

BUTCHER

CUTS OF THE WEEK



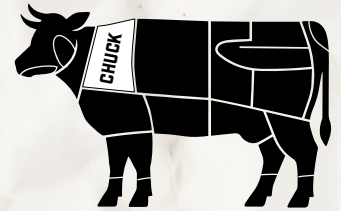
Known for its exceptional marbling and rich flavor, the Zabuton steak is one of the most sought-after cuts from the chuck. Cut in-house from premium **Snake River Farms** Wagyu Gold beef, this steak delivers an intensely tender bite with deep, buttery flavor and a luxurious finish that rivals traditional steakhouse favorites.



SRF | 極
SNAKE RIVER FARMS.

#88109

**SRF WAGYU GOLD
ZABUTON STEAK**
\$36.52/lb.



Flavor & Eating Experience:

- Extremely rich marbling
- Tender, juicy texture
- Deep buttery flavor
- Pronounced beef character
- High-end Wagyu eating experience

Ideal Applications:

- Premium steak feature
- Chef-driven LTOs
- Small plate or sliced steak presentations
- Upscale center-of-plate entrée

Cooking Methods:

- Grill
- Reverse sear
- Cast iron finish

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



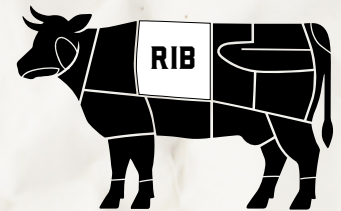
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Renowned for its rich marbling and bold flavor, the Ribeye is a steakhouse staple that consistently delivers a premium eating experience. Hand-cut from **USDA Prime** beef, this cut offers exceptional tenderness, juiciness, and the robust beef flavor chefs and guests expect from a top-tier steak program.



#88444
**USDA PRIME
RIBEYE STEAK**
\$25.04/lb.



Flavor & Eating Experience:

- Heavy marbling
- Tender texture with rich, beef-forward bite
- Smooth, buttery finish
- Consistent steakhouse-quality experience

Ideal Applications:

- Premium center-of-plate entrée
- Steakhouse and grill features
- High-impact weekend special
- Classic steak dinner presentation

Cooking Methods:

- Grill
- Broil
- Cast iron
- Reverse sear

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