



If you're looking to make a statement, the Axe Cut Ribeye takes the rich marbling and bold flavor of a traditional ribeye and elevates it with impressive size and presentation. Cut from premium **Double R Ranch Signature** beef, this bone-in steak retains the short rib plate, creating a substantial, butcher-style cut that delivers exceptional flavor and visual impact.

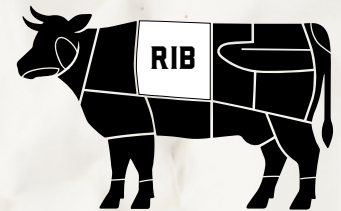


#89140

## SIGNATURE AXE CUT RIBEYE STEAK

**\$18.94/lb.\***

*\*50 oz. average*



### Flavor & Eating Experience:

- Generous marbling
- Tender with deep beef character
- Enhanced presentation
- Memorable dining experience

### Ideal Applications:

- Shareable entrees
- Steak-for-two / shareable feature
- High-impact weekend or holiday special

### Cooking Methods:

- Grill
- Reverse sear
- Wood-fire cooking
- Broil with finishing butter

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

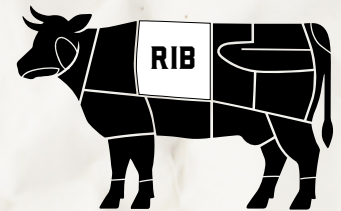




Renowned for its rich marbling and bold flavor, the Ribeye is a steakhouse staple that consistently delivers a premium eating experience. Hand-cut from **USDA Prime** beef, this cut offers exceptional tenderness, juiciness, and the robust beef flavor chefs and guests expect from a top-tier steak program.



#88444  
**USDA PRIME  
RIBEYE STEAK**  
**\$25.12/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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