



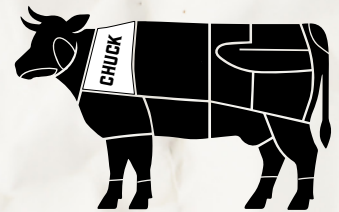
A chef favorite known for its tenderness, rich beef flavor, and excellent value, the Flat Iron Steak is one of the most versatile cuts in the butcher case. Hand-cut from USDA Choice beef, this well-marbled steak delivers a tender, juicy bite and makes an excellent alternative to higher-priced steakhouse cuts.



#89032

CHOICE FLAT IRON STEAKS

\$19.67/lb.



Flavor & Eating Experience:

- Tender texture with a fine grain
- Rich, beef-forward flavor
- Well-marbled
- Consistent thickness

Ideal Applications:

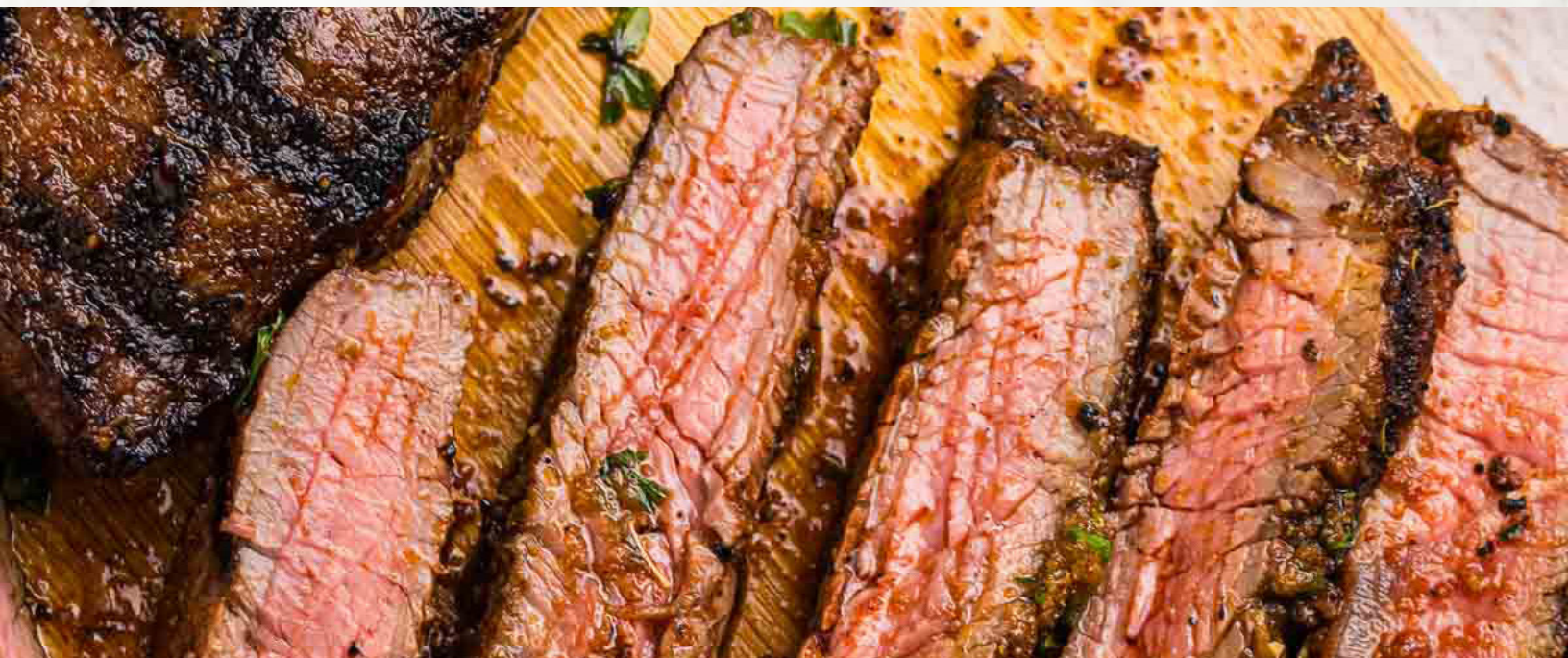
- Center-of-plate steak entrée
- Steak frites
- Steak sandwiches
- Salads and grain bowls
- Tacos and fajitas

Cooking Methods:

- Grilling
- High-heat pan searing
- Broiling
- Cast iron

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



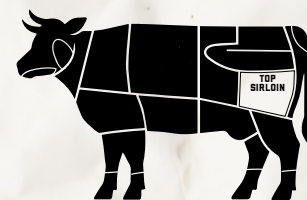


A versatile steak that delivers dependable tenderness and classic beef flavor, the Center-Cut Top Sirloin is a go-to choice for operators looking to balance quality and value. Cut from the center of the top sirloin, this steak offers a lean, well-shaped portion with a satisfying beefy bite—making it an excellent choice for everything from casual grill menus to elevated steak features.



#88176

**CHOICE TOP SIRLOIN
STEAK, CENTER CUT**
\$13.89/lb.



Flavor & Eating Experience:

- Lean with firm texture
- Classic, beef-forward flavor
- Moderate marbling
- Excellent quality-to-value ratio

Ideal Applications:

- Center-of-plate steak entrée
- Steak frites
- Grilled steak specials
- Steak sandwiches
- Salads and bowls
- Fajitas

Cooking Methods:

- Grilling
- High-heat pan searing
- Broiling
- Cast iron

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

