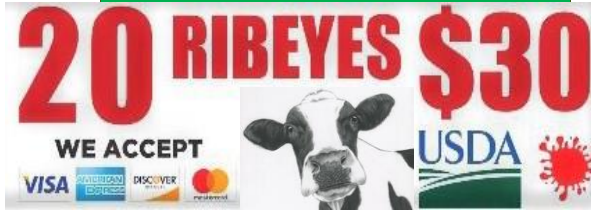


BETTER MEAT, BETTER LIFE. 



BETTER PEOPLE BETTER SERVICE BETTER PRICES

****Limited time only!!** All products and prices are subject to change. All products are USDA certified, inspected and sealed with the USDA stamp of approval. Every premium package is exclusively and individually prepared then vacuum packed and sealed for freshness and convenience.

We have a strict refund policy due to the duration of the sale. If you are not satisfied with your purchase, we will gladly exchange or refund your product within three days of purchase at the same location product was purchased from. Original packaging and receipt must be presented and may be subject to approval.

We are in no way affiliated with Omaha Steaks, Kansas City Steaks or Chicago Steaks. **We like to pride ourselves on being more fun and better!****

Don't forget to **ASK** us about the
FAMILY PARTY PACK

Present this flyer to our specialist and receive \$50.00 off original price any family party pack, no other offers apply

Grilling tips:

- PURCHASE YOUR MEAT FROM BETTER BEEF BRANDS
- Fill your backyard, kitchen or wherever you desire with friends and family.
- Charcoal gives the best flavor - be sure to use 100% hardwood charcoal and avoid any that come with built-in flavors...
- It's best to take your time and relax when you grill outside - go easy on the lighter fluid and take time to build your fire, you'll avoid more off-flavors when the fire settles, and you have red hot coals to cook over.
- Never cook directly over a live flame - it's not only dangerous but can also cause singed flavors and not to mention eyebrows...
- When you take foods off the grill, they continue cooking for 3-5 minutes, as the hot surface radiates heat into, as well as away, from the item you've cooked...

BETTER BEEF BRANDS: BECAUSE LIFE IS HARD ENOUGH ALREADY; YOUR DINNER SHOULDN'T HAVE TO BE.





#MeatMarket

www.coloradochoice.com

PREMIUM RESERVE BEEF STEAKS:

-  Porterhouse T-Bones
-  Filet Medallion
-  KC Strips
-  MEGA RIBEYES
-  NY Strip

SEAFOOD:

-  Mississippi Catfish
-  Maine Lobster
-  Snow & Dungeness Crab
-  Jumbo peeled Shrimp

GOURMET CHICKEN:

-  Lemon Pepper
-  Garlic & Herb
-  All Natural
-  Mesquite BBQ

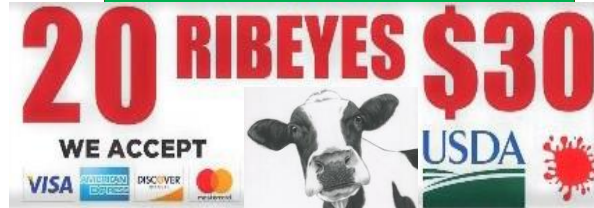
PORK:

-  St. Louis style Ribs
-  Bone-in Pork Chops
-  Boneless Pork Chops
-  Bulk Italian Sausage

Don't see what you are looking for?

Under the tent you will find one of our **SPECIALISTS** that will be able to assist you with our **DAILY SPECIALS** and all we have to **OFFER!**

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