

# GIBSONS

BAR • STEAKHOUSE™

## STEAKS & CHOPS PRE-PACKAGED TO BE COOKED AT HOME

### GIBSONS PRIME ANGUS BEEF



Gibsons Steakhouse proudly serves Gibsons Prime Angus beef. We are the first restaurant group in the country to be awarded its own USDA certification. Gibsons Prime Angus is sourced from a carefully selected list of producers in the upper Midwest, corn-fed for up to 120 days and aged for a minimum of 40 days.

GPA Tomahawk Chop* (32 oz)	92.00
W.R.'s Chicago Cut (22 oz)	53.00
Petite Filet Mignon (7 oz)	28.00
Filet Mignon (10 oz)	35.00
Filet Mignon (14 oz)	41.00
New York Strip (13 oz)	42.00
New York Strip (19 oz)	52.00
Bone-In Strip (16 oz)	44.00
Bone-In Strip (24 oz)	58.00
Porterhouse (26 oz)	54.00
BIG Porterhouse (48 oz)	98.00
T-Bone (20 oz)	43.00
USDA Gibsons Prime Angus Burgers (2 x 80z)	16.00
USDA Gibsons Prime Angus Burger Kit (2 x 80z)	23.00

*Includes 2 of the following 80z Burgers, Buns, Pickles, Cheddar Cheese, Lettuce, Tomato, Onion*

### GIBSONS GRASSFED AUSTRALIAN BEEF



Gibsons Grassfed Australian (GGA) is sourced from the top 5% of all grassfed cattle produced in Australia in terms of marbling, flavor and animal welfare. Aged for a minimum of 75 days.

GGA NY Strip (14 oz)	41.00
GGA Bone-In Filet Mignon (12 oz)	45.00
GGA Ribeye (14 oz)	41.00

### CHOPS

Heritage Berkshire Pork Chop (12 oz)	20.00
Van Well Family Farm Lamb Chops (18 oz) <i>Three Double Cut</i>	49.00

#### CHEF'S COOKING & STORAGE RECOMENDATIONS

For Cooking Recommendations Please Go To [www.GibsonsSteakHouse.com/menu](http://www.GibsonsSteakHouse.com/menu) To View Instructional Videos From Our Chef.

Approximate Interl Temperatures:

RARE - 110°F    MEDIUM RARE 115°-120°F    MEDIUM 125°-130°F    MEDIUM + 130°-135°F  
MEDIUM WELL 150°-155°F    WELL DONE 160°-165°F

Can be stored in refrigerator in original Cryovac packaging for up to 7 days from purchase.  
Can be stored in freezer in original Cryovac packaging for up to 6 months.