2017 PRICE LIST FOR CUSTOM AGED WAGYU

WAGYU CUT	\$ PER LB.	WAGYU CUT	\$ PER LB.
Tenderloin	32.55	Top Sirloin	15.25
Porterhouse	31.40	B/L Short Ribs	13.15
T- Bone	29.20	Mock Tender	12.10
Ribeye	26.12	Osso bucco	10.60
Tomahawk	25.57	Chuck Eye Loin	11.65
Striploin	24.50	B/I Short Ribs	11.65
Hanging Tender	20.10	Korean Ribs	11.65
Cheeks	17.55	Top Round	10.05
Zabuton Steak	17.35	Bottom Flat	10.05
Flat Iron	16.55	Eye of Round	10.00
Spider Steak	16.25	Cube Steak	8.90
Petite Tender	16.25	Ground Patties	8.20
Tri-Tip	17.25	Ground Wagyu	7.75
Coulette Steak	16.55	Brisket	8.25
Skirt Steak	15.15	Oxtail	5.55
Bavette Steak	14.90	Sweet Bread	5.35
Flank Steak	14.90	Tongue	5.35
B/L Chuck Rib Plate	14.00	Back Ribs	5.20
		Roasting Bones	2.65
SPECIALITY PRODUCTS			
Wagyu Beef Bacon	10.15	Wagyu Pastrami	11.45

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 09/01/17 REV 0411C