

MAX DOWNTOWN STEAKHOUSE DINNER

Cooking & Reheating Instructions

Preheat your oven to 350 degrees.

Uncover both the creamed spinach and potatoes and bake for 25 minutes.

While your sides are baking, begin cooking your steaks.

Scan the following QR code for our cooking instructions

(for Iphone users, place your camera over the code - for android users download QR reader)



Place the bacon on a sheet pan and bake for approximately 7 minutes.

Once the bacon is nice and crispy, divide it in half.

(Half for the salad and the other half for the potatoes)

Remove the lettuce from the container and tear the leaves from the core.

Rinse the lettuce under cold water and drain well.

In a mixing bowl dress the leaves in the green goddess dressing.

Season with salt and pepper.

Arrange the greens on a plate

Top with tomatoes, bacon, blue cheese and croutons.

While your steaks are resting, place your cheddar rolls in the oven to warm for a few minutes.

Meanwhile, remove your spinach and potatoes from the oven.

Garnish potatoes with scallions and bacon.

Enjoy!