

Kansas City STEAK COMPANY

Premier Steaks, Exceptional Service.
— Since 1932—

EXPERIENCE

GUIDE

Great Cooking & Entertainment Starts Here



OUR GUARANTEE

We are proud to stand behind every item we offer with our unconditional 100% satisfaction guarantee. Whatever the issue, we'll make it right.



To learn more visit us at KansasCitySteaks.com



Proud to be part of America's table since 1932.

Expertise You Can Trust

From our start as a small local butcher shop in Kansas City, we've been providing the very best premier steaks and passionate service with a commitment to excellence that we stand behind every day.

Dedicated To Excellence

As expert craftsmen, we are obsessed with perfecting steak quality. Our elevated standards and exacting specifications enable us to craft the most tender and juicy, world-class premium steaks available anywhere.

YOUR EXPERIENCE MATTERS TO US





UNPACKING YOUR COOLER

Your items were shipped with either dry ice or gel packs to help keep them at the optimal temperature.

All products will arrive cold to the touch and may be partially frozen.



Items can be placed in the refrigerator for immediate use or frozen to enjoy later.

See enclosed Important Information card for additional information.

Freeze Fast, Thaw Slow.

Kansas City Steak Company has perfected the unique process of freezing steaks at their peak. We recommend thawing slowly to maintain that quality. For maximum flavor and tenderness, thaw all steaks and roasts under refrigeration. Steaks and other frozen meats are best prepared within 24-48 hours of thawing.

STORAGE GUIDE	Refrigerator (35°F to 40°F)	Freezer (0°F or Colder)
Steaks, Roasts	3-5 Days	6 Months (for maximum flavor) to 12 Months
Steakburgers, Tenderloin, Tips/Medallions	1 to 2 Days	3 to 4 Months

DEFROSTING GUI	DE Refrigerator (35°F to 40°F)	
Steaks, Burgers	At Least 24 Hours	
Roasts	Up to 3 Days Depending on Size	

We recommend placing all items on a plate to thaw.

Thawing at room temperature or in the microwave is not recommended.

Please visit **KansasCitySteaks.com** or check individual product packaging for storage and thawing instructions. If items feel warm to the touch upon arrival, please contact Customer Service at 800 524 1844.





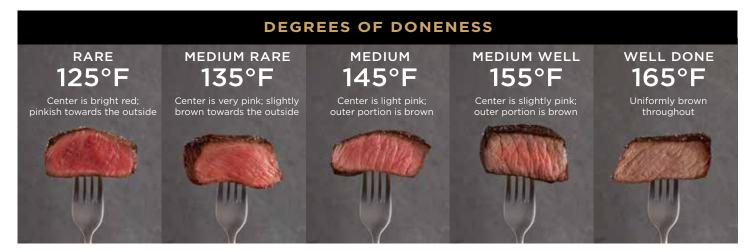
ENHANCE YOUR EXPERIENCE

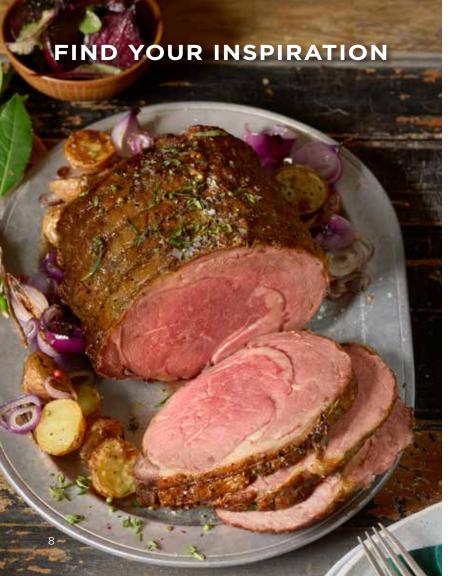
Discover exciting ways to add flavor to your steaks.

- Rubs The perfect complement to all of our premier steaks.
- Marinades Elevate your steak with a mouthwatering marinade.
- Sauces A great way to add a little zing to your next meal.
- Compound Butters Top off your steak with one of our famous butters.

Explore a variety of cooking methods at KansasCitySteaks.com/cooking







Tips For a Perfect Holiday Roast

There's nothing better than a perfectly prepared roast as the centerpiece of a holiday meal.

Season properly. Rub the roast with spices and hearty fresh herbs prior to cooking for a flavorful result.

Roast with the fat cap up. Positioning the roast with the fat side up provides natural basting throughout the roasting period.

Cook for proper doneness. Use a thermometer to track temperature throughout the cooking process.

Don't forget to rest. Remove 10°F below desired doneness. Let the roast rest for 15 to 20 minutes before slicing so the juices redistribute. This will lead to a juicier eating experience.

FEATURED RECIPE

Maple-Glazed Rib Roast With Roasted Acorn Squash



Scan the QR code above for our featured recipe.

Recipes For Any Occasion

We make it easy to find the perfect recipe tailored to your cooking and occasion needs.

Whether cooking a holiday meal or entertaining friends & family, our recipes help you to cook with confidence!



"Planning your menu and prepping in advance relieves stress the day of. Keep menu easy, tasty and user friendly!"

CHEF SHERRI WILLIAMS

Visit our website for more great recipes and how-to videos.

Kansas City Steaks.com/recipes





TIMELESS HOLIDAY RECIPES



RED-HOT TAILGATING RECIPES



FLAVORFUL STEAKHOUSE RECIPES



CLASSIC ENTERTAINING RECIPES



Kansas City



FEATURED ITEM

Hand-trimmed **Tomahawk Steak**

Sure to provide a jaw dropping experience, this long-bone 34 oz Tomahawk Ribeye is one of the most impressive cuts you can find.

To order visit our website.



KansasCitySteaks.com/ tomahawk

Ideas To Celebrate Any Occasion

Let us help inspire you! We provide a wide range of ideas and gifting selections for every occasion!



Birthdays



Picnics



Tailgating



Retirement Gifts



Pickleball Parties



Holiday Gifting



For more great ideas, find your inspiration at

Kansas City Steaks.com/ideas



Groomsman Gifts



Family Gatherings



Entertaining

