The Art of Aging and Hand-Cut Beef

Aging beef used to be a common practice, although in today’s busy world it has nearly become a lost art — but not here. At Cattlemens, we age our own beef in a carefully controlled environment until it is just right. The average aging time is between 21-28 days. Simply put, pre-cut steaks just don’t taste as good. So at Cattlemens, we have experts on site to hand-cut our steaks the same day we serve them. That’s why only at Cattlemens you get such large, thick, finely trimmed steaks at such value.

Take home aged Cattlemens Custom Cut Signature Steaks today!

Cattlemens.com

SIGNATURE STEAKS

New York Strip 14 oz. $15
Pete’s Special Sirloin 10 oz. $10
Filet Mignon 10 oz. $21
Petite Filet 6 oz. $13
Ribeye 14 oz. $15
Cowboy Ribeye (bone-in) 20 oz. $18
The Sheriff 32 oz. $20
Porterhouse 32 oz. $27
T-Bone Steak 20 oz. $19
Small Sirloin 8 oz. $8
Tri-Tip Roast (approx 2.5 lbs) $24

All steaks are hand-cut by Cattlemens expert butchers.
Cattlemens Signature Steaks — the most popular with our guests.
Steaks are individually packaged and labeled.

For orders of more than 20 steaks, please provide advance notice.
All items subject to sales tax.