

FLAVORED BUTTERS

BLUE CHEESE BUTTER

4 oz. sweet butter (1 stick room temperature)
8 oz. blue cheese (Maytag, Gorgonzola, Roquefort or your favorite blue cheese)

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

HORSERADISH BUTTER

4 oz. sweet butter (1 stick room temperature)
2 tbsp. prepared horseradish
2 scallions or green onions (green tops only) chopped fine
A pinch of sea salt and cracked pepper

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

ROASTED GARLIC BUTTER

4 oz. sweet butter (1 stick room temperature)
4 oz. roasted garlic, minced well
A pinch of sea salt and cracked pepper

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

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THE SMOKEHOUSE
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SINCE
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FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

STEAK

SERVING GUIDE

STEAKS ARE OUR BUSINESS.

We sell thousands and thousands each month. Our Master Butchers trim all of our steaks by hand to guarantee every tender and mouth-watering bite to be the best you've ever tasted. We vacuum pack each steak to lock in it's natural flavor and flash freeze them individually to assure you consistent quality and peak tenderness.

Thom's tip: Beef tastes best when it is cooked briefly and quickly over a high heat. This guarantees juicy, tender beef. Well marbled beef needs only a light brush of oil before grilling and any addition of your personal favorite herbs and spices.

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WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

Em Schmit