

Grilled Ahi Citrus Salad with Wasabi-Ranch

Serves 1

Courtesy of Steve Ng

4 oz Ahi Tuna
½ ripe avocado
Mandarin orange pieces or fresh orange sections
Cherry tomatoes
Fresh lemon
Spring mixed greens
Wasabi powder
"Johnny's Ranch dressing"
"Johnny's Honey! You're Terrific dressing"
Honey
Red onion slices

Mix Johnny's honey mustard dressing with equal parts honey. Place tuna in this mixture to marinate for 10 minutes. Remove and charbroil rare.

Place spring mix onto chilled plate, top with sliced rare ahi tuna, avocado, Mandarin orange and onions. Garnish with tomato and lemon.

Mix Wasabi powder with the ranch dressing to your taste, usually about a tablespoon wasabi to two cups dressing or so. Serve dressing on the side.

Johnnys Dock Restaurant

Chef Steve Ng

July, 2009

Halibut Supreme with Bay Shrimp

Courtesy of Steve Ng

Serves 2

2 ea 7 oz pieces of halibut
"Johnny's" Jamaica me crazy sea salt
1 cup sour cream
4 oz grated cheddar cheese
4 oz fresh Bay shrimp
1 green onion sliced on the diagonal for garnish

Season halibut with "Johnny's" Jamaica Me Crazy sea salt and bake in oven at 350 degrees for approximately 10 to 15 minutes. Remove from oven and drain juices from halibut, mix sour cream and cheese together and cover halibut with this mixture. Sprinkle bay shrimp and some of the grated cheese on top and place back into oven until the whole mixture is hot. Remove , garnish with green onions and serve with you favorite sides.

Chef Steve Ng
Johnny's Dock Restaurant
May 2009