



WE FEATURE MEAT FROM DOUBLE R RANCH AND SNAKE RIVER FARMS.

These farms are owned and operated by the Rebholtz family from the Pacific Northwest. The family continues to uphold the quality and stewardship introduced by founder Robert Rebholtz Sr. since 1968, while operating under the guiding principles established over the years that create harmony with the environment and keeping with the heritage of Pacific Northwest ranching traditions.



USDA PRIME STEAKS

DOUBLE R RANCH • LOOMIS, WASHINGTON

PRIME NEW YORK STRIP

14oz NY Strip Steak* 65

PRIME RIBEYE

16oz Ribeye Steak* 72

FILET MIGNON

6oz Petite Cut* 58

8oz Center Cut* 62

10oz Center Cut* 72

SRF

WAGYU GOLD

SNAKE RIVER FARMS • BOISE, IDAHO • GOLD LABEL

American Wagyu, is the result of cross breeding 100% pure Wagyu with American Angus beef. American Wagyu is the best of both worlds; the intense marbling of Japanese Wagyu with the rich flavor more akin to traditional American beef. (BMS 9+)

FILET MIGNON

6oz Petite Cut* 72

8oz Center Cut* 92

RIBEYE

8oz Ribeye "Cap" Steak* 110

12oz Eye of Ribeye Steak* 115

NEW YORK STEAK

8oz Manhattan Cut* 92

12oz Thick Cut NY Strip* 100

WAGYU FLIGHT

3oz Ribeye* • 3oz New York* • 3oz Filet Mignon*

105

JAPANESE "A5" WAGYU

KAGOSHIMA PREFECTURE • AWARD-WINNING • 100% FULL-BLOOD WAGYU

Cattle raised in Kagoshima, Kyushu Japan are fed for over 600 days in a low stress environment. Satsuma Wagyu brand will mostly source from Kagoshima prefecture but can also include Oita and Kumamoto prefectures.

NEW YORK STEAK

6oz NY Strip* 105

RIBEYE

6oz Ribeye Steak* 105