

# Ahi Tuna Tacos



INGREDIENTS		QUANTITY
6 inch flour tortillas		2
Cucumber Wasabi Slaw		1/2 cup
Olive Oil		1 Tbsp
Ahi Tuna Steak		4 oz
Blackening Seasoning		1 tsp
Sesame Ginger Glaze		1 Tbsp
Scallions		1 Tbsp
Sesame Seeds		6 Shakes
Tortilla Chips		3 oz
Salsa Verde		2 fl oz

## PROCEDURE.....

- 1) Lightly season the tuna on both sides with blackening seasoning and sear on both sides until rare in olive oil (1 minute each side covered)
- 2) Place two flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 3) Set up a lined black basket with a taco holder on 3 taco side, tortilla chips in middle holder and a small soufflé of salsa verde. Place the flour tortillas in the outside holders and fill each tortilla with 1/4 c of Cucumber Wasabi Slaw.
- 4) Slice tuna on a bias into 6 pieces and place 3 pieces one on top of the other horizontal in each taco. Drizzle sesame ginger glaze back and forth over tuna slices.
- 5) Sprinkle tuna with 1 tablespoon of scallions split between the two tacos, then ½ tsp of sesame seeds split between the two tacos.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9inch clear box. Lean tacos on each other with tortilla chips next to tacos. Serve with 1 cutlery pack kit small salsa verde with lid in brown bag.

# Fat Tire Beer Cheesesteak



INGREDIENTS	QUANTITY
Thawed Philly Steak	1 x 5oz for regular - 2 x 5oz for double meat
GT Seasoning	1/2 tsp
Diced Yellow Onions	1/4 cup
Sub Roll	1
Fat Tire Beer Cheese	2 fl oz

## PROCEDURE.....

1) Season both sides of Philly steak with GT seasoning **(use two Philly steaks if guest orders double meat)**. Place a thawed Philly style steak and 1/4 cup diced yellow onions on 350°F flat-top griddle and chop Philly meat into small, approximately 1/4 in pieces. Open a sub roll and place face down on a clean section of the flattop. Dust the top of the Philly roll with GT Seasoning.

**CCP: Ground Beef must be cooked to 155°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) After approximately 1 minute, flip sub roll so GT seasoned side is down. Combine Philly meat and onions and continue chopping until 155 degrees.

3) From griddle, transfer steak and onions to a sub roll and place in window. Once Expo calls for item, ladle Beer Cheese on sandwich and place back in window.

4) Serve in a lined black basket with specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown bag.

# Blackened Chicken Caesar Wrap



INGREDIENTS		QUANTITY
Clipped Chicken		1 portion
Blackening Seasoning		1 tsp
Flour Tortilla		1
Romaine Lettuce		3 oz
Parmesan Cheese		Black #30 Scoop
Caesar Dressing		1 fl oz

## PROCEDURE.....

1) Warm chicken on 350°F flattop griddle until it reaches an internal temperature of 165°F, while seasoning with blackening seasoning. Chop into small pieces.

**CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) Warm tortilla in microwave on high for 20 seconds.

3) In bottom center of the tortilla stack Romaine lettuce then the parmesan cheese. Drizzle Caesar dressing on top and then stack cooked chicken on top.

4) Fold up bottom of wrap and then both sides and then roll forward. Slice diagonally and place in a lined black basket as shown.

5) Serve with specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown bag.

# Buffalo Chicken Tacos



INGREDIENTS		QUANTITY
Raw Chicken Tenders (Split)		2
Onion Breader		2 oz
Wet mix		3 fl oz
6" Tortillas		2
Tortilla Chips		3 oz
Salsa Verde		2 oz
House Slaw		2 x 1/4 cup
Kinda Hot Sauce		2 fl oz
Pico de gallo		2 x 1/8 cup
Ranch		1 fl oz

## PROCEDURE.....

- 1) Individually dredge 2 tenders in breader, dip in wet mix, then again in breader.
- 2) Deep fry for approximately six minutes at 350 degrees, or until the internal temperature reaches 165 degrees. **CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**
- 3) Place two flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 4) Set up a lined black basket with a taco holder on 3 taco side, tortilla chips in middle holder and a small soufflé of salsa verde.
- 5) Place 2 tortillas in outer sections of taco holder. In each shell, place 1/4 cup of House Slaw, 1 whole chicken tender, 1 oz of kinda hot sauce, 1/8 cup of pico de gallo and a drizzle of ranch on each taco.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9inch clear box. Lean tacos on each other with tortilla chips next to tacos. Serve with 1 cutlery kit and small salsa verde with lid in brown bag.

# Buffalo Chicken Sandwich



INGREDIENTS	QUANTITY
Chicken Breast	1
Onion Breader	4 oz
Wet Mix	6 fl oz
Mild Sauce	2 fl oz
Leaf Lettuce	1
Sliced Tomato	1
Brioche Roll	1
Butter Substitute	1 fl oz
Bleu Cheese Crumbles	1/4 cup
Bleu Cheese Dressing	2 fl oz

## PROCEDURE.....

- 1) Coat chicken breast in onion breader, dip in wet batter mix, then dredge in breader a second time.
  - 2) Deep fry for approximately six minutes at 350 degrees, or until the internal temperature reaches 165 degrees.
- CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**
- 3) Toss cooked breast in mild sauce, being sure entire breast is fully coated.
  - 4) Butter brioche roll and run through contact toaster. If contact toaster is unavailable use butter wheel, evenly coat both halves of brioche roll. Place on clean section of the flattop and toast for 60 seconds or until golden brown. Place toasted roll bottom on one side of large square plate.
  - 5) Top with leaf lettuce, tomato slice and then sauced chicken.
  - 6) Sprinkle bleu cheese crumbles over top of chicken breast and cover with bun top.
  - 7) Serve with a side of bleu cheese dressing and specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown bag.

# California Chicken Sandwich



INGREDIENTS		QUANTITY
Chicken Breast		1
GT Seasoning		1/2 tsp
Pepper-Jack Cheese Slice		1
Brioche Bun		1
Leaf Lettuce		1
Sliced Tomato		1
Guacamole		Black #30 scoop
PROCEDURE.....		

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken), season both sides with GT Seasoning and place chicken breast on mopped grill surface. After 1 **minute use a spatula to** rotate breast 30 degrees to create diamond shaped grill marks. Using a spatula flip the breast **2 minutes** later and cook until reaching an internal temperate of 165°F.

**CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.**  
~ TGT HACCP Plan

2) Top the cooked chicken with pepper-jack and place on the flattop. Spray water around the chicken and cover with a lid for 30 seconds to melt the cheese.

3) Butter brioche bun and run through contact toaster. Place toasted bun bottom in a lined black basket. Top with leaf lettuce, tomato slice and then chicken with melted cheese.



4) Spread guacamole under top of griddled bun and then place on top of sandwich.

5) Serve in a lined black basket with specified side.

**CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)**

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with

lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.



# Carne Asada Tacos



INGREDIENTS		QUANTITY
Carne Asada Portion		1
6" Tortillas		2
Fresh Cilantro		2 x 1/2 Tbsp
House Slaw		2 x 1/4cup
Tortilla Chips		3 oz
Salsa Verde		2 fl oz
Pico de Gallo		2 x 1/8 cup

## PROCEDURE.....

1) Place a 5oz portion of carne asada on the flattop and season with GT seasoning. Flip meat 2 times during 4-5 minute cook process.

**CCP: Whole Beef Cuts must reach an internal temperature of 145°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan**

2) Place two flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.

3) Set up a lined black basket with a taco holder on 3 taco side, tortilla chips in middle holder and a small soufflé of salsa verde. Place the flour tortillas in the outside holders and fill each tortilla with 1/4 c of Cucumber Wasabi Slaw.

4) Cook carne asada for 4-5 minutes or until fully cooked.

6) Remove carne asada from the flattop and place half in each taco.

7) Use a slotted measuring utensil to evenly spread 1/8 c of drained pico de gallo over each taco.

8) Pull some fresh cilantro leaves, then evenly sprinkle 1/2 Tbsp on top of each taco.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9inch clear box. Lean tacos on each other with tortilla chips next to tacos. Serve with 1 cutlery kit and small salsa verde with lid in brown paper bag.



# Maryland Crab Cake



INGREDIENTS	QUANTITY
Butter Substitute	1 fl oz
Crab Cake	1
Brioche Bun	1
Leaf Lettuce	1
Tomato Slice	1
Lemon garnish	1
Tartar Sauce	2 fl oz

## PROCEDURE.....

1) Squeeze butter substitute on a sizzle plate, place crab cake on butter and then bake crab cake in 425°F convection oven for 7-8 minutes or until internal temperature of 145° is reached. **CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) Butter brioche bun and run through contact toaster. Griddle on flattop if contact toaster is not available. Place toasted bun bottom in a lined black basket. Top with leaf lettuce, tomato slice and then crab cake. Cover with top bun, being sure not to press down on crab cake.



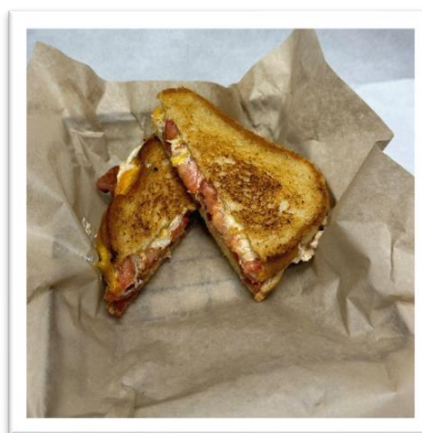
3) Cover with top bun and pierce with MD Flag wooden pick. (MD pick in Maryland stores only) Place lemon wedge next to the sandwich.

4) Serve with a small soufflé of tartar sauce and specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.

# Crabby Melt



INGREDIENTS		QUANTITY
Sourdough Bread		2 slices
Mayo		1 fl oz
Cheddar Cheese		2 slices
Crab Dip		2 x 2oz portions
Bacon Slices		2
Tomato Slices		2
Old Bay		1/4 tsp

## PROCEDURE.....

- 1) Spread a thin layer of mayo over two slices of sourdough, then place the mayo side down on the flattop.
  - 2) Place two slices of cheddar cheese side-by-side on one slice of bread.
  - 3) Remove plastic lids from 2 x 2oz crab dip portions and warm in microwave for 30 seconds. Spread the warm crab dip over the cheddar cheese, and top with old bay. Then place tomato slices on crab dip and 2 slices of bacon on top of tomatoes.
  - 4) Once cheese is melted and bread is griddled to a golden brown, take the plain slice of bread and place it on top of the sandwich.
- CCP: Prepared Dips must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.** ~  
*TGT HACCP Plan*
- 5) Remove from flatop, cut corner to corner and serve with specified side. Upon completion, sandwich should be golden brown and crab dip and cheddar cheese should be fully melted.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.

# Shrimp Fiesta Tacos



INGREDIENTS	QUANTITY
Olive Oil	1 fl oz
6" Tortillas	2 pc
Shrimp	6
Blackening Seasoning	1 tsp
House Slaw	2 x 1/4 cup
Lime Crema	1 fl oz
Diced Pickled Red Onions	2 x 1 Tbsp
Chopped Cilantro	2 x 1/2 Tbsp
Tortilla Chips	3 oz
Salsa Verde	2 fl oz
Side of Guac (Upon Request)	2 fl oz

## PROCEDURE.....

1) Using blue handled tongs (seafood), season both sides of shrimp with blackening seasoning and then sear in olive oil both sides on a 350° griddle for 2 minutes on each side or until 145 degrees.

2) Place two flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.



3) Set up a lined black basket with a taco holder on 3 taco side, tortilla chips in middle holder and a small soufflé of salsa verde. Place 2 tortillas in outer sections of taco holder. In each shell, place a 1/4 cup of house slaw.

4) Once shrimp is fully cooked to 145 degrees, remove from flattop and cut each shrimp into 3 pieces. Lay 9 pieces of cut shrimp evenly over the house slaw, then drizzle each taco with 1/2 fl oz or approximately 12 stripes of lime crema.



5) Evenly sprinkle 1 Tbsp of diced pickled red onions over each taco. Roughly chop 1 Tbsp of fresh cilantro as pictured, then evenly sprinkly 1/2 Tbsp on top of each taco.



**CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Consumer Advisory Placed on Menu.** ~  
*TGT HACCP Plan*

#### **CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)**

Serve in a 9inch clear box. Lean tacos on each other with tortilla chips next to tacos. Serve with 1 cutlery kit and small salsa verde with lid in brown paper bag.

# Smoky Pork BBQ Sandwich



INGREDIENTS		QUANTITY
Butter Substitutue		1 fl oz
Pulled Pork Portion		1
Smoky BBQ		2 fl oz
Brioche Bun		1
Onion Straws		1 oz
House Slaw		2 x 1/4 cup

## PROCEDURE.....

1) Place the pork portion on the flattop, season with GT Seasoning cover with a lid and allow to cook. Toss sporadically for 3 minutes. After 3 minutes, pork should be heated through, beginning to brown in some areas, and fat should be fully rendered (liquified). Chop the meat using the edge of the spatula into 1/2in - 1in pieces, then toss with 1 fl oz Smoky BBQ Sauce.

**CCP: Pork must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) Butter brioche roll and run through contact toaster. If contact toaster is unavailable place roll on chargrill to toast.

3) Place onion straws on bottom, pile on sauced pork, and top with house slaw. Cover with top bun.

4) Serve with specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.

# Spicy Baja Fish Tacos



INGREDIENTS		QUANTITY
Cod Filet		1
6" Tortillas		2
Spicy Mayo		1 fl oz
Fresh Cilantro		2 x 1/2 Tbsp
House Slaw		2 x 1/4 cup
Onion Breader		2 Tbsp
Beer Batter		1.5 fl oz
Pico de Gallo		2 x 1/8 cup
Tortilla Chips		3 oz
Salsa Verde		2 fl oz

## PROCEDURE.....

1) Slice Cod filet lengthwise down the middle. Roll each piece of fish in breader and then dip into beer batter.

**CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) In a 350 °F deep fryer, shake the fish pieces back and forth in the oil and drop into an already lowered basket. Cook the fish for 4 minutes, making sure they don't stick together or to the bottom of the basket and ensuring it reaches an internal temperature of 145 °F.

3) Place two flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.

4) Set up a lined black basket with a taco holder on 3 taco side, tortilla chips in middle holder and a small soufflé of salsa verde. Place 2 tortillas in outer sections of taco holder. In each shell, place a 1/4 cup of house slaw.

5) Remove cod from the fryer and drain. Lay cod pieces across the house slaw.

6) Drizzle 1/2 fl oz of spicy mayo in a zig zag pattern over each piece of cod, then use a slotted 1/8 cup measuring utensil to evenly spread 1/8 upc of drained pico de gallo over each taco.

7) Pull some fresh cilantro leaves, then evenly sprinkle 1/2 Tbsp on top of each taco.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9inch clear box. Lean tacos on each other with tortilla chips next to tacos. Serve with 1 cutlery kit and

and small salsa verde with lid in brown paper bag.



# Spicy Chicken Sandwich



INGREDIENTS	QUANTITY
Chicken Breast	1
Onion Breader	4 oz
Wet Mix	6 fl oz
Brioche Roll	1
Butter Substitute	1 fl oz
Pickle Slices	4
Spicy Mayo	2 fl oz

## PROCEDURE.....

- 1) Coat chicken breast in onion breader, dip in wet batter mix, then dredge in breader a second time.
  - 2) Deep fry for approximately six minutes at 350 degrees, or until the internal temperature reaches 165 degrees.
- CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**
- 3) Butter brioche roll and run through contact toaster. If contact toaster is unavailable use butter wheel, evenly coat both halves of brioche roll. Place on clean section of the flattop and toast for 60 seconds or until golden brown. Place toasted roll bottom on one side of large square plate.
  - 4) Place 4 pickle slices evenly over bottom half of the roll for full coverage. Place the cooked chicken breast directly on top of the pickles.
  - 5) Using a squeeze bottle, drizzle 2 oz of Spicy Mayo over the chicken for full coverage. Cover with bun top.
  - 6) Serve with specified side.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.

# Spicy Tuna Sandwich



INGREDIENTS	QUANTITY
Brioche Bun	1
Spicy Mayo	2 fl oz
Leaf Lettuce	1
Tomato	1
Sliced Red Onion	4
Olive Oil	1 Tbsp
Tuna	1
Blackened Seasoning	1 tsp

## PROCEDURE.....

1) Coat the tuna in blackening seasoning and sear on both sides until rare in olive oil (1 minute each side uncovered) on flat top.

**CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**

2) Butter brioche bun and run through contact toaster. Place toasted bun in a lined black basket. Top both top and bottom pieces with 1oz of spicy mayo. Then top the bottom bun with leaf lettuce, tomato slice and red onion slices.



3) Remove tuna from flat top and place on bottom bun. \*If Tuna is thick, slice down the middle lengthwise and shingle onto the bun after cooked.

4) Place top of bun on top of tuna.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.