



DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES



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DATE **FEB 21 2019**

BUTCHER **-Noah**

DOUBLE R RANCH USDA Prime OKANAGAN REGION, WASHINGTON

30d Bone-In New York	\$3.05 per oz
30d Bone-In Ribeye	\$3.25 per oz
30d Porterhouse Steak	\$3.40 per oz
30d T-Bone Steak	\$2.95 per oz
45d Bone-In New York	\$3.15 per oz
45d Bone-In Ribeye	\$3.35 per oz
45d Porterhouse Steak	\$3.50 per oz
45d T-Bone Steak	\$3.05 per oz
60d Bone-In New York	\$3.25 per oz
Chateaubriand	\$4.25 per oz

HOLSTEIN USDA Prime IMPERIAL VALLEY, CALIFORNIA

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

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