crust: Moisture prevents the Maillard reaction (the chemical process that creates a dark, flavorful crust). Patting the meat completely dry and using a coarse rub creates an insulating layer that sears beautifully without boiling the exterior of the steak.

The Rest:

- Let the seasoned steaks sit out at room temperature for 20 minutes before they hit the fire. This prevents a cold center, ensuring the steak cooks evenly from edge to edge.



The Dockside Steakhouse

Chef's Guide

□ **Step 3: The Grill & Skillet Sizzle**

The Skillet Medley:

- Preheat your grill to high heat. Place a large cast-iron skillet directly onto the grill grates. Add 2 tablespoons of olive oil, the par-boiled baby potatoes, and the cremini mushrooms. Sear for 5 minutes, then toss in the asparagus for the final 4 minutes until all vegetables are beautifully charred and tender.

The McFadden's Tomahawks:

- Place the steaks on the hottest part of the grill. Sear for 4–5 minutes per side to lock in a deep, dark crust. Move the steaks to the cooler, indirect-heat side of the grill, close the lid, and cook until the internal temperature reaches 130°F for a perfect medium-rare (approx. 10–15 minutes). Remove and let rest on a clean carving board.

The Charred Fruit:

- While the meat rests, drop the baguette rounds on the hot grates for 1 minute per side to toast. Grill the peach quarters on their flat cut sides for 60–90 seconds per side until deeply caramelized grid marks appear.

5-Star Note on Grilling Peaches: Always grill peaches in thick quarters rather than thin slices. Slicing fruit before grilling breaks down the cell walls too quickly, causing it to become mushy or stick to the grates. Grilling thick quarters retains the structural integrity and juices. Slice them cleanly on the board after grilling for a perfectly uniform presentation.



The Dockside Steakhouse

Chef's Guide

□ **Step 4: The Final Assembly**

Slice the chilled wild leek compound butter into thick coins. Immediately place a few coins directly onto the piping hot McFadden's Tomahawks while they rest, allowing the bright green, garlicky butter to melt down the sides of the beef. Slice the steak away from the bone, then carve it into thick strips.

5-Star Alternative (The Board Sauce method): *If you don't have access to wild leeks on your property, skip the compound butter. Instead, finely chop 3 cloves of garlic, 1 tbsp fresh rosemary, and 1 tbsp fresh thyme directly onto your carving board. Drizzle with olive oil and coarse salt, then carve the hot steak right over top of the raw aromatics. The residual heat of the meat will instantly bloom the herbs, creating an effortless, rustic sauce right on the wood.*

Arrange the sliced steak alongside your smoking hot cast-iron vegetable medley. Run a sharp knife through each grilled peach quarter to make uniform slices. Assemble the crostini by layering a warm baguette round, a ribbon of room-temperature prosciutto, the grilled peach slices, and a heavy drizzle of balsamic glaze.

The Board (At a Glance):

The Hero:

- Thick-cut McFadden's Tomahawk steak topped with a melting coin of vibrant, forged wild leek compound butter that cascades over the sliced meat.

The Rustic Side:

- A smoking hot cast-iron skillet loaded with charred asparagus, earthy cremini mushrooms, and crispy golden baby potatoes.

The Elegant Starter:

- Crunchy grilled baguette rounds topped with savory prosciutto ribbons, hot caramelized peaches, and a dark balsamic reduction drizzle.



Blackberry Mint Iced Tea

Shopping List

- ☐ FRESH BLACKERRIES 3 PINTS
- ☐ FRESH MINT 2 BUNCHES
- ☐ LIMES 4
- ☐ 8 BAGS ORANGE PEKOE TEA
- ☐ WHITE SUGAR 1 CUP
- ☐ 12 CUPS WATER
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____



Blackberry Mint Tea

Mixologist's Guide

☐ Step 1: The Brew

Bring 12 cups of water to a rolling boil in a large pot. Remove from the heat, drop in the 8 black tea bags, and steep for exactly 5 minutes. Remove the bags carefully.

5-Star Note: *Never squeeze the tea bags when removing them, and do not over-steep past 5 minutes. Slicing or squeezing the bags forces bitter tannins out of the leaves and into your liquid. For a clean, smooth iced tea, let gravity do the work.*

Stir in 1 cup of granulated sugar while the water is still warm until completely dissolved, then chill the base in the refrigerator.

☐ Step 2: The Blackberry Mint Muddle

In the bottom of your primary serving pitcher, combine 2 pints of fresh blackberries and 1 cup of fresh mint leaves (pulled from stems). Use a cocktail muddler or the back of a large wooden spoon to firmly crush the ingredients together until the berries are completely broken down.

5-Star Note: Press firmly to break the blackberries, but do not shred or pulverize the mint leaves. Over-muddling mint tears the veins of the leaf, releasing bitter chlorophyll. You only want to bruise the leaves gently to release the clean, aromatic essential oils.



Blackberry Mint Tea

Mixologist's Guide

Step 3: The Fusion

Pour the chilled black tea base directly over your muddled blackberry and mint mixture.

Squeeze the fresh juice of 2 limes straight into the pitcher and stir thoroughly to combine the layers.

Step 4: To Serve

Fill tall, clear glasses to the brim with ice cubes. Drop a few whole blackberries and a couple of fresh mint leaves from your reserve supply into each individual glass.

Pour the tea over the ice, allowing the rich purple color and crushed berry pieces to fill the glass beautifully.

Garnish the rim of each glass with a fresh lime wheel and pass them around the deck as the steaks come off the grill!