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Premier Steaks, Exceptional Service.  
— Since 1932™ —

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## EXPERIENCE GUIDE

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Great Cooking  
& Entertainment  
Starts Here

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## 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



**LET'S GET YOU STARTED**





## 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 GUIDE	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.





### **Let's Get Cooking.**

We invite you to visit us at [KansasCitySteaks.com/cooking](https://KansasCitySteaks.com/cooking) where you'll find all the resources you need to start you on your way to creating memorable meals.



# 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](https://KansasCitySteaks.com/cooking)



## DEGREES OF DONENESS

RARE 125°F	MEDIUM RARE 135°F	MEDIUM 145°F	MEDIUM WELL 155°F	WELL DONE 165°F
Center is bright red; pinkish towards the outside	Center is very pink; slightly brown towards the outside	Center is light pink; outer portion is brown	Center is slightly pink; outer portion is brown	Uniformly brown throughout
				

*We recommend using a meat thermometer to ensure your steak is cooked to your preferred level of doneness. USDA recommends all burgers and ground beef be cooked to an internal temperature of 160 °F.*



## FIND YOUR INSPIRATION



## 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.

[KansasCitySteaks.com/recipes](https://KansasCitySteaks.com/recipes)



**TIMELESS  
HOLIDAY  
RECIPES**



**RED-HOT  
TAILGATING  
RECIPES**



**FLAVORFUL  
STEAKHOUSE  
RECIPES**



**CLASSIC  
ENTERTAINING  
RECIPES**



*Kansas City*  
**STEAK  
COMPANY**



**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](https://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!



For more great ideas, find  
your inspiration at  
[KansasCitySteaks.com/ideas](https://www.kansascitysteaks.com/ideas)



**Birthdays**



**Picnics**



**Tailgating**



**Retirement Gifts**



**Pickleball Parties**



**Holiday Gifting**



**Groomsman Gifts**



**Family Gatherings**



**Entertaining**





## We're here to help.

Providing a memorable experience for you and your gift recipients is our priority. Should you need any assistance please don't hesitate to reach out to us.

Give us a call at 800 524 1844 or email us at [CustomerService@KansasCitySteaks.com](mailto:CustomerService@KansasCitySteaks.com)

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