

BEEF

International Specialty Cuts. Boutique Programs.

Prices Valid 5/11- 5/25

Ocean Beef Japanese Style Angus Whole Muscles:

Raised by a Japanese Company in a Wagyu style, for the Japanese Market. Extremely high-quality feeding and genetics. Now available in the USA!

- Ocean Butt Tenderloin** 137961
- Ocean Bone-in Shortloin** 137960
- Ocean Outside Skirt, Peeled** 313010
- Ocean Sirloin Flap, Trimmed** 137954
- Ocean Tenderloin, Side Muscle Off** 137951
- Ocean Brisket, Point End, Trimmed** 137962
- Ocean Top Sirloin C/C, Rump Heart** 137957
- Ocean 7 Bone Ribeye, Oven Prepared** 137956
- Ocean Ribeye Roll, Fully Cleaned, Ready to Portion** 137950

Ocean Beef Portions:

- Ocean 8 oz Flat Iron Steak** 96918
- Ocean 18-22oz Cowboy Steaks** 93918
- Ocean 24oz Porterhouse Steaks** 94902
- Ocean 8oz Top Sirloin Bistro Style Steaks** 92916
- Ocean 8oz Top Sirloin Filets aka Baseballs** 92908
- Ocean 12oz, 14oz or 16 oz Ribeye Steaks** All sizes

Vintage Beef, Vaca Vieja Galician Style:

Raised in Australia by methods similar to Vaca Vieja Rubia Galega in Spain. Aged on the Hoof, Pasture Aged as we call it. Bold/Deep Flavors with a silky mouth feel. Average age of slaughter is 8 years old.

- Vintage Galicana Striploins, 1x1, MBS 3+** 21439V
- Vintage Reserva Sirloin Flap Meat, Trimmed** 22069R
- Vintage Reserva 7 Bone Ribeye, Oven Prepared** 16019R
- Vintage Reserva Ribeye Roll, Cleaned, Ready to Portion** 22429R
- Vintage Reserva Hanging Tenders, Cleaned of Surface Fat** 21809R
- Vintage Galicana Tenderloin MSA 4+ Side Muscle Off, Peeled** 21609V

Bass Strait. Highest Quality Pasture Raised Aussie Beef:

This is a graded program and a Never Ever program. Highly Marbled Grass-fed Pasture Raised Beef.

- Bass Strait Striploin MSA 3+, 1x1** 2143BR
- Bass Strait Tenderloin MSA 4+ Side Muscle Off, Peeled** 2160SY

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