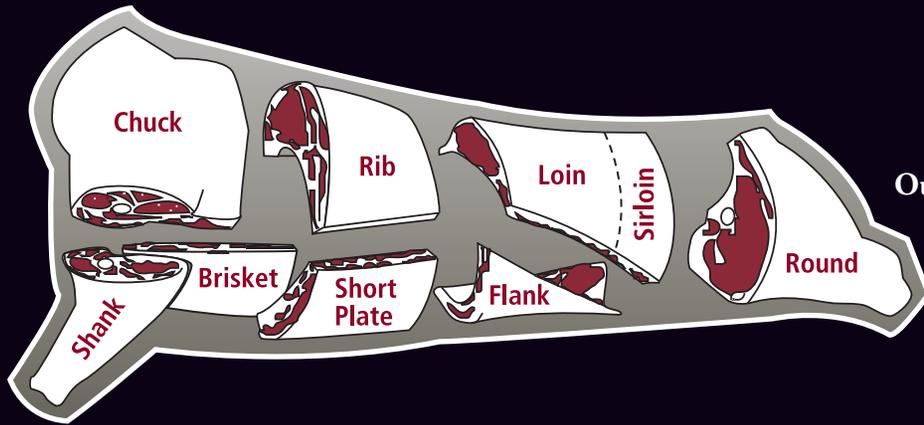
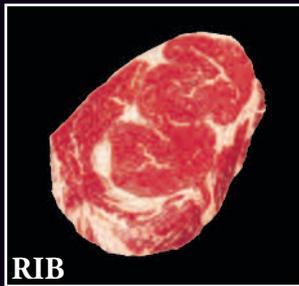


Steak Eater's Guide



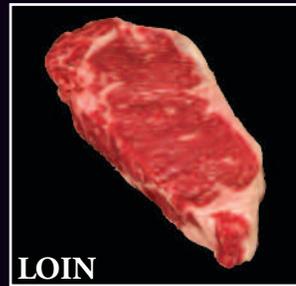
Our steaks are bursting with flavor and mouthwatering tenderness. We serve the *Certified Angus Beef*[®] brand – *Angus beef at its best*[®]. A cut above USDA Prime, Choice and Select. Ten quality standards ensure the brand's premium name.



Ribeye Steak

The rib steak is rich and juicy, with robust flavor and generous marbling throughout.

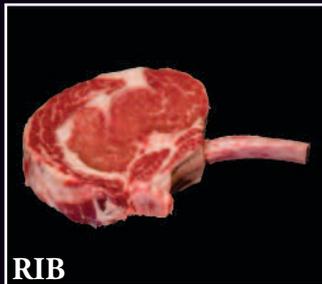
RIB



New York Strip

The strip is lean and tender, known for classic beef flavor.

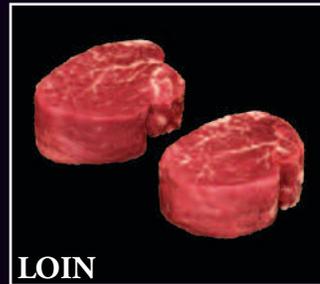
LOIN



Bone-in Steak

The bone-in provides an extra boost in flavor.

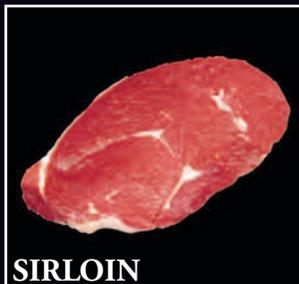
RIB



Filet Mignon

This is the most tender cut of beef available. It is lean with a fine buttery texture.

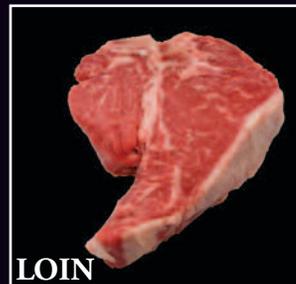
LOIN



Center Cut Sirloin

The sirloin is a lean cut full of intense beef flavor.

SIRLOIN



Porterhouse

"Best of both worlds" featuring strip steak on one side and filet on the other.

LOIN

