



PREMIUM CUTS

Clean Safe Simple

Denver Steak

(\$8.99/lb)

Cut from the center of the Under Blade, these steaks are extremely tender with a fair amount of marbling and beef flavor. Your best option for a lean cut at a BBQ. Best when cooked over high heat on the grill.

Round Steak

(\$9.50/ lb.)

Lean cut that comes from the rump and hind legs. The muscles in this area are used for movement, so the beef is ultra lean though less tender. Can be prepared on the grill as a steak, marinated, or chopped and stir fried.

Fajita Skirt Steak

(\$8.80/lb.)

This cut is known for its robust flavor profile. A real South Texas staple. Marinate and grill hot for fajitas or use for a hot stir-fry.

Bone In Short Ribs

(\$7.70/lb.)

Situated under the from section of the backbone and used primarily for support this cut is rich in marbling and highly tender. Most usually oven cooked or grilled.

Beef Cube Steak

(\$7.50/lb)

Cut from the top round or top sirloin. This lean cut is recommended tenderized and is best slow cooked via skillet with onion and gravy or fried, in that classic southern style.

Premium Ribeye

(\$17.99/lb)

This steak is rich, juicy and full-flavored with generous marbling throughout. Considered the most luxurious cut by many. Best on the grill or skillet.

Flat Iron Steak

(\$12.99/lb)

Cut from the Top Blade. Extremely tender, well-marbled and flavorful. Great for grilling and exceptional when in a stir fry.

Chuckeye Steak

(\$8.99/lb.)

A fantastic low-cost alternative to the Rib Eye Steak. A tender and savory cut perfect for grilling.

Premium T-Bone

(\$13.20/lb.)

Cut from just below the backbone. Delivers optimal flavor in a touch leaner package than more marbled cuts such as the ribeye. Best prepared in the grill or in the skillet.

Premium Sirloin Steak

\$8.80/lb.

A flavorful cut that's the most versatile yet juicy. Ideally served as a steak or cut into kabobs.

Tender Filet

(\$22.99/lb)

The most tender cut, lean yet succulent, with a fine buttery texture. Sold boneless. Another great option for those seeking a lean yet tender cut.

Premium Ground beef

(\$4.79/lb.)

Best option for a range of dishes from hamburgers to chili. Our ground beef stands in a class of it's own. If you thought meat quality made no difference on a hamburger try this.

Premium New York Strip

(\$13.20lb.)

Another fine choice for those searching for a leaner option to the ribeye. Ideal for the grill, especially around friends and a few drinks.