

2500 Griffin Road (½ Mile West of I-95 on Griffin)
Ft. Lauderdale, FL 33312
954-989-2500



HOURS:
Monday thru Saturday
Opens at 10:00 AM

Our beef quality is the highest end of
USDA Certified Angus Beef Choice and
trimmed close enough to be placed
directly on the grill.

FRESH CUT

6 oz Filet.....	\$17
8 oz Filet.....	\$21
10 oz Filet.....	\$24
10 oz Strip.....	\$16
14 oz Strip.....	\$20
14 oz Boneless Ribeye.....	\$24
Beef Kabob w/Fresh Veg.....	\$15
Ground Beef 1 1/2 lb.....	\$8
Cowboy 18oz.....	\$34
Porterhouse 24oz.....	\$35
Tomahawk 32 oz.....	\$84

FROZEN

Lamb Racks (2) 12-14 oz.....	\$39
Chicken Breast-6 oz.....	\$3
Mahi 8 oz.....	\$10
Shrimp-Large 1 lb. Bag.....	\$14
Pork Chop 14 oz.....	\$12
Salmon 8 oz.....	\$10
Veal Cutlets 2-5oz.....	\$15
Steak Burgers 4-7oz.....	\$12

READY TO COOK

Gourmet Burgers 7oz.....	\$5
-Bacon & Crispy Onion	
-Jalapeño & Cheddar	
-Mushroom & Swiss	
Seafood Stuffed Shrimp(6)Frozen....	\$18

Heat & Serve

(Frozen)

Mac N Cheese (Frozen).....	\$6
3 Stuffed Baked Potatoes.....	\$9
2 Breaded Chicken Cutlets.....	\$16
12-1oz Meatballs.....	\$12
Meatloaf 28oz.....	\$17
2-4oz.Crab cakes.....	\$24

HOUSE-MADE SPECIALTIES

Creamy Garlic "House" Dressing 16oz...	\$8
10" Cheesecake.....	\$23/Slice-\$7
Key Lime Pie.....	\$18/Slice-\$7
Creamed Spinach (8 oz.)	\$6
Onion Soup.....	\$6
Steak Rub Spice.....	\$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 USDA FOOD SAFETY
for more information.



Availability & pricing as of 02/09/26
Place your order in advance at: 954-989-2500