

# Steaks



## *Ribeyes*

Providence Cattle	16 oz	\$41 Each
White Gold	16 oz	\$35 Each
Chatel Farms – Prime	16 oz	\$49 Each

## *Filet Mignon*

Providence Cattle	8 oz	\$29 Each
White Gold	8 oz	\$28 Each
White Gold	6 oz	\$24 Each

## *Strip Steaks*

Providence Cattle	14 oz	\$36 Each
White Gold	14 oz	\$28 Each
Chatel Farms – Prime	14 oz	\$42 Each

# Ground Beef

Providence Cattle – 80/20	16 oz	\$13 Each
Providence Cattle – 85/15	16 oz	\$14 Each
Providence Cattle – 90/10	16 oz	\$15 Each
CBS Blend Patty	16 oz	\$11 Each

# Roasts



## ***Providence Cattle***

*Ocala, FL - Grass Finished*

<b>Brisket (Point and/or Flat)</b>	<b>16 oz</b>	<b>\$16/lb.</b>
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<b>Picanha (Coulotte / Sirloin Cap)</b>	<b>16 oz</b>	<b>\$19/lb.</b>
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## ***White Gold Label***

*Midwestern Corn Belt and Georgia - Choice +  
Grass Fed Grain Finished*

<b>Whole Tenderloin</b>	<b>4 - 5 lbs</b>	<b>\$67/lb.</b>
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<b>2 lb Center Cut Tenderloin</b>	<b>2 lbs</b>	<b>\$134 Each</b>
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<b>Ribeye Roast (Boneless)</b>	<b>12 lbs</b>	<b>\$372 Each</b>
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<b>Ribeye Roast (Bone-In)</b>	<b>14 lbs</b>	<b>\$420 Each</b>
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## ***Chatel Farms***

*Reidsville, Georgia - Prime  
Grass Fed Grain Finished*

<b>Whole Tenderloin (Cleaned)</b>	<b>4 - 5 lbs</b>	<b>\$70/lb.</b>
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<b>Prime 2 lb Center Cut Tenderloin</b>	<b>2 lbs</b>	<b>\$140 Each</b>
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<b>Prime Ribeye Roast (Boneless)</b>	<b>12 lbs</b>	<b>\$468 Each</b>
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<b>Prime Ribeye Roast (Bone-In)</b>	<b>6-14 lbs</b>	<b>\$32/lb.</b>
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# Butcher's Cuts



## ***White Gold Label***

White Gold Label Beef is sourced from carefully selected small- to mid-size ranches throughout the Midwestern Corn Belt and Georgia, where Black Angus cattle are raised under strict animal welfare and quality standards.

<b>Sirloin Baseball Steak</b>	<b>8 oz.</b>	<b>\$10 Each</b>
<b>Brisket/Rib Blended Beef Patty</b>	<b>2 x 8oz.</b>	<b>\$11 Each</b>

## ***Providence Cattle***

Providence Cattle is a family-owned Florida ranch specializing in 100% grass-fed, grass-finished beef.

<b>Outside Skirt</b>	<b>.4 - 1 lb.</b>	<b>\$25/lb.</b>
<b>Oxtail</b>	<b>1 - 1.5 lb.</b>	<b>\$21/lb.</b>
<b>Liver</b>	<b>1 - 2 lb.</b>	<b>\$18/lb.</b>
<b>Knuckle Bones</b>	<b>3 - 4 lb.</b>	<b>\$11/lb.</b>
<b>Back Rib</b>	<b>1 - 1.5 lb.</b>	<b>\$11/lb.</b>
<b>Beef Tongue</b>	<b>1.5 - 2 lb.</b>	<b>\$19/lb.</b>
<b>Beef Heart</b>	<b>2 - 3 lb.</b>	<b>\$17/lb.</b>

# Duroc Heritage Pork



White Gold Label's premium Duroc heritage pork comes from carefully managed farms in Iowa where pigs are raised to meticulous standards. **This pork is all-natural, hormone-free, and non-GMO**, reflecting a commitment to responsible farming and clean, high-quality protein.

The Duroc breed is renowned for its deep red color, exceptional marbling, and natural tenderness, producing pork that is far more flavorful and juicy than conventional pork. The result is **richly satisfying cuts that cook beautifully** and deliver the kind of quality trusted by top chefs and restaurants.

## ***Butcher's Cuts***

<b>Pork Chop Frenched</b>	<b>10 oz</b>	<b>\$10 Each</b>
<b>Pork Chop Double Cut</b>	<b>14 oz</b>	<b>\$14 Each</b>
<b>Pork Tenderloin</b>	<b>1-1.5 lbs.</b>	<b>\$14/lb</b>
<b>Applewood Smoked Bacon</b>	<b>12 oz.</b>	<b>\$9 Each</b>

## ***Sausage*** - Same Gold Label Premium Duroc Pork – Totally Natural

<b>Italian Sausage (Sweet)</b>	<b>16 oz.</b>	<b>\$10 Each</b>
<b>Italian Sausage (Hot)</b>	<b>16 oz.</b>	<b>\$11 Each</b>
<b>Jalapeño &amp; Cheese Beef/Pork</b>	<b>16 oz.</b>	<b>\$11 Each</b>
<b>Breakfast Sausage</b>	<b>16 oz.</b>	<b>\$11 Each</b>

# Sunbird Poultry

## Amish Raised Chicken



Our chicken is slow-grown and raised by Amish farmers in Pennsylvania using traditional farming practices. The birds are **free-range, vegetarian-fed, and raised without antibiotics**. Air-chilling preserves the chicken's natural flavor and texture, producing meat that is **firmer, cleaner tasting, and cooks beautifully**. Raised from a Hubbard Ross / Cornish Cross breed, these chickens are known for their exceptional quality and flavor.

Chicken Breast	1 lb	\$10 Each
Whole Chicken	3 - 3.5 lbs	\$8 Per Pound
Chicken Wings	2 lb	TBD
Chicken Thighs	2 lb	\$9 Per Pound



# OUR BEEF SUPPLIERS

## ***Providence Cattle***

Providence Cattle is a family-owned Florida ranch specializing in **100% grass-fed, grass-finished beef**. Their cattle are raised naturally on open pasture, producing beef that is leaner, nutrient-dense, and rich in Omega-3 fatty acids, along with Vitamins A and E.

Grass-fed beef has a slightly firmer texture than grain-finished cuts, but it offers a clean, robust flavor and impressive natural marbling. The result is **beef that is both exceptionally healthy and deeply satisfying**.

## ***White Gold***

White Gold Label Beef is sourced from carefully selected small- to mid-size ranches throughout the **Midwestern Corn Belt and Georgia**, where Black Angus cattle are raised under strict animal welfare and quality standards.

These cattle are grain-finished to develop the rich marbling and tenderness that define classic American steakhouse beef. **White Gold Label offers cuts graded USDA Prime through Choice+**, delivering the same level of quality and consistency you would expect from top steakhouses and fine restaurants.

**The result is beef known for its excellent marbling, deep flavor, and exceptional tenderness, making it a perfect choice for traditional steak lovers.**

## ***Chatel Farms***

Chatel Farms produces exceptional **USDA Prime Black Angus beef**, widely regarded as some of the finest beef available. Prime is the highest grade awarded by the USDA and is reserved for beef with abundant marbling, which creates outstanding tenderness and deep, rich flavor.

Raised with careful attention to quality and consistency, these cattle produce steaks that are beautifully marbled and incredibly flavorful. When cooked, the marbling melts into the meat, **creating a buttery texture and a tender, juicy bite that steak lovers expect from the very best cuts.**

**This is the same caliber of beef trusted by many of the country's top steakhouses — a true steakhouse experience, delivered to your door.**