



Bold & Beefy or Mild & Buttery? YOU DESERVE **BOTH!**

A two-in-one, USDA certified and unbelievably tender steak experience awaits you.



Learn More About America's
New Favorite Steak at
OmahaSteaks.com/TopThis.

TWO TENDER FILETS — TWO EXQUISITE EXPERIENCES

NEW Butcher's Cut **Top Sirloin** Filets

Hand-carved tall and thick by our master butchers, with the **bold flavor you crave** in a top sirloin. This cut is aged 35+ days and double-trimmed to deliver a leaner, steakhouse-style experience that's best served a juicy and tender medium-rare.

Conveniently individually sealed and labeled "**BC Top Sirloin.**"



Top Sirloin Filet

Tender	Firm
Mild Flavor	Bold

Butcher's Cut **Filet Mignons**

A world-famous, fork-tender filet mignon experience. Each mildly flavored filet is hand-selected, naturally aged at least 30 days to maximize tenderness and deepen flavor, and double-trimmed by our master butchers to remove imperfections.

Conveniently individually sealed and labeled "**BC Filet.**"



Filet Mignon

Tender	Firm
Mild Flavor	Bold

Loved these? Visit OmahaSteaks.com to order more.

THERE'S NO WRONG WAY TO FILET

Chef-approved recipes and cooking tips.
Get more at **OmahaSteaks.com/Blog**.

RECIPE



**Chimichurri Top Sirloin
Filet With a Twist**

RECIPE



**Filet Mignon With
Balsamic Glaze Pan Sauce**

HOW TO



**How to Ensure a
Steakhouse Experience.**

Tips to Achieve Steak Perfection Every Time



Preparation

Thaw sealed steaks in fridge overnight or quick-thaw in cold water for 30 min.



Seasoning

Pat dry to remove moisture, brush with oil to reduce smoke, and season liberally.



Temperature

Cook to 5 degrees below your target temp. to allow for carry-over cooking.



Rest

After cooking, rest steaks under foil tent 3-5 minutes to redistribute the juices.

NEW BUTCHER'S CUT

TOP SIRLOIN FILETS

SO TENDER, YOU'LL SWEAR
IT'S FILET MIGNON

”

“Perfect flavor. I never even thought
a sirloin could be this tender!”

- HARRY W. GRANGER, IN



Learn Why Our Top Sirloin Filets Are the
Top Choice at OmahaSteaks.com/TopThis



TOP-NOTCH RECIPES AND TIPS

Chef-approved hacks and menu inspiration.
Get more at **OmahaSteaks.com/Blog**.

RECIPE



**Chimichurri Top Sirloin
Filet With a Twist**

RECIPE



**Top Sirloin and Smoked Mozzarella
Stuffed-Focaccia With Pesto**

HOW TO



**How to Cook Your Top Sirloin Filet
to Tender Perfection**

Top Sirloin Filets: America's New Favorite Steak



Now Aged Longer

35+ days = maximum
tenderness & flavor



USDA Certified Tender

More tender than grocery
store filet mignon



Steakhouse-Style Presentation

Hand-carved tall & thick
and double-trimmed lean



Flavor Packed

Beefier & bolder than
the mild filet mignon



Unmatched Value

An exquisite cut at an
affordable price!