



DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES

DATE MAY 16 2021

BUTCHER -Noah

DOUBLE R RANCH USDA Prime

OKANAGAN REGION, WASHINGTON

30d Bone-In New York \$3.35 per oz

30d Bone-In Ribeye \$3.55 per oz

30d Porterhouse \$3.70 per oz

30d T-Bone \$3.35 per oz

45d Bone-In New York \$3.45 per oz

45d Bone-In Ribeye \$3.65 per oz

45d Porterhouse \$3.80 per oz

45d T-Bone \$4.45 per oz

60d Bone-In New York \$3.55 per oz

90d Bone-In New York \$3.65 per oz

Chateaubriand \$4.75 per oz

HOLSTEIN USDA Prime

IMPERIAL VALLEY, CALIFORNIA

Bone-In New York \$2.80 per oz

Porterhouse \$3.25 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.