

## Surf and Turf with Creamy Garlic Sauce: A Luxurious Steakhouse Experience at Home

Indulge in the best of both worlds-land and sea-with this elegant



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

2 filet mignon steaks (or preferred cut)

Salt and pepper, to taste

1 tbsp olive oil

1 tbsp butter

6 large shrimp, peeled and deveined

2 cloves garlic, minced

$\frac{1}{2}$  cup heavy cream

$\frac{1}{4}$  cup grated Parmesan cheese

Fresh parsley, chopped (for garnish)

Swaps and Notes:

**Steak Cuts:** Filet mignon is ideal, but ribeye, sirloin, or strip steak are great alternatives.

**Seafood Options:** Swap shrimp with scallops or lobster for a twist.

**Sauce Base:** Add a splash of white wine before the cream for added depth.

**Cheese Substitutes:** Romano or Asiago can stand in for Parmesan.

Step-by-Step Instructions:

Tips for Success:

**Rest the Steak:** Always let steak rest 5 minutes after cooking to lock in juices.

**Sauce Thickness:** Let the sauce simmer gently to thicken naturally-avoid boiling.

**Use One Pan:** Cooking everything in the same skillet layers flavors beautifully.

Prep Ahead: Shrimp and garlic can be prepped in advance to speed up cooking.

Serving Suggestions & Pairings:

Mashed or roasted potatoes

Garlic green beans or asparagus

A crisp Caesar or arugula salad

A glass of chilled Chardonnay or bold Cabernet Sauvignon

Storage & Leftover Tips:

Store leftovers in an airtight container for up to 3 days.

Reheat gently in a skillet with a splash of cream to revive the sauce.

Not recommended for freezing, as the sauce may separate.

Final Thoughts:

## DIRECTIONS

1. **1. Cook the Steak:**Season both sides of the steaks generously with salt and pepper. Heat olive oil and butter in a skillet over medium-high heat. Sear steaks for 3-4 minutes per side (for medium-rare), adjusting for thickness and desired doneness. Remove and let rest.
2. **2. Cook the Shrimp:**In the same skillet, melt butter over medium heat. Season shrimp with salt and pepper and sauté 2-3 minutes per side until pink and opaque. Remove and set aside.
3. **3. Make the Garlic Cream Sauce:**In the same skillet, melt butter and add minced garlic. Sauté until fragrant, about 30 seconds. Pour in the heavy cream and bring to a gentle simmer. Stir in Parmesan and cook until smooth and thickened. Season with additional salt and pepper if needed.
4. **4. Assemble the Plate:**Place steak on a plate, top with shrimp, and generously spoon over the garlic cream sauce. Sprinkle with fresh parsley and serve hot.
5. **Tips for Success:** Rest the Steak: Always let steak rest 5 minutes after cooking to lock in juices.
6. **Sauce :** Thickness: Let the sauce simmer gently to thicken naturally-avoid boiling.
7. **Use :** One Pan: Cooking everything in the same skillet layers flavors beautifully.
8. **Prep :** Ahead: Shrimp and garlic can be prepped in advance to speed up cooking.
9. **Serving Suggestions & Pairings:** This dish pairs perfectly with:
10. Mashed or roasted potatoes

11. Garlic green beans or asparagus
12. A crisp : Caesar or arugula salad
13. A glass of chilled : Chardonnay or bold Cabernet Sauvignon
14. Storage & Leftover Tips: Store leftovers in an airtight container for up to 3 days.
15. Reheat gently in a skillet with a splash of cream to revive the sauce.
16. Not recommended for freezing, as the sauce may separate.
17. Final Thoughts: This Surf and Turf with Creamy Garlic Sauce is your go-to recipe when you want something indulgent, memorable, and surprisingly simple. It's a surefire way to impress anyone at the table-no reservation required.
18. If you loved it, experiment with other sauces or add your favorite vegetables to the skillet. Let this be your new special occasion staple!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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