

\$30 OFF X

Take a Bite Out of Nostalgia With Flavor Blasts From the Past

by [Stefanie McLeod](#) | Last updated Sep 18, 2023



< The Block

Recipes

+

Chef-Inspired Recipes

+

Cooking Tips

+

Cooking Methods

+

Hosting Gatherings

+

Gifting

+

Butcher's Tips

+

Community

+

NOSTALGIA

so good

NEVER TASTED

As a century-old company, we know a true classic never goes out of style. We've been an authority on gourmet foods since 1917, and we're committed to much more than sourcing the world's best proteins – we're here to deliver fine dining experiences you can enjoy from the comfort of your own home. And with that vision, our fourth-generation family owner, Fred Simon, transformed America's Original Butcher into something we could really sink our teeth into: a true luxury brand.





A Legacy of Luxury

"Fred Simon was a 'foodie' before 'foodies' were a thing. We were more of a luxury brand back then. He wasn't afraid to be a little bit edgy," shares Omaha Steaks Procurement & Product Development Senior Category Manager BJ Bezousek. "Fred was the pioneer who brought fine dining to your home and spearheaded Omaha Steaks relationship with legendary chef, author, and TV personalities James Beard and Julia Child."



And it's with Fred's passion for delivering an elevated experience to our customers in mind that we were inspired to revisit what we've done in the past and bring the spirit of those French and other European cuisine classics back with a modern twist for today's customers.

Nostalgia Never Tasted So Good

We're going back to our luxury food roots of yesteryear and giving you the opportunity to cozy up to old favorites or discover flavors that are new to you with our modernized classic lineup.



Baked Brie en Croute

This seasonal appetizer revolves around a generous wheel of brie, a soft cow's milk cheese that originated in France and delivers rich, buttery, slightly fruity flavors that make it an instant classic. We top this elegant cheese with candied pecans for a sweet crunch and a floral raspberry compote, then wrap it in a puff pastry for a crisp, light, and flaky exterior worthy of its French origins.

Freezer-to-Oven Easy and Ready in One Hour

[Shop Now](#)

Assorted Mini Wellingtons

First gaining popularity in the '50s and '60s, this classic entrée has reemerged – and Omaha Steaks has reimaged it as an assortment of appetizers fit for any appetite or occasion.

- The classic beef Wellington features a beef tenderloin topped with mushroom duxelles (a blend of mushrooms, onions, parsley, and black pepper), which is then sautéed in creamy butter and reduced to a paste-like consistency before being wrapped in a handmade, buttery pastry crust.
- The savory chicken Wellington showcases a juicy and tender chicken breast that's also topped with mushroom duxelles before being sautéed in butter, reduced to a paste-like consistency, and wrapped in a buttery pastry crust.
- The rustic vegetable Wellington stars a France-inspired ratatouille-style mix of zucchini, eggplant, sweet red peppers, tomatoes, and onions, which are all seasoned perfectly with a blend of herbs and wrapped in a buttery pastry crust.

Freezer-to-Oven Easy and Ready in 25 Minutes

[Shop Now](#)



Baked Coq au Vin

Originating from the Burgundy region of France, "Coq au Vin" literally translates to "Rooster with Wine" or, because to keep this classic stew was first crafted, Omaha Steaks' interpretation replaces





Chicken Roulade

This French classic takes its name from the French word for "to roll" and starts with an Omaha Steaks whole chicken breast. After being thinly sliced and flattened, the breast is "rolled" around an exquisitely seasoned bread stuffing of savory croutons, woody mushrooms, and, of course, delicate celery, sweet red bell peppers, and aromatic onions. We then add a touch of cranberry and apricot sweetness and finish this classic with a Dijon mustard glaze for a tangy surprise.

Freezer-to-Oven Easy and Ready in One Hour

[Shop Now](#)



Seasoned Cornish Game Hens

An original Omaha Steaks classic, **Cornish game hens** are a breed of small chicken that are served whole as individual portions. Their luxuriously tender meat boasts a light flavor that is ideal for seasoning – and we season ours with an impeccable blend of nutty garlic, woody rosemary, peppery basil, and minty-sweet thyme for a simply divine experience.

Once Thawed, Ready to Serve in Under One Hour

[Shop Now](#)

Individual Soufflé a L'Orange

Save room for dessert because this classic French dish features all of the flavor and decadence of the notoriously complicated soufflé with none of the work. Light and airy, our **orange soufflés** are made with citrusy orange juice and sweet orange liqueur and are baked in individual ceramic ramekins to complete your elevated experience.

Freezer-to-Oven Easy and Ready in Under 30 Minutes

[Shop Now](#)



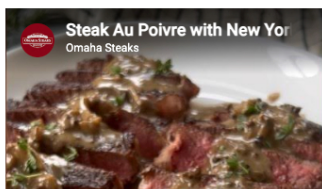
Rediscover the Tastes That Made Omaha Steaks Famous

Now that you've had a taste of the delicious classic sides, entrées, and desserts that await you, we invite you to take a stroll down memory lane and bring back that lovin' feeling with Omaha Steaks.

Hungry for More Classics?

Satisfy your cravings with these exclusive steakhouse classics recipes!

Steak au Poivre

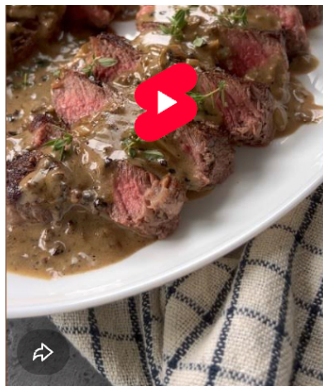


Tournedos Rossini



Steak Florentine

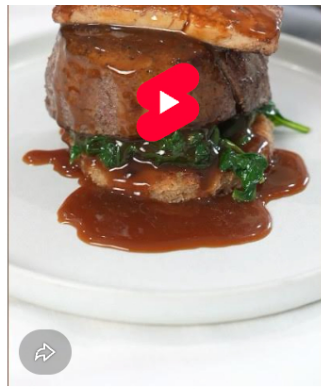




Steak au poivre is a classic French dish featuring a tender steak served with a rich, creamy peppercorn sauce

by Rachel Quenzer

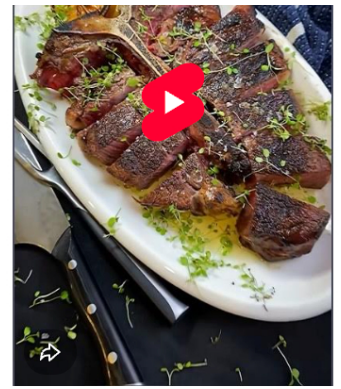
Get the Steak Au Poivre recipe!



Tournedos Rossini is a gourmet French dish with tender filet mignon served on a crispy crouton and topped with foie gras and a rich wine sauce.

by Couple in the Kitchen

Get the Tournedos Rossini recipe!



Steak Florentine is a classic Italian dish featuring a thick-cut T-bone or porterhouse steak and served family style.

by Matt Eads from Grillseeker

Get the Steak Florentine recipe!



Steaks for Everyone

Shop steaks by cut, texture, flavor — whatever you prefer! We've got something for everyone.

Shop Now



Our Commitment to You

If you aren't satisfied with your purchase from Omaha Steaks, for any reason, we will replace your order or refund your money, whichever you prefer. We've upheld this family promise for five generations and counting.

Todd Simon
Fifth-Generation Family Owner



Sign Up & Save
Join the Omaha Steaks
Email & SMS list to save today.

Savor \$30 Off

Customer Care

[Help Center](#)
[Order Status](#)
[Shipping](#)
[Request a Catalog](#)
[Gift Cards](#)
[Gift Plans](#)

Connect with Us

[Media Room](#)
[Find a Store](#)
[Mobile App](#)
[Careers](#)
[Sitemap](#)

Information

[Offers & Promotions](#)
[Omaha Steaks Reviews](#)
[Placing a Large Order](#)
[Business Gifts](#)
[Become a Creator](#)
[Food Service](#)
[Privacy \(Updated 1/2023\)](#)
[CA Privacy Notice \(Updated 1/2023\)](#)
[Terms of Use](#)
[Required Healthcare Notice](#)
[Accessibility](#)

Cooking

[Videos](#)
[Recipe Center](#)
[Cooking Charts](#)
[Blog Sitemap](#)

Call to Place an Order

Store Locator: [Find a Store](#)



Savings shown over aggregated single item base price. Photos are exemplary of product advertised.

Do Not Sell My Personal Information

