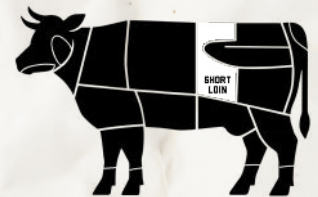




A steakhouse favorite featuring rich **Choice Angus** beef flavor, consistent marbling, and excellent tenderness. Delivers strong plate appeal, reliable yields, and premium quality at an exceptional value for restaurant menus. Perfect for grilling or broiling and versatile enough for center-of-the-plate entrées, steak specials, and surf-and-turf offerings.



#88416
**CHOICE ANGUS
NY STRIP STEAK**
\$24.91/lb.



Flavor & Eating Experience:

- Moderate marbling
- Rich, robust beef flavor
- Firm yet buttery mouthfeel
- Tender texture
- Delivers a premium dining experience without the price of higher-grade cuts

Ideal Applications:

- Signature steakhouse entrées
- Upscale casual menu
- High-margin menu item
- Chef feature and LTO
- Banquet & catering program

Cooking Methods:

- Grill
- Charbroil
- Reverse sear
- Cast iron finish

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





The most tender cut of beef, our Prime Tenderloin delivers an exceptionally buttery texture and refined beef flavor. Hand-selected from **USDA Prime** beef, this premium cut offers outstanding consistency, elegant presentation, and a melt-in-your-mouth eating experience, making it an ideal choice for upscale restaurant menus and special occasions.



#88047
**USDA PRIME
TENDERLOIN**
Steak Ready
\$37.57/lb.



Flavor & Eating Experience:

- Exceptionally tender
- Delicate, refined beef flavor
- Fine marbling enhances richness
- Balance of tenderness & subtle beef flavor

Ideal Applications:

- Premium center-of-the-plate
- Surf and turf
- Medallions with signature sauce
- Holiday and celebrations menus
- Upscale steak flights and tasting menus

Cooking Methods:

- Grill
- Broil
- Pan-sear
- Roasting
- Sous Vide & Sear

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

