

BLUE FIRE TOMAHAWK FLAME STATION

Chef Brian Litolff approaches each Tomahawk menu as a complete culinary profile, pairing the fire seared, chef carved ribeye with regionally inspired seasonings, composed sides and distinctive sauces. Each selection is designed to feel authentic, balanced and visually impressive while remaining approachable for a wide range of guests.

*Whole bone in tomahawk ribeyes, marinated, fire seared, dramatically displayed and carved to order by a Blue Fire chef.
Select from our globally inspired menu profile.*

TEJANO MESQUITE TOMAHAWK \$36 per person

Mesquite Grilled Tomahawk Ribeye seasoned with Ancho Chile, Garlic and Cracked Black Pepper
Smoked Cheddar and Poblano Whipped Potatoes
Charred Calabacitas with Corn, Zucchini, Tomato and Cotija
Fire Roasted Salsa Verde
Tequila Lime Steak Jus

CAJUN TOMAHAWK \$38 per person

Cajun Seasoned Tomahawk Ribeye paired with Blackened Shrimp and Remoulade Butter
Cajun Dirty Rice with Andouille Sausage, Peppers, Celery and Green Onion
Roasted Corn Maque Choux

MEXICO CITY AL PASTOR TOMAHAWK \$36 per person

Achiote, Guajillo Chile, Pineapple and Citrus Marinated Tomahawk Ribeye
Street Vendor Elotes Cup with Fresh Grilled Corn off the Cob, Mexican Crema, Cotija, Lime, Cilantro and Valentina Hot Sauce
Cilantro Lime Rice
Roasted Pineapple Salsa
Avocado Crema

BRAZILIAN CHURRASCO \$36 per person

Garlic and Sea Salt Marinated Tomahawk Ribeye
Brazilian Style Fried Rice with Bell Peppers, Green Onion, Cilantro and Toasted Farofa
Fire Roasted Vegetables
Fresh Red Chimichurri
Roasted Garlic Aioli

KOREAN STEAKHOUSE \$36 per person

Gochujang and Soy Marinated Tomahawk Ribeye
Fried Quail Egg
Vegetable Fried Rice
Sesame Roasted Broccolini
Korean Barbecue Sauce
Gochujang Aioli

The Tomahawk Carving Station requires **two chef attendants** for preparation, presentation and service.



CHEF ATTENDED CARVING STATIONS

Salt Cured Slow Roasted Boneless Ribeye

au Jus with Horseradish Sauce

Smoked Mustard Lamb Chops

with Rosemary Demi-Glace

Smoked Beef Tenderloin

with Texas Cabernet-Demi, Green Peppercorn-Demi, or Red Chimichurri

Bourbon Glazed Whole Roasted Pork Tenderloin

Pan Fried Pork Chop

with Caramelized Bacon Jam

Herb Roasted Chicken

with Natural au Jus

Pecan Crusted Chicken

with Smoked Tomato Broth

All Carving Stations Require a Chef or Carving Attendant for Service.