

Providence Cattle - Ocala, Florida



Grass Fed Grass Finished Meat

Super Healthy – Higher in Omega 3's, Vitamin A and E, healthy amino acids, a little more texture, super moist and flavorful.

“Our Cows are fed high-quality grasses. Strictly adhering to the American Grassfed Associations Guidelines, as well our Steers are NEVER, EVER given antibiotics or growth hormones...NEVER!”

These are outstanding grass fed grass finished steaks

Ribeye	16 oz	\$39 Each
Filet	8 oz	\$25 Each
Striploin	14 oz	\$33 Each
Outside Skirt	.4 - 1 lb	\$25 Per Pound
Ground Beef 85/15	1 lb	\$13 Each
Ground Beef 80/20	1 lb	\$12 Each
Ground Beef 90/10	1 lb	\$15 Each
Brisket– Point and/or Flat	4 - 9 lbs	\$16 Per Pound
Picanha (aka Coulotte, Sirloin Cap)	3 - 4.5 lb	\$19 Per Pound
Oxtail	1 - 1.5 lbs	\$21 Per Pound
Liver	1 - 2 lb	\$18 Per Pound
Knuckle Bones	3 - 4 lbs	\$11 Per Pound
Back Rib	1 - 1.5 lbs	\$11 Per Pound
Beef Tongue	1.5 - 2 lbs	\$19 Per Pound
Beef Heart	2 - 3 lbs	\$17 Per Pound

Chatel Farms - Georgia



Black Angus Prime

Black Angus Prime is the highest grade of beef given by the USDA. Always buttery and tender cuts, as good as it gets!

“At Châtel Farms, we grow 50% of our corn silage; everything else, like hay, corn stalks, peanut hulls, wheat straw for bed packs and supplemental feed is sourced from local farms.”

Prime Steaks

Prime Strip	12 oz	\$42 Each
Prime Ribeye	16 oz	\$49 Each

Prime Roasts

Prime Whole Tenderloin- Cleaned	4 - 5 lbs	\$70 Per Pound
Prime - 2lb Center Cut Tenderloin	2 lbs	\$140 Each
Prime Ribeye Roast (Boneless)	12 lbs	\$468 Each
Prime Ribeye Roast (Bone In)	14 lbs	\$518 Each

Australian Choice Beef

Black Angus Steaks

Filet Mignon	6 oz	\$26 Each
Filet Mignon	8 oz	\$28 Each

Roasts

Whole Tenderloin - Cleaned	4 - 5 lbs	\$58 Per Pound
2 Pound Center Cut - Cleaned	2 lbs	\$115 Each

White Gold Label- Duroc Heritage Pork



White Gold Label's premium Duroc heritage pork is all natural, hormone free, non GMO, and raised to meticulous standards in farms from Iowa.

Pork Chop Frenched	10 oz	\$10 Each
Pork Chop Double Cut	14 oz	\$14 Each
Pork Tenderloin	1 - 1.5 lbs	\$14 Per Pound
Denmark Rib Rack- <i>Fan Favorite!</i>	1 lb	\$11 Each
Applewood Smoked Bacon - <i>Clean!</i>	12 oz	\$9 Each

Sausage- Gold Label Premium Duroc Pork

Italian Sausage - Sweet	1 lb	\$10 Each
Italian Sausage - Hot	1 lb	\$11 Each
Jalapeno & Cheese Beef/Pork	1 lb	\$11 Each
Breakfast Sausage	1 lb	\$11 Each

Sunbird Poultry- Amish Raised Chicken

Slow Grown, Air Chilled, Free Range, No Antibiotics, and Vegetarian Fed. Hubbard Ross/Cornish Cross Breed – *Best of the best Chicken!*

Chicken Breast	1 lb	\$10 Each
Whole Chicken	3 - 3.5 lbs	\$8 Per Pound
Chicken Wings	2 lb	TBD
Chicken Thighs	2 lb	\$8 Per Pound



White Gold Label Premium Beef

Black Angus Beef

This beef is sourced from small to midsize ranches in the Midwest Corn Belt and Georgia. This Black Angus Cattle is humanely raised adhering to strict standards, a requirement to provide White Gold Label Beef.

Prime to Choice+ - Aged 30 Days

Ribeye	16 oz	\$39 Each
Strip	8 oz	\$25 Each
Sirloin Baseball- Special	8 oz	\$12 Each
Specialty Brisket/Rib Patty Blend	2 / 8 oz	\$12 Each

Roasts

Whole Tederloin	4 - 5 lbs	\$67 Per Pound
2 Pound Center Cut Tenderloin	2 lbs	\$77 Per Pound
Ribeye - Boneless	12 lbs	\$31 Per Pound
Ribeye - Bone-in	14 lbs	\$30 Per Pound

Fileted Fish



Wild Caught in The Gulf of America

Caught from our commercial boats or by other local fishermen, fresh off the boat.

What we offer depends on what we are catching—after all, they call it fishing, not catching.

Red Grouper	\$34.00 Per Pound
Yellowtail Snapper	\$27.00 Per Pound
Mangrove Snapper	\$29.00 Per Pound
Red Snapper	\$34.00 Per Pound
Mutton Snapper	\$29.00 Per Pound
Triple Tail	\$29.00 Per Pound
Sushi Grade Tuna	\$27.00 Per Pound
Swordfish	\$27.00 Per Pound
Cobia	\$29.00 Per Pound
Amberjack	\$29.00 Per Pound
Mahi Mahi	\$29.00 Per Pound
Wahoo	\$29.00 Per Pound
Tile Fish	\$34.00 Per Pound
African Pompano	\$28.00 Per Pound

All seafood is subject to availability and based on our daily catch.

Shellfish

Key West Pink Shrimp - <i>Shell on/Heads off</i>	\$25.00 Per Pound
Cooked Key West Pink Shrimp	\$25.00 Per Pound
Peeled & Deveined Domestic Shrimp	\$18.00/1 lb Package
Oysters	\$Market Price
P.E.I. Mussels	\$Market Price
New Bedford Scallops	\$Market Price

Platters

We prepare all of our platters to exacting standards using the same ingredients and methods we have used for 15 years in our restaurant.

For ordering platters, please make sure to give us a few days of advanced notice.

Pink Shrimp Cocktail - 3lb	\$95.00 Per Platter
Pink Shrimp Cocktail - 5lb	\$145.00 Per Platter

Platter orders are plated with hand peeled & deveined Key West Pink Shrimp, the best of the best! All platters also come with our homemade Cocktail Sauce.

Shrimp Ceviche & Chips	\$25.00 Per Pound
Smoked Fish Dip & Crackers	\$25.00 Per Pound

All seafood is subject to availability and based on the daily catch.



Stone Crabs

Stone crabs are all sourced from The Gulf of America. Our crabs come straight from the boats of our local crabbers who get us the best Stone Crabs money can buy.

Medium Claws	\$27.00 Per Pound
Large Claws	\$37.00 Per Pound
Jumbo Claws	\$47.00 Per Pound

Stay tuned for our Stone Crab Specials!!

Stone Crab Platters - Wow Your Guests!

The perfect no sweat option as an appetizer for your next dinner party. All Crabs arrive cracked and ready to eat!

Large Claws	\$40.00 Per Pound
Jumbo Claws	\$50.00 Per Pound
Half Large/Half Jumbos	\$45.00 Per Pound

Platters range from 3 lbs and up. All come with Mustard Sauce with crabs arranged on a platter. Large Claws have 4-5 Claws per pound/Jumbo Claws have 2-3 Claws per pound.

All seafood is subject to availability and based on the daily catch.