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Steak Soup & Seafood Bisque

Recommended preparation may vary based on heat source so adjust cooking time as necessary.

Thawing Instructions: Defrost in the refrigerator 8 – 10 hours before cooking (recommended).

Quick Thaw in Microwave: Place in a microwavable container. Heat on high for 60 seconds. Microwaves vary, adjust time as needed.

Stove Top (Recommended)

Place frozen soup into a pot. When cooking partially thawed soup, add enough water to cover the bottom of the pot to prevent scorching. Cook over medium heat stirring frequently until heated to 165°F.

Microwave

Once thawed, empty freezer container into a microwave-safe bowl and cover with plastic wrap. Poke holes in the wrap for ventilation and microwave in 2-minute intervals, stirring at each interval. Repeat as necessary until the internal temperature is 165°F. Average total cook time is 6 minutes.

Soup should be heated to an internal temperature of 165° Fahrenheit.

Serving under cooked meat can lead to food-borne illness. Wash hands and utensils after handling raw meat and seafood.

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Time-honored traditions, delivered to your door.

Since 1963, Plaza III Steakhouse has been renowned for its premier fine-dining experience, USDA prime-grade steaks, award winning wine list, and iconic menu featuring the best ingredients of the region.

More menu items are coming soon so be sure to sign up for updates to be among the first to discover how you can continue to enjoy the time honored tradition of Plaza III Steakhouse.

PLAZA III

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WITHSTANDING THE TEST OF TIME

An Iconic Steakhouse, Re-invented.

Cooking Instructions



Plaza III Steak

Thawing Instructions: Defrost in the refrigerator overnight, or place in a dish under running cold water in the sink. Remove steak from the refrigerator 20 minutes before cooking, allowing for a better sear.

Outdoor Grill

Turn grill to high, cover and heat for 15 minutes. Once hot, scrub to remove any debris. Lightly oil a paper towel and use tongs to rub oil on the grill grates to season.

Sprinkle steak with Plaza III Steak Seasoning and rub lightly with salad oil. Place in center of grill, cover grill, and cook for 5 minutes. Turn steak 45-degrees on the same side and cook another 4 minutes with the grill covered. This will give your steak house-style grill marks. Flip and cook for another 5 minutes. Using a meat thermometer, test the center of the steak for desired doneness. Rest for 5 minutes and allow juices to redistribute before cutting. Place 1oz of the Plaza III Steak Butter in the middle of the steak to melt.

Indoor Stove Top (Filet)

Turn pan on high and heat for 5 minutes. Sprinkle steak with Plaza III Steak Seasoning and rub steak lightly with salad oil. Place in center of cast iron pan, drizzle with 1 tsp. oil, and cook for 5 minutes. Flip and cook for another 5 minutes. Turn filet on its side and cook for 2 minutes before doing the same to the other side.

Using a meat thermometer, test the center of the steak for desired doneness. Rest for 5 minutes and allow juices to redistribute before cutting. Place 1oz of the Plaza III Steak Butter in the middle of the steak to melt.

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Indoor Stove Top (Ribeye)

Turn pan on high and allow it to heat for 5 minutes. Sprinkle steak with Plaza III Steak Seasoning and rub steak lightly with salad oil. Place in center of cast iron pan and cook for 5 minutes. Flip the steak and cook for another 5 minutes.

Using a meat thermometer, test the center of the steak for desired doneness. Rest for 5 minutes to finish cooking and allow juices to redistribute before cutting. During this time place 1oz of the Plaza III Steak Butter in the middle of the steak to melt.

Steak Temperature & Doneness

Rare: 120° Medium Rare: 136° Medium: 145° Well Done: 160°

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Crab Cakes

Crab cakes should be cooked to an internal temperature of 165° Fahrenheit. Recommended preparation may vary based on heat source so adjust cooking time as necessary.

Thawing Instructions: Defrost in the refrigerator 8 – 10 hours before cooking (recommended).

Quick Thaw in Microwave: Place on a microwavable plate. Heat on high for 30 seconds, flip, and heat another 15 seconds. Microwaves vary, adjust time as needed. Do not fully cook in microwave.

Pan Sauté from Thawed

Heat 1.5 Tbsp. oil per cake in pan for 1 minute over medium heat and then carefully add the crab cakes to the pan and cook for 2.5 – 3 minutes. Flip and sauté an additional 2 – 3 minutes until golden brown. Place crab cakes on paper towels to remove excess oil before serving.

Bake from Frozen

Preheat oven to 425°F and place crab cakes on a lightly oiled baking sheet. Bake for 15 minutes until golden brown. (Flipping midway through is optional.)

Crab cakes should be cooked to an internal temperature of 165° Fahrenheit. Serving under cooked meat can lead to food-borne illness. Wash hands and utensils after handling raw meat and seafood.



The Plaza III Promise

Quality was a founding hallmark of Plaza III and that tradition lives on today. When asked what he saw as the future of the restaurant industry, one of the Plaza III founders, Bill Gilbert, was quoted as saying “change is always the case. Every day there are new ideas, new change, a new innovation.” Holding true to this wisdom, Plaza III has changed its way of serving its amazing guests in a new and innovative way, but the founding values of quality food and top notch customer service remain true.

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