



# SWINGING LOBSTER SURF & TOMAHAWK TURF

PREP TIME: 30 MINUTES

COOK TIME: 30 MINUTES

SERVES: 4

## INGREDIENTS:

1 tomahawk steak

3 lobster tails

Vegetables for kabobs: 1 zucchini, cut into 1/2-inch rounds/1 yellow squash, cut into 1/2-inch rounds/1 red onion, cut into wedges/1 red bell pepper, cut into 1 to 1.5-inch pieces  
Olive oil

Salt and black pepper

Fresh herbs (e.g., rosemary, thyme)

## DIRECTIONS

1. Preheat grill to high heat, creating a two-zone cooking area (one hot side/one cooler).
2. Skewer vegetables and lobster chunks onto kabob sticks, alternating between the different types of vegetables and lobster.
3. Drizzle with olive oil and season with salt, pepper and your choice of fresh herbs.
4. Season the rib eye steak generously with salt and black pepper.
5. Place the steak on the hot side of the grill to sear it, aiming for a nice char and crust. This usually takes about 4-5 minutes per side depending on the thickness of the steak and the desired level of doneness.
6. While steak is searing, place the kabobs on the cooler side of the grill.
7. Rotate the kabobs occasionally to ensure even cooking, for about 10-15 minutes or until the lobster is opaque and the vegetables are tender.
8. Once the steak has achieved a nice sear, move it to the cooler side of the grill to continue cooking to your desired level of doneness.
9. Cover the grill and let it cook for another 5-10 minutes for medium-rare, or longer for more well-done. Allow the steak to rest for a few minutes before slicing.
10. Serve steak alongside lobster/veggie kabobs. Garnish with additional fresh herbs.

