954-989-2500

HOURS: Monday thru Saturday Opens at 10:00 AM



MENU SELECTIONS:

FRESH CUT	<u>FROZEN</u>	READY TO COOK
6 oz Filet \$14	Lamb Racks (2) 12-14 oz\$36	Gourmet Burgers 7oz\$4
8 oz Filet\$18	Chicken Breast-6 oz\$3	-Bacon & Crispy Onion
10 oz Filet\$21	Mahi 8 oz\$10	-Jalapeño & Cheddar
10 oz Strip \$13	Shrimp-Large 1 lb. Bag\$13	-Mushroom & Swiss
14 oz Strip \$18	Pork Chop 14 oz \$12	Seafood Stuffed Shrimp(6)Frozen \$18
14 oz Boneless Ribeye\$22	Salmon 8 oz \$9	<u>Heat & Serve</u>
Beef Kabob w/Fresh Veg\$14	Veal Cutlets 2-5oz\$14	(Frozen)
Ground Beef 1 1/2 lb \$8	Cowboy 18 oz\$32	2 Breaded Chicken Cutlets\$16
	Porterhouse 24oz \$34	12-1oz Meatballs \$12
Our beef quality is the highest end of	Tomahawk 32oz \$72	Crab Cakes 2-4 oz \$24
USDA Certified Angus Beef Choice	Steak Burger 4-7oz\$12	3 Stuffed Baked Potatoes \$9
and trimmed close enough to be	Top Sirloin 8oz \$10	Mac N Cheese (Frozen)\$6
placed directly on the grill.		Shepherd's pie\$17

HOUSE-MADE SPECIALTIES

Dressing 16 oz \$8
\$23/Slice-\$7
\$18/Slice-\$7
.)\$6
\$6
\$3

FRESH MEAT HANDLING & STORAGE

Keep Cold: Store below 40° (4°C) Use a cooler with ice packs for trips over 30 minutes.

Prevent Contamination: Keep meat sealed and separate from other foods.

Store Promptly: Refrigerate (35-40°F) within 2 hours; use within 3-5 days, or freeze.

Handle Safely: Wash hands, utensils, and surfaces are contact.

Cook Properly: Beef to 145°F (63°C), Poultry to 165°F (74°C)

Ask staff or visit <u>USDA FOOD SAFETY</u> for more information.



Availability & pricing as of 08/04/25

Place your order in advance at: 954-989-2500