**Steak Toppings**

**Sauteed onions, peppers, mushrooms, separate or a combo**

**Bleu Cheese, feta cheese, goat cheese**

**Chimichurri - parsley, oregano, garlic, olive oil, vinegar, and red pepper flakes.**

**Gremolata. With just 3 items, minced garlic, lemon zest and chopped parsley (or basil, thyme, mint) you have a wonderfully bright steak topping to sprinkle over your plate.**

**Flavored compound butters (Endless possibilities, but I think truffle butter is my favorite or just a simple herb butter)**

**Japanese BBQ Sauce – Sweet and Salty taste, made with mirin (a subtle, sweet rice wine), red miso, sugar and sake**

**Steak Sauce like A-1**

**Sweet Onion Relish**

**Crab Oscar**

**Port Wine Pan Sauce (Reduction)**

**Balsamic Reduction**

**Bordelaise**