

BUTCHER

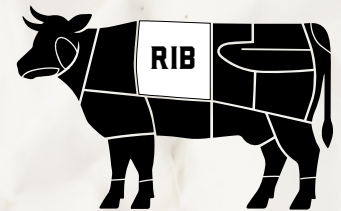
CUTS OF THE WEEK



A true showpiece cut, the tomahawk is an extra-thick, bone-in ribeye with the long, frenched bone left intact for dramatic presentation. Sourced from **Double R Ranch Signature Beef**, it delivers exceptional marbling, bold flavor, and a premium steakhouse experience that commands attention on any menu.



#89111
**SIGNATURE RIBEYE
TOMAHAWK STEAK**
\$31.79/lb.*



**Minimum size cut is 28 oz.*

Flavor & Eating Experience:

- Abundant marbling for rich, juicy bite
- Tender with a buttery finish
- Bold, beef-forward flavor
- Bone-in enhances depth and presentation

Ideal Applications:

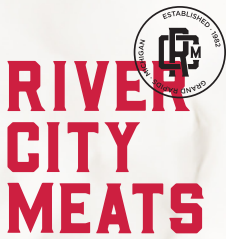
- Center-of-plate showstopper
- Steak-for-two / shareable feature
- High-impact weekend or holiday special

Cooking Methods:

- Grill
- Reverse sear
- Cast iron finish

Contact your Superior sales representative for more information and for availability.





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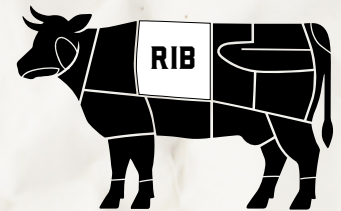
A steakhouse classic, the bone-in ribeye offers the perfect balance of tenderness and bold flavor. Cut from **Double R Ranch Signature Beef**, this steak showcases rich marbling and a natural juiciness that delivers consistent, craveable results across a wide range of menu applications.



#89122

SIGNATURE BONE-IN RIBEYE STEAK

\$20.50/lb.



Flavor & Eating Experience:

- High marbling for maximum flavor
- Tender with a slightly firmer bite than boneless
- Rich, beefy profile with a clean finish
- Bone adds depth during cooking presentation

Ideal Applications:

- Premium center-of-plate entrée
- Steakhouse-style features
- Versatile for rotating specials

Cooking Methods:

- Grill
- Broil
- Cast iron

Contact your Superior sales representative for more information and for availability.

