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





FRESH CUT	<u>FROZEN</u>	READY TO COOK
6 oz Filet \$17	Lamb Racks (2) 12-14 oz\$39	Gourmet Burgers 7oz\$5
8 oz Filet \$21	Chicken Breast-6 oz\$3	-Bacon & Crispy Onion
10 oz Filet \$24	Mahi 8 oz \$10	-Jalapeño & Cheddar
10 oz Strip \$16	Shrimp-Large 1 lb. Bag\$14	-Mushroom & Swiss
14 oz Strip \$20	Pork Chop 14 oz \$12	Seafood Stuffed Shrimp(6)Frozen \$18
14 oz Boneless Ribeye\$24	Salmon 8 oz \$10	Heat & Serve
Beef Kabob w/Fresh Veg\$15	Veal Cutlets 2-5oz\$15	(Frozen)
Ground Beef 1 1/2 lb \$8	Cowboy 18 oz\$33	Mac N Cheese (Frozen)\$6
	Porterhouse 24oz\$34	12-1oz Meatballs\$12
Our beef quality is the highest end of	Tomahawk 32oz \$75	Crab Cakes 2-4 oz \$24
USDA Certified Angus Beef Choice	Top Sirloin 8oz \$ 10	3 Stuffed Baked Potatoes \$9
and trimmed close enough to be	Steak Burgers 4-7oz\$12	2 Breaded Chicken Cutlets \$16
placed directly on the grill.		Meatloaf 28oz\$17

HOUSE-MADE SPECIALTIES

Creamy Garlic "House" Dre	essing 16 oz \$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 <u>USDA FOOD SAFETY</u> for more information.



Availability & pricing as of 12/08/25

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