

BUTCHER

CUTS OF THE WEEK



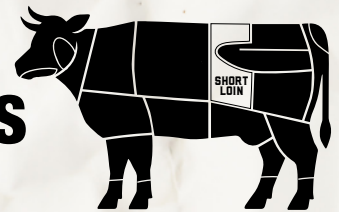
A Choice Angus Porterhouse Steak delivers the best of both worlds, combining a tender filet mignon on one side of the bone with a flavorful New York strip on the other. Cut from USDA Choice Angus beef, it offers excellent marbling, rich beef flavor, and a premium steakhouse experience that's ideal for grilling or pan-searing.



#89129

CHOICE ANGUS PORTERHOUSE STEAKS

\$17.72/lb.



Flavor & Eating Experience:

- Rich, robust beef flavor with excellent marbling
- Two premium cuts in one steak
- Tender, juicy texture
- Angus beef delivers consistent flavor and quality
- Bone-in cut enhances depth

Ideal Applications:

- Premium steakhouse entrées
- Signature center-of-the-plate
- Grilled or wood-fired steak
- Surf & Turf
- High-end dinner service with classic steakhouse sides

Cooking Methods:

- Grilling
- Pan-searing & oven finishing
- Reverse Searing
- Broiling
- Sous Vide & Searing

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



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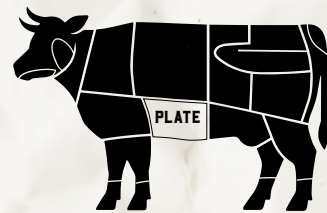
English Cut Beef Short Ribs are thick, bone-in cuts known for their rich marbling and deep, beefy flavor. Perfect for slow cooking, braising, or smoking, they become exceptionally tender while the bone adds depth and richness, making them ideal for hearty, comfort-style dishes.



#88026

ENGLISH CUT SHORT RIB

\$16.78/lb.



Flavor & Eating Experience:

- Rich, deep beef flavor with abundant marbling
- Fall-apart tender when braised
- Juicy, succulent texture
- Bone-in creates a rich, savory finish

Ideal Applications:

- Braised short rib entrées
- Upscale comfort food
- Slow-smoked barbecue
- Served over mashed potatoes
- Chef's special

Cooking Methods:

- Braising
- Smoking
- Slow Roasting
- Pressure Cooking
- Dutch Oven Cooking

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