



THE HIGHEST QUALITY
Meat / Poultry / Seafood / Fine Foods
Game & Specialty Cuts





**GRAND WESTERN
STEAKS**

Serving the finest food service establishments for over 40 years, we deliver Premium Steaks and Chops to the finest restaurants, hotels and country clubs around the world. Grand Western delivers the freshest, most tender, flavorful meats – all from a state-of-the-art facility that exceeds government requirements for food safety. Grand Western is perfectly positioned to provide you with a complete program of the highest quality meats available.

At Grand Western Steaks we are all about quality. For that reason we offer a variety of meats for every taste and preference. Grand Western also offers a specially tailored Wholesale Program for Motor Yachts, Private Chefs and Catering Customers.



All our steaks, chops, roasts, ribs, natural chicken breasts and seafood are individually wrapped and vacuum sealed. All of our products are delivered in a reusable insulated cooler packed with either dry ice or gel packs. This packaging combination will ensure every order arrives in excellent conditions that meet Food Safety Regulations.

HOW TO ORDER

☎ 877-624-6898

➡ GRANDWESTERNSTEAKS.COM

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JAPANESE

COW

WAGYU

WHAT DOES IT MEAN?

WAGYU are a Japanese beef cattle breed. 'Wa' meaning Japanese, 'gyu' meaning cow. They are a small-horned breed, being either black or red in color.

The unrivaled taste and tenderness of the highly marbled Wagyu beef places it in a league of its own. Often especially noted on the finest restaurant menus around the world and amongst at-home culinary enthusiasts.

Additionally, Wagyu has been found to be a healthier beef option. Nutrition experts discovered the mono-unsaturated to saturated fat ratio is higher in Wagyu than in other beef.

So buy with confidence, as Wagyu is one of the finest beef offerings for substantially good reasons. A true highlight to a well-planned meal.



A5 JAPANESE WAGYU

A5 is the highest possible quality rating awarded by the Japanese government. The number score awarded to the animal depends on a variety of factors including: color, fat distribution and marbling level. All Grand Western A5 Japanese Wagyu includes a copy of the certification.



KOBE

WHAT IS KOBE?

Kobe beef refers to meat from Tajima-gyu cows certified by the Kobe Beef Distribution & Promotion Council. Only pure blood Tajima-gyu cows are capable of producing the supreme deliciousness of Kobe Beef. Tajima-gyu cows, the "motoushi" or purebred seedstock cattle, have maintained a pure bloodline since the Edo period (1615 to 1867) to the present day. Protecting this lineage has also meant protecting its delicious taste, and this contributes to the high cost of producing this delicacy. Considered by many the superior steak, Kobe is simply the most sought-after beef on the planet.

Grand Western became the only authorized meat purveyor of Kobe Beef in Florida in 2020. They operate under exclusive license from the *Kobe Beef Marketing and Distribution Promotion Association*.

Ribeye Steak 1/2" Thick	1/12-16 oz	10112641
Ribeye Steak 1" Thick	1/20-24 oz	10112640
NY Strip Steak 1/2" Thick	1/10-14 oz	10112642
NY Strip Steak 1" Thick	1/18-22 oz	10112643
Whole Ribeye Steak	1/12-14 lb	10112661
Whole Strip Loin	1/10-12 lb	10112628



OLIVE WAGYU

WHAT IS OLIVE WAGYU?

Olive Wagyu is sourced from Shodoshima Island in the Kagawa Prefecture, an area which features a mild climate perfect for raising Wagyu. There are only 1,700 Sanuki cattle on the island, all of which are fed a special type of feed featuring a dehydrated and roasted mulch of olives. With a rich, luscious flavor profile that stems from a specialized cattle diet, these steaks deliver a completely distinctive eating experience. Whether you're seeking to create a memorable meal at home or you'd like to give an upscale gift to a loved one or client, Olive Wagyu is an excellent choice.

Olive Wagyu beef, which has higher levels of oleic acid and yellowed fat, has a slightly nutty taste.

Olive A5 Sirloin Cap	8-10 lb avg	10115699
Ribeye 1/2" Thick	1/12-16 oz	10120356
Ribeye 1" Thick	1/20-24 oz	10120357
NY Strip Steak 1/2" Thick	1/10-14 oz	10120630
NY Strip Steak 1" Thick	1/18-22 oz	10120631



HOKKIADO

WHAT IS HOKKIADO?

The majority of Japanese Wagyu is from Hokkaido. Hokkaido has fairly low temperatures and a rich, natural environment, providing the perfect climate for calves.

Hokkaido Wagyu has a distinct taste compared with the rest of the Wagyu family. The Hokkaido beef is tender and juicy, with delicious marbling, beautiful color and mouthwatering texture.

Ribeye Steak 1/2" Thick	1/12-16 oz	10112638
Ribeye Steak 1" Thick	1/20-24 oz	10112639
NY Strip Steak 1/2" Thick	1/10-14 oz	10112645
NY Strip Steak 1" Thick	1/18-22 oz	10112644
Whole Ribeye Loin	1/12-14 lb	10112630
Whole Strip Loin	1/9-11 lb	10112649



MIYAZAKI

WHAT IS MIYAZAKI?

Miyazaki Beef is 100% purebred Japanese Wagyu from Miyazaki Prefecture. The breed of cow that is used is *Kuroge Washu*, also known as "Japanese Black". It is one of four Wagyu breeds that exist today, with Kuroge being the largest.

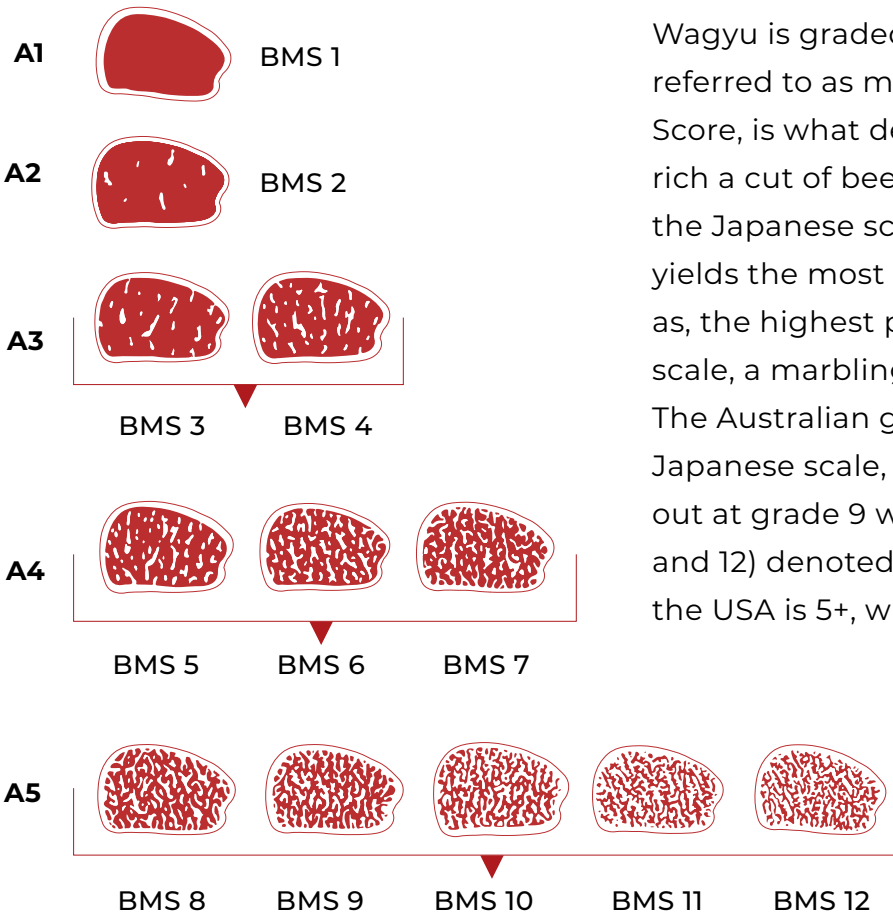
Miyazaki Wagyu is recognized for its cherry red color, tender texture and great dense meat taste. The snowflake-like fat is evenly distributed and produces a non-greasy flavor.

1" Thick Cut Ribeye Steak	1/20-24 oz avg	10106119
1/2" Thick Cut Ribeye Steak	1/12-16 oz avg	10106120
1" Thick Cut Strip Steak	1/18-22 oz avg	10106121
1/2" Thick Cut Strip Steak	1/10-14 oz avg	10106124
Filet Mignon	2/4 oz avg	10110989
Top Sirloin Baseball Cut	2/6 oz avg	10113327
	2/10 oz avg	10113328
Whole Ribeye Loin	1/12-14 lb avg	10098882
Whole Strip Loin	1/9-11 lb avg	10098881
Untrimmed Whole Tenderloin	1/8-9 lb avg	10031125
Culotte Fat Picanha	1/9-11 lb avg	10112318



JAPANESE & AUSTRALIAN WAGYU BEEF GRADING

BMS Beef Marbling Score Guide



Wagyu is graded on the meat's intramuscular fat, referred to as marbling. The BMS, or Beef Marbling Score, is what determines how tender, juicy and rich a cut of beef is. Thus, the highest BMS, 12 on the Japanese scale, and 9+ on the Australian scale, yields the most tender and creamy texture, as well as, the highest price. The top tier on the Japanese scale, a marbling score of 8 to 12, is denoted as A5. The Australian grading scores are equivalent to the Japanese scale, however the Australian scale tops out at grade 9 with everything above it (scores 10, 11, and 12) denoted as 9+. The highest grading score in the USA is 5+, which is USDA Prime.

Japanese Meat Grading

Association, JMGA, grades the beef's ranking quality and yield based on fat marbling, texture, color, firmness, brightness, and fat quality. More marbling means a tenderer, creamier texture, and is what Wagyu beef connoisseurs highly prize, so the higher the BMS score, the more expensive the beef.



USA



5+



4



3

2

1

0

BMS



AUSTRALIA

1100+ 9

1000-1100 8

900-1000 7

800-900 6

700-800 5

600-700 4

500-600 3

400-500 2

300-400 1

100-200 0

MSA* BMS



JAPAN



BMS

AUSTRALIAN WAGYU

BMS 4-5

Culotte Steak Picanha	6/14 oz	10093288
	6/8 oz	10093889
Tomahawk	1/40 oz avg	10118736
	1/56 oz avg	10118737
	1/72 oz avg	10118738
Sirloin Cap Fat On Whole Picanha	2/3.5-4.5 lb avg	10083910
Whole Tri-Tip	2/2.5 lb avg	10118467

BMS 6-7

Culotte Steak Picanha	6/14oz	10106547
	6/8 oz	10110640
Ribeye Steak	2/ 12 oz	10106551
	2/16 oz	10106893
Bone In Rib Steak	1/32 oz	10102969
	1/32 oz	10102970
Strip Steak	2/12 oz	10118467
	2/16 oz	10106549
Chateaubriand	1/2.5 lb avg	10106544
Filet Mignon	4/6 oz	10059113
	4/8 oz	10059112
Whole Strip Loin	1/12-14 lb avg	345372
Whole Ribeye Loin	1/13-15 lb avg	10102379
Sirloin Cap Fat On Whole Picanha	2/3.5-4.5 lb avg	10104255



AUSTRALIAN WAGYU

BMS 8-9

Culotte Steak Picanha	6/14 oz	10102971
	6/8 oz	10102972
Flap Meat Steak	4/8 oz	10118020
Denver Steak	4/12 oz	10118019
Flat Iron Steak	4/8 oz	10116637
	4/5 oz	10116638
Rib Cap Lifter Steak	4/8 oz	10116636
Tomahawk	1/36 oz avg	10110990
	1/48 oz avg	10111361
Top Sirloin Baseball Cut	4/12 oz	10113325
	4/8 oz	10118692
Ribeye Steak	2/12 oz	10119548
	2/16 oz	10119547
Strip Steak	2/12 oz	10120362
	2/16 oz	10119551
Chateaubriand	1/2.5 lb avg	10120365
Filet Mignon	4 /6 oz	10120363
	4/8 oz	10120364
Whole Strip Loin	1/12-14 lb avg	10119566
Whole Ribeye	1/13-15 lb avg	10120038
Whole Tri-Tip	2/2.5 lb avg	10112017
Brisket	1/12 lb avg	10111046
Sirloin Cap Fat On	2/3.5-4.5 lb avg	10103068
Whole Picanha		



WHAT IS **DRY AGED?**

*Dry aging is the process by which large cuts of beef are aged for anywhere from several weeks to several months before being trimmed and cut into steaks. Dry Aging is engaged to improve two of the most important qualities for steaks – **taste** and **tenderness**.*





PRIME CUTS

Prime Dry Aged	2/24 oz	10099970
Porterhouse	2/28 oz	10100031
Prime Dry Aged	2/16 oz	10099969
Strip Bone-In		
Prime Dry Aged	2/22 oz	10100017
Cowboy Ribeye	2/26 oz	10100019



STERLING SILVER PREMIUM CUTS

Premium Dry Aged	2/24 oz	10100033
Porterhouse	2/28 oz	10100032
Premium Dry Aged	2/16 oz	10100027
Strip Bone-In		
Premium Dry Aged	2/22 oz	10100026
Cowboy Ribeye	2/26 oz	10100025

WHAT IS GRAND WESTERN RESERVE?



*Grand Western Reserve selections are all about meeting the **highest quality** standards set forth by our craftsmen butchers and seasoned, quality control team.*

*Hand-selected, **highly marbled beef** that delivers a high-end, steakhouse experience is our **number one goal.***

3 Bone Tomahawk Roast	9 lb avg	10098884
Reserve Porterhouse	6.5-7 lb avg	10102947
Filet Mignon	6/8 oz	10038617
	8/6 oz	10038618
NY Strip Steak	6/12 oz	10038623
	4/16 oz	10051809
	4/14 oz	10051810
Ribeye Steak	6/12 oz	10038710
	4/14 oz	10051943
	4/16 oz	10051944
Angus Reserve Skirt Steak	6/8 oz	10058313
	6/10 oz	10058314
	4/14 oz	10058315
Beef Marrow Bones	10 lb box	10012809
Angus Sirloin Cap Fat On Steak Picanha	6/12 oz	10041768
Angus Sirloin Cap Fat On Whole Picanha	2/3 lb avg	10083149
Tomahawk Steak	2/32 oz	10098885
	2/38 oz	10098886
	2/48 oz	10098887

STERLING SILVER PREMIUM CUTS

Sterling Silver Premium Beef has 80 percent more flavor than lower graded beef. All our products are rated modest or higher for marbling.

Chateaubriand	1/2.5 lb avg	10012234
Filet Mignon	4/6 oz	110105835
	4/8 oz	10105837
Bone-In Filet Mignon	5/12 oz	10022177
Bone-In NY Strip Steak	4/16 oz	10023527
NY Strip Roast	1/7 lb avg	10014304
NY Strip Steak	6/12 oz	10012224
	4/14 oz	10051950
	4/16 oz	10051951
Porterhouse Steak	4/18 oz	10012221
	2/24 oz	10051954
	2/32 oz	10051953
3 Bone Rib Roast	1/7 lb avg	10023857
Bone-In Rib Steak	4/18 oz	10012168
	2/22 oz	10059102
	2/28 oz	10051956
Ribeye Steak	6/12 oz	10012187
	4/16 oz	10051938
	4/14 oz	10051939
Flank Steak	1-2 lb avg	10023334
Skirt Steak	6/8 oz	10012218
	4/14 oz	10051968
	6/10 oz	10051969





Flat Iron Steak	6/8 oz	10037288
Sirloin Steak Center Cut	6/8 oz	10085778
Top Sirloin Culotte Steak	6/12 oz	10085775
Sirloin Steak	6/10 oz	10040025
Short Rib 3 Bone Roast	2- 3.5 lb avg	10096810
Short Rib 2 Bones	4/16 oz	10091962
Short Rib 3 Bones	8/6 oz	10051961
Whole Tenderloin	3.5 lb avg	10098901
Boneless Ribeye Loin	13-15 lb avg	10098872
Strip Loin	11-13 lb avg	10098868
Whole Rib	17-20 lb avg	10098880
Whole Brisket	11-13 lb avg	10098870



USDA > PRIME CUTS

Chateaubriand	1/2.5 lb avg	10086386
Filet Mignon	4/8 oz	10105881
	4/10 oz	10105882
	4/6 oz	10105887
NY Strip Steak	6/12 oz	10086405
	4/16 oz	10086407
	4/14 oz	10086406
Porterhouse Steak	4/18 oz	10086365
	2/32 oz	10068368
	2/24 oz	10086366
3 Bone Rib Roast	1/7 lb	10086387
Bone-In Rib Steak	4/18 oz	10086390
	2/22 oz	10086395
	2/28 oz	10086391
Ribeye Steak	6/12 oz	10086399
	4/14 oz	10086402
	4/16 oz	10086404

WHAT IS **PRIME**?

USDA PRIME CUTS



*Only **3%- 5%** of beef production nationwide on average is graded **USDA prime** each year.*

USDA PRIME is the **Highest Quality Rating**

developed by the USDA's Agricultural Marketing Service.



Highest degree of fat marbling →

Most tender, juicy & buttery flavor

Finest texture

Derived from younger cattle

Featured at the most exclusive
upscale steakhouse restaurants





DOMESTIC & IMPORTED LAMB & VEAL

Lamb Rack Axe Cut	1/4 lb avg	10080589
Lamb Leg Boneless	9 lb avg	10064408
Lamb Loin Chops	8/6 oz	10023530
Lamb Rib Chops	12/4 oz	10012184
	12/5 oz	10058319
New Zealand Lamb Chops Lollipop	2/1.25 lb avg	10023523
Lamb Leg Bone In	11 lb avg	10098871
Veal Osso Bucco	4/14 oz	10023528
Veal Chop Frenched	6/12 oz	10012166
	5/14 oz	10051965
	5/16 oz	10051967
	4/16 oz	10058288
Veal Rack	5 lb avg	10029105



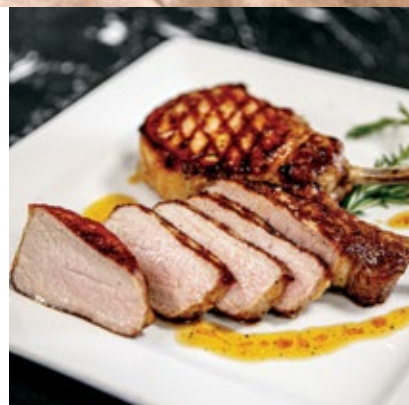
CHESHIRE PORK CUTS



Boneless Pork Chop	8/6 oz	10035641
Pork Tenderloin Center Cut	4/12 oz	10035642
Pork Rib Chop Frenched	6/12 oz	10039702
	8/8 oz	10035630
Pork Baby Back Ribs	2/2.75 #	10040820
Pork Ribs St. Louis Style	2/2.75 #	10040831
Porchetta	10 lb avg	10059670
Pork Collar Cap On	2/ 3 lb avg	10120031
Pork Belly Skinless	13 lb avg	100115198

IBERICO PORK CUTS

Pork Iberico Secreto	2/1.5 lb avg	10035327
Pork Iberico Solomillo	2/1 lb avg	10071522



BERKSHIRE PORK CUTS

Bone-In Frenched Pork Chop	8/8 oz	10085422
	6/12 oz	10085423



BURGERS

Sterling Silver Premium	9/6 oz	10012877
Steak Burger	6/8 oz	10051926
	5/10 oz	10051928
Sterling Silver Premium	16/8 oz	10098908
Brisket Blend Burger		
Wagyu Blend Ground Beef Burger	5/16 oz	10120358
Wagyu Sliders	18/3 oz	10012879
Wagyu Blend Burger	16/8 oz	10098903
Wagyu A5 Blend Burger	16/8 oz	10091389





SEAFOOD

Lobster Tails	6/8 oz	10023515
Raw Shrimp	1/2 lb	10120500
Cooked Shrimp	1/2 lb	10041767
Ultimate Crab Cakes	12/3 oz	10041804
Sea Bass Filet	10/8 oz	10120498
Ahi Tuna Steaks	10/8 oz	10120499
Salmon Filets	10/8 oz	10120497
Mahi Mahi Filets	10/8 oz	10120460
Scallops - Jumbo	1/3 lb bag	10109807
Grouper	8/6 oz	10109882
Colossal King Crab Legs/Claws	1/5 lb bag	10112626

SMOKED SALMON

Our Scottish Reserve Smoked Salmon is flown in from the best producer in Scotland. A rich, buttery, salmon taste with just a hint of sweet smoke.

Scottish Reserve Smoked Salmon Filets

4 oz 10073133

8 oz 10073134



Makes a great gift for seafood lovers and connoisseurs!



Hand trimmed for
tender and **juicy**
 quality, every bite.

**each chicken breast has all skin
 and fat removed.*



NATURAL CHICKEN CUTS

Natural Chicken Breast	6/8 oz	10012872
Chicken Breast Churrasco Style	6/8 oz	10037289

BELL & EVANS CHICKEN

Chicken Breast Garlic Parmesan	2/2.5 lb	10041851
Chicken Breast Nuggets	2/2.5 lb	10041805
Chicken Breast Filet	8/6 oz	10118795
	8/4 oz	10118796
Chicken Breast Filet Airline	8/10 oz	10118794
Chicken Thighs	1/5 lb	10118770
Chicken Wings	1/2.5 lb	10118512



Raised without Antibiotics

FINE FOODS

ELEVATED DINING FOR
THE MOST DISCERNING PALATES



DUCK FOIE GRAS

Duck Foie Gras Grade A	2 lb avg	10044025
Duck Foie Gras Chunks/Pieces Grade A	1 lb avg	10044024
Duck Foie Gras Sliced Grade A	16/2 oz	10044023
Torchon Duck Foie Gras	8 oz	1007219

GOURMET MEATS

Magret Duck Breast	2/1 lb	10014259
Whole Rabbit	2/2.5 lb	10029317
Whole Quail	4/4 oz	10071398
Whole Poussin	2/16 oz	10071392
Whole White Pheasant	2/3-3.5 lb	10071394
Whole Guinea Fowl Hen	2/2.5 lb	10073065
Elk Rack Frenched	2/3 lb avg	10038876





A

MUSHROOMS

Dried Porcini Mushroom	2 oz	10073074
Dried Chanterelles	2 oz	1007308
Dried Morel	2 oz	10073085
Frozen Porcini Mushroom Extra Large	2 lb	10073066



B



C



D

*TOP-TIP!

Practically any dried mushroom elevates eggs of all varieties: omelets, frittatas, scrambled eggs or quiche.

Drain soaked mushrooms well and pat dry before using/cooking.



■ BOWFIN CAVIAR

Dark chestnut brown to black in color; small individual beads. Paddlefish has a briny sea salt lightness, yet rich sturdy flavor with a hint of smokiness.

Bowfin Caviar makes an excellent and inexpensive substitute for sturgeon roe. It is normally used by chefs to cater large parties and events. However, it should only be served cold and is not suitable for cooking or garnishing hot dishes. Best served with crème fraîche and a blini or lemon wedges.

■ PADDLEFISH CAVIAR

Earthy and bold, but with a lovely, delicate buttery taste that smooths over the palate. The American paddlefish caviar pearls are small and glossy, the color varying from darker grey to a lighter silver.

This caviar is a great addition to hors d'oeuvres, canapés and is best when served with accompaniments such as crème fraîche, potatoes, minced shallots etc.

It is the preferred choice for an “every-day” caviar.

■ SIBERIAN OSSETRA

Glossy, rich brown to a deep chestnut to black in color. Earthy, with hints of shiitake and a fabulous buttery texture and easy-on-the-palate brine. It is greatly appreciated by caviar connoisseurs and can be enjoyed either alone or with accompaniments. Best served alone on a blini or with crème fraîche.

■ RUSSIAN OSSETRA

Glossy pearls ranging from black to dark brown with flecks of gold, even white, and a firm texture. Delivering a pleasant crispness and a flavor that's nutty and briney, this caviar holds up to a variety of foods, including heavy creams, sauces, and meat dishes.

■ KALUGA HYBRID

Deep, shimmery jade-like coloring with a firm texture. Known for its distinct, bold flavor—nuances of floral and fruity notes, and a savory, rich butteriness, followed by a crisp finish. Kaluga notably adds sophistication to any table.

CAVIAR

Caviar Bowfin Jar	4 oz	10073076
Caviar Paddlefish Jar	4 oz	10071263
Caviar Siberian Ossetra Jar	2 oz	10073081
Caviar Russian Ossetra Jar	2 oz	10073080
Caviar Kaluga Hybrid Jar	2 oz	10073077
Classic Caviar Gift Box	assorted	10073078
Royal Caviar Gift Box	assorted	10073079



HAM, BACON & SAUSAGE

Cheshire Spiral Ham	9 lb avg	10050623
Cheshire Smoked Applewood Bacon Sliced	3/1 lb	10023520
Cheshire Breakfast Fingerlink Sausage	3/1 lb	10056817
Cheshire Pork Chorizo Sausage	3/1 lb	10059746
Cheshire Pork Italian Sausage	3/1 lb	10061065
Cheshire Pork Keilbasa Sausage	3/1 lb	10069155
Argentinian Style Chorizo Sausage	3/1 lb	10065501





GIFT PACKAGES

GW COMBINATION PACKAGES

Whether it's a gift for someone special in your life, or for you, personally, there's a package for every taste.

Prime delivery service is offered at no additional charge.

STERLING SILVER PREMIUM EXECUTIVE #SS-EXECUTIVE

- (8) 6 oz Filet Mignon
- (4) 14 oz NY Strip Steak
- (4) 14 oz Boneless Ribeye Steak

USDA PRIME EXECUTIVE COMBO #PR-EXECUTIVE

- (8) 6 oz Filet Mignon
- (4) 14 oz NY Strip Steak
- (4) 14 oz Boneless Ribeye Steak

RESERVE EXECUTIVE #RES-EXECUTIVE

- (8) 6 oz Filet Mignon
- (4) 14 oz NY Strip Steak
- (4) 14 oz Boneless Ribeye Steak

STERLING SILVER PREMIUM SAMPLER #SSPSAMPLER

- (2) 6 oz Filet Mignon
- (2) 6 oz Top Sirloin
- (2) 10 oz Boneless Ribeye Steak
- (2) 10 oz NY Strip Steak

★★★★★ ***Best gift I ever gave!***

What do you get the client who has everything? The Reserve Executive Package. Who doesn't like steak? – Mark J. on 4/23/21



All combination packages are delivered in a reusable insulated cooler.



Our product packaging is durable and very impressive.

USDA PRIME SAMPLER

#PRSAMPLER

- (2) 6 oz Filet Mignon
- (2) 6 oz Top Sirloin
- (2) 10 oz Boneless Ribeye Steak
- (2) 10 oz NY Strip Steak

THE ULTIMATE SAMPLER

#ULTIMATESAMPLER

- (2) 6 oz USDA Prime Filet Mignon
- (2) 6 oz Angus Reserve Top Sirloin
- (2) 10 oz Reserve Boneless Ribeye Steak
- (2) 10 oz Sterling Silver Premium NY Strip Steak
- (4) 8 oz Duroc Boneless Pork Chops

CARNIVORES PACKAGE

#CARNIVORE

- (2) 30 oz Grand Western Reserve Tomahawk
- (2) 24 oz Grand Western Reserve T Bone
- (2) 22 oz Grand Western Reserve Bone In Ribeye
- (6) 8 oz Sterling Silver Premium Steak Burgers
- (4) 8 oz Duroc Pork Chop Boneless
- (4) 4 oz Gourmet Sausages

THE PERFECT GIFT

#PERFGIFT

- (4) 6 oz Grand Western Reserve Filet Mignon
- (4) 12 oz Pork Tenderloin, Center Cut
- (6) 8 oz Lobster Tails

SURF AND TURF + CRAB CAKES DELUXE PACKAGE

#S&TDELUXECRAB

- (2) 6 oz Grand Western Reserve Filet Mignon
- (2) 6 oz Grand Western Reserve Top Sirloin
- (2) 6 oz Grand Western Reserve Ribeye Steak
- (6) 8 oz Lobster Tails
- (12) 3 oz Crab Cakes

Surf & Turf Deluxe PLUS! Package



Fast delivery and amazing quality!

The perfect package for my family who loves to grill and entertain. And as always, outstanding customer service. - Kathy W. on 6/7/21



GRILLING COMBINATION PACKAGES

TAILGATE GRILLING PACKAGE **#GRILLPACK**

- (9) 6 oz Sterling Silver Premium Steak Burgers
- (4) 8 oz Duroc Bone-In Pork Chops
- (6) 8 oz Natural Chicken Breast
- (2) Hatfield Pork Baby Back Ribs
- (4) 4 oz Gourmet Sausages

SUMMER LOVERS PACKAGE **#SUMLOVERS**

- (4) 14 oz Angus Reserve N.Y. Strip Steak
- (2) 6 oz Angus Reserve Top Sirloin
- (4) 8 oz Reserve Boneless Pork Chop
- (4) 4 oz Gourmet Sausages

TOMAHAWK PACKAGE **#TOMAHAWKPKG**

- (2) 32 oz Reserve Tomahawk
- (2) 24 oz Reserve Porterhouse
- (6) 8 oz Sterling Silver Premium Steak Burgers

GRILL-OFF PACKAGE **#GRILLOFF**

- (2) 24 oz Reserve Porterhouse
- (6) 8 oz Sterling Silver Premium Steak Burgers
- (4) 8 oz Duroc Bone-In Pork Chops
- (4) 4 oz Gourmet Sausages

GRILL MASTER PACKAGE **#GRILLMPKG**

- (2) 22 oz Reserve Bone-In Rib Steak
- (4) 8 oz Reserve Bone-In Pork Chop
- (6) 8 oz Sterling Silver Premium Burgers
- (4) 4 oz Gourmet Sausages

ULTIMATE GRILLING PACKAGE **#ULTGRILLING**

- (2) 32 oz Reserve Tomahawk
- (2) 24 oz Reserve Porterhouse
- (2) 22 oz Reserve Bone In Ribeye
- (6) 8 oz Sterling Silver Premium Steak Burgers

Thawing and Cooking Prep

Thawing Instructions

Refrigerator Method:

Highly Recommend. The safest, most convenient, and easiest method to defrost meat is to remove it from the freezer, place it in the refrigerator, and let it sit overnight. While the slowest method, refrigerator thawing is the safest method. Also, the gradual process means your meat will thaw the most evenly this way, ensuring a delicious uniform taste.

Place frozen meat in a large bowl to prevent a wet mess in your refrigerator. Don't rush this process, or else you'll lose all the benefits of the safest way to thaw meat. Roasts or larger pieces of meat might require extra days. After thawing, cook defrosted meat within 3 days.

Cold Water Method: Least Recommend.

The running cold water method offers a speedier solution than the refrigerator method if you need dinner in a pinch. This method is not recommended for any roasts or larger pieces of meats.

Here's how to defrost your meat in cold water:

#1 Seal. First, ensure your frozen meat is in a leakproof plastic bag. You should remove the meat from its original packaging and place in a sealable bag to be safe. Don't stuff larger cuts of meat into small bags, instead use the appropriate size bag for a good seal.

#2 Submerge. Next, submerge your sealed bag of meat in a bowl of cold tap water in the sink. Run the tap using a cold drizzle over the bowl to keep the water flowing. Defrosting could take anywhere from 30 minutes to several hours depending on size.

Cooking Prep Instructions

For better cooking results, allow your thawed meat to get close to room temperature. To do this, place unsealed, thawed meat in a bowl and set it on the counter for an estimated 30-45 minutes prior to cooking.

Make sure perishable foods are not held at temperatures between 40°F and 140°F, which is the "Danger Zone," for longer than 2 hours. Pathogenic bacteria can grow rapidly in the "Danger Zone," but they may not affect the taste, smell, or appearance of food. In other words, you cannot tell that a food has been mishandled or is unsafe to eat.

At Grand Western Steak, Food Safety is our #1 priority.



Blue



Rare



Medium Rare



Medium



Well



Well Done



Cooking Chart

PROTEIN	DONENESS	COOKING METHOD	INTERNAL TEMP. (Fahrenheit)	RESTING TIME
BEEF				
Steaks and Chops	R	Grill or Pan Sear & Roast	125-130°	5 minutes
	MR	Grill or Pan Sear & Roast	130-140°	5 minutes
	M	Grill or Pan Sear & Roast	140-150°	5 minutes
	MW	Grill or Pan Sear & Roast	150-155°	5 minutes
	W	Grill or Pan Sear & Roast	160° and above	5 minutes
BEEF ROASTS				
Standing Rib Roast {7# Average Weight}	R	Roast at 325°	125-130°	15 to 20 minutes
	MR	Roast at 325°	130-140°	15 to 20 minutes
	M	Roast at 325°	140-150°	15 to 20 minutes
	MW	Roast at 325°	150-155°	15 to 20 minutes
	W	Roast at 325°	160° and above	15 to 20 minutes
Chateaubriand {3# Average Weight}	R	Roast at 325°	125-130°	10 to 12 minutes
	MR	Roast at 325°	130-140°	10 to 12 minutes
	M	Roast at 325°	140-150°	10 to 12 minutes
	MW	Roast at 325°	150-155°	10 to 12 minutes
	W	Roast at 325°	160° and above	10 to 12 minutes
VEAL				
Bone In Chops	MR	Grill or Pan Sear & Roast	130-140	5 minutes
	M	Grill or Pan Sear & Roast	140-150	5 minutes
PORK				
Chops and Tenderloin	M	Grill or Pan Sear & Roast	140-150°	5 minutes
	MW	Grill or Pan Sear & Roast	150-155°	5 minutes
	W	Grill or Pan Sear & Roast	160° and above	5 minutes
LAMB				
Rack and Chops (medium rare to medium recommended)	R	Roast or Grill	125-130°	3 minutes on chops
	MR	Roast or Grill	130-140°	8 to 10 minutes on racks
	M	Roast or Grill	140-150°	
	MW	Roast or Grill	150-155°	
	W	Roast or Grill	150-155°	
Lamb Roast BRTN (medium rare to medium recommended)	R	Roast at 325°	125-130°	15 to 20 minutes
	MR	Roast at 325°	130-140°	15 to 20 minutes
	M	Roast at 325°	140-150°	15 to 20 minutes
	MW	Roast at 325°	150-155°	15 to 20 minutes
	W	Roast at 325°	150-155°	15 to 20 minutes
CHICKEN				
Boneless Chicken Breast		Grill, Saute or Roast	160°	5 minutes
SEAFOOD				
Fin Fish + Filet Portions	M	Grill, Pan Sear, Saute	130°-135°	5 minutes
Ahi Tuna	R to MR	Grill or Pan	115°-120°	3 minutes
Lobster	M	Broil or Grill	145°	3 minutes

R Rare M Medium MR Medium Rare MW Medium Well W Well



GRAND WESTERN
240 SW 32nd Street, Fort Lauderdale, FL 33315
(877) 624-6898
WWW.GRANDWESTERNSTEAKS.COM

