



DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES

DATE _____

BUTCHER -Noah

DOUBLE R RANCH USDA Prime

OKANAGAN REGION, WASHINGTON

30d Bone-In New York	\$3.05 per oz
45d Bone-In New York	\$3.15 per oz
60d Bone-In New York	\$3.25 per oz
30d Bone-In Rib-eye	\$3.25 per
45d Bone-In Rib-eye	\$3.35 per oz
60d Bone-In Rib-eye	\$3.45 per oz
30d Porterhouse Steak	\$3.40 per oz
30d T-Bone Steak	\$3.05 per oz
Chateaubriand	\$4.25 per oz

HOLSTEIN USDA Prime

ROCK COUNTY, WISCONSIN

Porterhouse Steak	\$3.05 per oz
T-Bone Steak	\$2.75 per oz
New York Steak	\$2.75 per oz

HEREFORD

RPI RANCH WYOMING

Bone-In New York	\$2.50 per oz
Bone-In Rib-eye	\$2.75 per oz

THE PROCESS:

We age our meat on location for at least 30 days. Our temperature controlled room and Himalayan sea salt wall are essential in the dry aging process. This combination keeps the room in absolutely perfect condition for aging.

THE RESULT:

An extraordinarily rich flavor and buttery texture.