2017 PRICE LIST FOR CUSTOM AGED WAGYU

WAGYU CUT	\$ PER LB.	WAGYU CUT	\$ PER LB.
Tenderloin	30.98	Top Sirloin	14.50
Porterhouse	29.90	B/L Short Ribs	12.50
T- Bone	27.80	Mock Tender	11.50
Ribeye	24.88	Osso bucco	10.10
Tomahawk	24.35	Chuck Eye Loin	11.10
Striploin	23.30	B/I Short Ribs	11.10
Hanging Tender	19.13	Korean Ribs	11.10
Cheeks	16.70	Top Round	9.56
Zabuton Steak	16.50	Bottom Flat	9.56
Flat Iron	15.75	Eye of Round	9.50
Spider Steak	15.45	Cube Steak	8.50
Petite Tender	15.45	Ground Patties	7.82
Tri-Tip	16.40	Ground Wagyu	7.40
Coulette Steak	15.75	Brisket	7.85
Skirt Steak	14.40	Oxtail	5.30
Bavette Steak	13.90	Sweet Bread	5.10
Flank Steak	14.18	Tongue	5.10
B/L Chuck Rib Plate	13.34	Back Ribs	4.95
		Roasting Bones	2.55
SPECIALITY PRODUCTS			
Wagyu Beef Bacon	10.15	Wagyu Pastrami	11.45
Wagyu Garlic Bratwurst 8.95			

Note: All cuts are dry-aged 21 days, UDSA inspected and stored, grade A carcass; cryo-vac wrapped, and can be cut to order. Additionally, All products are Montana raised and processed, and have a 100% guarantee. Prices are good until 04/01/17 REV 1101B