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BUTCHER'S CHOICE CREEKSIDE WINCHESTER

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THE BUTCHER'S CHOICE

FULL SERVICE BUTCHER SHOP DELI & DINER



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Creekside Station

540-722-9606

PACKAGE PRICES

540-722-9606

Butchers Premium	\$199.00
6 Porterhouse Steaks	100 SERVINGS
6 Ribeye Steaks	
3- 4lb Chuck Roasts	
5 lb Ground Chuck	
12 Porkloin Chops	
2 boneless pork roasts	
5 lb Butchers Choice Sausage	
5 lb Boneless Chicken Breasts	

Butchers Original	\$95.00
4 Porterhouse Steaks	55 SERVINGS
1 -4lb Chuck Roasts	
1 boneless pork roasts	
5 lb Ground Chuck	
10 boneless Pork Chops	
5 lb Boneless Chicken Breasts	

Butchers Choice	\$135.00
4 Porterhouse Steaks	95 SERVINGS
2 -4lb Chuck Roasts	
1 boneless pork roasts	
5 lb Ground Chuck	
8 Porkloin Chops	
20 -1/4 lb Ground Chuck Patties	
5 lb Butchers Choice Sausage	
5 lb Boneless Chicken Breasts	

Surf and Turf	\$48.00
2 lb jumbo gulf shrimp	
4 New York Strip Steaks	



OPEN
M-F 10-7
SAT 9-5

WHY BUY FROM THE BUTCHER'S CHOICE?

THE DIFFERENCE: Forty years ago, most of our beef was dry aged. In the early 1960's the process of **vacuum packing beef** became the norm for most processors. The advantage of this process was that they could "wet age" the beef in the bag and not lose any of the weight of the beef. **Wet aging was much more cost effective for the processors**, so a weaning of the consumers' taste buds began to occur. Slowly, **the consumer forgot what the real taste of steak was**. The Butcher's Choice brings back the flavor with dry-aged beef.

BUTCHER'S CHOICE DRY-AGED BEEF

THE PROCESS: Beef is aged for 7 to 21 days. During this process, a crust forms on the outside of the loin, very similar to the texture of beef jerky. This layer is trimmed away, leaving steaks that are superior in tenderness and flavor. During the dry aging process, the **juices are absorbed into the meat, enhancing the flavor and tenderizing the steaks**. When beef is dry aged two things happen. First, **moisture evaporates from the muscle creating a greater concentration of beefy flavor and taste**. Secondly, **the beef's natural enzymes break down the fibrous, connective tissue in the muscle, tenderizing it**. Most of the tenderizing activity occurs in the first 10 to 14 days.