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Top Sirloin Filet Steak and Cheesy Scrambled Eggs

by [Chef David Rose](#) | Last updated Dec 26, 2025



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Whether for a special occasion, like Mother's Day or an anniversary, or just to elevate the everyday, we can all agree that everyone loves a good brunch! It's the perfect way to start a luxurious day and turn normal breakfast time into an indulgent experience. And no other brunch exudes luxury more than this [top sirloin filet steak](#), cheesy scrambled eggs, greens, and avocado-cilantro vinaigrette recipe!

Why We Love This Top Sirloin Filet Recipe

Unless you're living the cowboy life on a ranch, chances are you don't often get to enjoy a perfectly cooked, hearty steak for breakfast. Especially not one that's served on a crispy slice of Texas toast, topped with fluffy, cheesy eggs and a handful of mixed greens, and then drizzled with homemade avocado-cilantro vinaigrette! No matter the time of day, this dish is guaranteed to awaken your taste buds.

Tools You'll Need Before You Start

- Blender
- 2 Medium Bowls
- Whisk
- 1 Large Saucepan
- 2 Large Cast-Iron Pans
- 1 Wire-Rack-Lined Baking Sheet
- 1 Cutting Board
- 1 Kitchen Knife
- Spatula
- Meat Thermometer

How to Make Top Sirloin Filet Steak, Cheesy Scrambled Eggs, Greens, and Avocado-Cilantro Vinaigrette

When it comes to serving an elegant brunch, every ingredient matters, especially when we're selecting the star of the dish. That's why this impressive spread revolves around the best of the best: [Omaha Steaks Private Reserve® Top Sirloin Filets](#). Extra-aged at least 35 days and carved from the center of the top sirloin cap, this cut is exquisitely tender and features unparalleled flavor and juiciness. You'll taste the difference of this rich, bold, and naturally lean steak in every bite.

1. Blend Up a Vinaigrette You Won't Forget

Get started with a homemade vinaigrette that's complex in flavor and simple in execution. Simply add your creamy avocados, citrusy lime juice, peppery cilantro, fiery red pepper, oil, water, vinegar, salt, and pepper to a blender and blend on high until everything is thoroughly incorporated. If you're looking for a thinner consistency, add more water one-quarter cup at a time until it's exactly how you like it. Then, season to taste with more salt and pepper as needed and set aside.

2. Fall for This Spring Salad

Add even more nutrients and a pop of color to this dish with a light spring salad. Put your spring greens salad mix in a medium sized bowl, drizzle it with a

Add even more nutrients and a pop of color to this dish with a light spring salad. Put your spring green salad mix in a medium-sized bowl, drizzle it with a spoonful of your tasty vinaigrette and a teaspoon of grapeseed oil, then season it with a pinch of salt and pepper and toss until it's well coated.

3. Steak Your Claim on Brunch

It's time for the main attraction! Prep your thawed steaks by patting them dry with paper towels to remove moisture and ensure a mouthwatering crust, then season them liberally with salt and pepper before leaving them on the counter for 20 minutes to come to room temperature. While you're waiting, preheat your oven to 250 degrees Fahrenheit.

Place your room-temperature steaks on a wire-rack-lined baking sheet and roast them until they reach an internal temperature of 115 degrees Fahrenheit, as per a meat thermometer, which should take 20 minutes. Next, bring a large cast-iron pan to medium-high heat and add, in this exact order, your grapeseed oil, butter, and steaks. Sear your steaks for 30 seconds on one side, then flip them and butter-baste for 30 seconds before searing the remaining sides for 30 seconds each.

Now that your steaks are ready to rest for six minutes to reach a final medium-rare temperature of 130 degrees Fahrenheit, you can move on to the next step while you wait. Craving a different level of doneness? The [Omaha Steaks Steak Doneness Guide](#) will help you achieve it! When the steaks are ready, cut them against the grain into one-quarter-inch slices.

4. Say Cheese...y Scrambled Eggs

It just wouldn't be brunch without eggs! Start by adding your eggs, half and half, salt, black pepper, and crushed red pepper to a medium-sized bowl. Whisk it all together until fully incorporated, which should only take about 30 seconds. Next, bring a large saucepan to medium-high heat and add your butter, swirling around until fully melted.

Add your egg mixture to the pan and lightly scramble it for about one minute until the eggs start to firm up. Now you're going to fold in the cheddar cheese (our fancy way of telling you to gently incorporate the cheese into the scrambled eggs by using a spatula to scoop and turn the mixture over) and continue to lightly scramble for an additional one to two minutes for medium firmness.

5. Crisp Up the Toast With the Most

Your **steak** should be just about ready, so it's time to finish up with some Texas toast. Spread about one tablespoon of mayo on each side of the Texas toast, then place the toast in a large cast-iron pan over medium-high heat. Sprinkle a little salt on the sides facing upwards and lightly toast both sides for about 30 to 45 seconds.

6. Your Table is Ready!

The final step in this elegant dish is the right presentation! Impress everyone by fanning out about four to five steak slices on each piece of Texas toast, then top them with your cheesy scrambled eggs and a small handful of mixed greens before finishing it off with a light pour of your avocado-cilantro vinaigrette. All that's left to do is dig in and graciously accept all the compliments to the chef!



Omaha Steaks Private Reserve Top Sirloin Filets 4 Pieces 8 oz Per Piece

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Add

Top Sirloin Filet Steak, Cheesy Scrambled Eggs, Greens, and Avocado-Cilantro Vinaigrette Recipe



This elevated steak and eggs dish is the perfect brunch to start a luxurious day!

Prep Time 15 mins	Cook Time 25 mins	Total Time 40 mins	Print Recipe
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Course: Main Course Cuisine: American Keyword: steak and eggs Servings: 4 servings
Author: Nicole McDonald

Ingredients

Top Sirloins

- 2 8 oz. [Omaha Steaks Private Reserve® Top Sirloin Filets](#) thawed
- Salt
- Pepper
- 2 tablespoons grapeseed oil
- 2 tablespoons unsalted butter
- Prepared Texas toast
- Prepared cheesy scrambled eggs
- Prepared spring salad
- Prepared avocado-cilantro vinaigrette

Avocado-Cilantro Vinaigrette

- 4 ripe Hass avocados, about 1.5 lbs. total, pitted and skin removed
- 3/4 cup grapeseed oil
- 1/2 cup water
- 1/2 cup Champagne vinegar
- Juice of 1 whole large lime
- 3 tablespoons cilantro, roughly chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon crushed red pepper

Spring Mix Salad

- 3 cups firmly packed, about 3 oz. in weight spring green salad mix
- 1 spoonful of prepared avocado-cilantro vinaigrette
- 1 teaspoon grapeseed oil
- Salt

- pepper

Cheesy Scrambled Eggs

- 4 large eggs
- 1/2 cup sharp cheddar cheese
- 1/4 cup half and half
- 1/8 teaspoon kosher salt
- 1/8 teaspoon black pepper
- Small pinch crushed red pepper
- 1 tablespoon unsalted butter

Texas Toast

- 4 slices thick-cut Texas toast bread
- 8 teaspoons mayonnaise
- Kosher salt

Instructions

Avocado-Cilantro Vinaigrette

1. Place all ingredients in blender and blend on high until thoroughly incorporated; for a thinner consistency, add 1/4 cup of water slowly until desired consistency is achieved.
2. Season to taste with additional salt and pepper if needed.

Spring Mix Salad

1. Add greens to medium-sized bowl, drizzle a spoonful of vinaigrette, a teaspoon of grapeseed oil, and pinch of salt and pepper over greens.
2. Lightly toss until well coated with vinaigrette.

Top Sirloin Filets

1. Remove thawed steaks from refrigerator, pat dry with paper towels, season liberally with salt and pepper, and bring to room temperature on counter over about 20 minutes.
2. While waiting, preheat oven to 250 degrees Fahrenheit and place steaks on a wire-rack-lined baking sheet.
3. Roast in oven about 20 minutes, or until internal steak temperature reads 115 degrees Fahrenheit as per a meat thermometer.
4. In a large cast-iron pan on medium-high heat, add grapeseed oil, butter, and steaks to pan in that order.
5. Sear steaks on one side for 30 seconds, flip and butter baste for 30 seconds, then sear steak on remaining sides for 30 seconds each.
6. Rest steaks on a cutting board for 6 minutes before slicing; final temperature should read 130 degrees Fahrenheit for medium-rare doneness. For a different steak doneness, refer to the [Omaha Steaks Cooking Chart](#).
7. Slice steak against the grain into 1/4" slices.

Cheesy Scrambled Eggs

1. In a medium-sized bowl, whisk together eggs, half and half, salt, black pepper, and crushed red pepper until fully incorporated, about 30 seconds.
2. In large saucepan on medium-high heat, add butter and swirl around pan until melted.
3. Add eggs to pan and lightly scramble for about 1 minute until eggs start to firm up.
4. Fold in cheddar cheese and continue to lightly scramble until desired doneness; about an additional 1 to 2 minutes for medium firmness.

Texas Toast

1. Spread about 1 teaspoon of mayonnaise on each side of Texas toast.
2. Place Texas toast in large cast-iron pan on medium-high heat. Lightly sprinkle salt on one side and lightly toast each side for 30 to 45 seconds.

Plating

1. Fan out about 4 to 5 steak slices on Texas toast, top with cheesy scrambled eggs and small handful of mixed greens, then finish with a light pour of avocado-cilantro vinaigrette.

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