

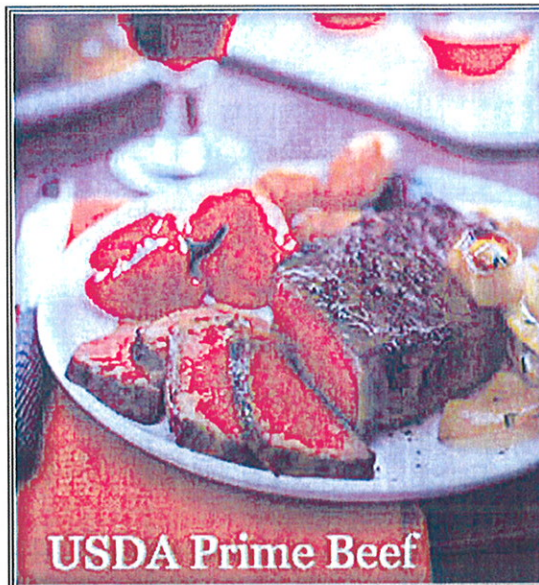
EXHIBIT D

Butcher Shop

- USDA Prime Beef
- Natural Prime Beef
- American Wagyu
- Heritage Beef
- All-Natural Lamb
- Kurobuta Pork
- Heritage Pork
- All-Natural Veal
- Lobel's Hot Dogs
- Sausage Shop
- Fresh Poultry
- Lobel's Gift Shop
- Versatile Packages
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- Request A Catalog

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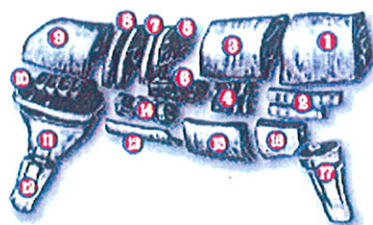
**Steaks and Dry-Aged Roasts
USDA Prime Beef**

Of all the beef produced in the U.S., certified prime grade by the USDA. In fact, the Lobel's choose only the prime—you just can't get any better

Our USDA prime beef comes from the corn-fed cattle the Midwest has to offer

Then we dry age the beef for up to 30 days, imparting a buttery taste and melting texture that many beef connoisseurs consider the ultimate beef experience.

| [Lobel's Beef Selections](#) | [Beef Recipes](#) | [Thickness & Serving Chart](#) | [Beef Anatomy](#)



- | | | |
|-----------------|-----------------|-----------------|
| 1. Chuck | 7. Porterhouse | 13. Flank |
| 2. Flanken Ribs | 8. Sirloin | 14. Flank |
| 3. Rib | 9. Round | 15. Short Ribs |
| 4. Back Ribs | 10. Rump Roast | 16. Brisket |
| 5. Short Loin | 11. Round Steak | 17. Forequarter |
| 6. Tenderloin | 12. Hind Steak | |

Lobel's Steaks and Prime Beef Selections

Steaks

- [Flat Iron Steak](#)
- [Hanger Steak](#)
- [Bacon-Wrapped Tenderloin Steak](#)
- [Tenderloin Steak](#)
- [Filet Mignon](#)
- [Bone-In Filet Mignon](#)
- [Minute Steak](#)
- [Bone-In Rib Steak](#)
- [Boneless Rib Steak](#)
- [Cowboy Steak](#)
- [Bone-In Strip Steak](#)
- [Boneless Strip Steak](#)
- [Boneless Double Strip Steak for Two](#)
- [T-Bone Steak](#)
- [Porterhouse Steak](#)

Roasts

- [Tenderloin & Chateaubriand Roasts](#)
- [Prime Rib Roasts: Bone-in, boneless, and boned & tied](#)
(Click here for rib roast roasting tips & techniques)
- [Boneless Shell Roast](#)
- [Pot Roast](#)

Additional Beef Selections

- [Ground Beef](#)
- [Tournedos of Beef](#)
- [Filet Tails](#)
- [Tenderloin for Kabobs](#)
- [London Broil for Two](#)
- [Beef for Stew](#)

Versatile Packages with USDA Prime Beef


- [The Central Park](#)
- [Bone-In Rib Samplers](#)
- [Porterhouse Samplers](#)
- [Recipe Pack: Thai-Marinated Steak](#)
- [Lobel's Sweetheart Packages](#)
- [Recipe Pack: Spiced Portuguese-Style Pot Roast with Bacon, Onions, and White Wine](#)
- [Recipe Pack: Tuscan-Style Meat Loaf with White Wine-Vegetable Sauce](#)
- [Weekender](#)
- [The Get Together Pack](#)
- [The New Yorker](#)
- [The Ultimate](#)
- [The Madison Avenue](#)
- [Mixed Grill](#)
- [The Sierra Collection](#)
- [Signature Roast Collection](#)


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Beef Recipes

You'll find these recipes here on the site, plus many more in our cookbooks.

Cut of Meat	Method of Cooking	Recipe
Steaks		
Hanger Steak	Grilling	Grilled Hanger Steak
	Grilling	Enid & Ann Stettner's New Orleans Sandwich from our "Look Who's in the Kitchen" Cookbook
Tenderloin Steak	Sautéing	Tenderloin Steak with Peppercorn Sauce
	Grilling	Grilled Satays with Dipping Sauce
	Grilling	Enid & Ann Stettner's New Orleans Sandwich from our "Look Who's in the Kitchen" Cookbook
Filet Mignon	Grilling	Grilled Filet Mignon with Gorgonzola Compound Butter

	Broiling	Filet Mignon with Cognac & Herb
	Sautéing	Butterfly Filet Mignon with Sherry
Minute Steak	Grilling or Broiling	Leon's Great Open-Faced Steak
	Grilling	Enid & Ann Stettner's New Orleans Sandwich from our "Look Who's in the Kitchen"
Boneless Rib Steak	Grilling	Steak with a Spicy Marinade
Boneless Strip Steak	Grilling	Grilled Steak au Poivre
		Bobby Flay's New York Strip Steak Horseradish-Mint Glaze from our "Look Who's in the Kitchen"
	Grilling	Robert Parker's Grilled NY Strip from our "Look Who's in the Kitchen"
Boneless Double Strip Steak for Two	Grilling	Grilled Strip Steak for Two with Butter
T-Bone Steak	Grilling	T-Bone for Two with Mushroom
	Grilling	Teriyaki Steak with Grilled Pineapple
Porterhouse Steak	Grilling	Lobel's Classic Grilled Porterhouse
Roasts		
Tenderloin Roasts	Roasting	Chateaubriand Roast with Bordelaise
	Roasting	Tenderloin Roast with Mushroom
	Roasting / Baking	Beef Wellington
Bone-In Prime Rib Roast	Grilling	Leon's Grilled Standing Rib Roast As seen on Martha Stewart Living
	Roasting	Standing Rib Roast
	Grilling	Grilled Standing Rib Roast
Boneless Shell Roast	Roasting	Shell Roast New Yorker
	Roasting	Oven-roasted Shell Roast
Pot Roast	Braising	Family Pot Roast
	Braising	 Spiced Portuguese-Style Pot Roast with Bacon, Onions, and White Wine
Additional Selections		
Ground Beef	Grilling	Classic Hamburger with Baja-Style Sauce
	Grilling	Stuffed Cheeseburger Deluxe
	Grilling	Blue Cheese Burgers with Grilled Onions

	Grilling	Bacon-Mushroom Burgers
	Stewing	West Indian Chili Con Carne
	Grilling	Grilled Meat Loaf
	Baking	Arkansas Meat Loaf
	Baking	Meat Loaf Parmigiana
	Pan-Searing / Braising	 Tuscan-Style Meat Loaf w Vegetable Sauce
Tournedos of Beef	Sautéing	Nirmala's Sautéed Steaks with 1 Wine from our "Look Who's in the Ki
	Sautéing	Tournedos of Beef
Filet Tails	Sautéing	Beef Stroganoff
	Stir Frying	Stir-Fried Beef with Onions and
Tenderloin for Kabobs	Grilling	Tenderloin Kabobs with Rosema Potatoes and Red Peppers
London Broil for Two	Grilling	Bloody Mary London Broil As seen on Martha Stewart Livi
	Grilling	Grilled Satays with Dipping Sau
Beef for Stew	Stewing	Beef Stew With Beer
	Stewing	Beef Stew Topped with Black Pe Crust

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Thickness & Serving Chart

Product	Weight (in oz. unless otherwise noted)	Thickness in Inches (approximate)	Nu Se
Hanger Steak	16 – 18	N/A	1 –
Bacon-Wrapped Tenderloin Steak	6	1 1/2 – 2	1 s
	10	2 1/2 – 3	1 a
Tenderloin Steak	5	1 1/4 – 1 1/2	1 s
	8	2 – 2 1/2	1 a
Filet Mignon	6	1 – 1 1/2	1 a
	8	1 3/4 – 2	1 a
	10	2 1/4 – 2 1/2	1 k
	12	2 1/2 – 3	1 e
Minute Steak	4	1/4	1 s

Boneless Strip Steak	8	3/4	1 s
	10	1	1 s
	12	1 1/4	1 a
	14	1 1/2	1 a
	16	2	1 k
	18	2 - 2 1/2	1 k ser
	20	2 1/2	1 e ser
Boneless Double Strip Steak for Two	30	4	2 k
Bone-In Strip Steak	14	1 1/4	1 a
	16	1 1/2 - 1 3/4	1 a
	18	2	1 k
	20	2 - 2 1/2	1 k ser
T-Bone Steak	16	1 1/8	1 a
	20	1 1/2 - 1 3/4	1 k
	24	2 - 2 1/2	2 a
Porterhouse Steak	18	1	1 a
	22	1 1/4 - 1 1/2	1 k ser
	36	2 1/4 - 2 1/2	2 a
	48	3 - 3 1/2	2 k ser
Boneless Rib Steak	8	3/4	1 s
	12	1 1/4	1 a
	16	1 3/4	1 k
	20	2 1/4	1 e
Bone-In Rib Steak	16	1	1 a
	20	1 1/4 - 1 1/2	1 k
	24	2 - 2 1/4	1 e ser
	28	2 1/2 - 2 3/4	2 a
Cowboy Steak	32 - 36	2 1/2 - 2 3/4	2 k
Tenderloin & Chateaubriand Roasts	20 oz. Tenderloin Roast	N/A	2 -
	24 oz. Chateaubriand for Two	N/A	2 -

	2 lbs. Chateaubriand Roast	N/A	4 -
	3 1/2 lbs. Whole Tenderloin	N/A	8 -
Boneless Rib Roast	3 lbs.	N/A	3 -
	5 lbs.	N/A	4 -
	8 lbs.	N/A	7 -
	11 lbs.	N/A	10
Bone-In Rib Roast /Boned & Tied Rib Roast	4 lbs.	N/A	3 -
	7 lbs.	N/A	6 -
	10 lbs.	N/A	8 -
	14 lbs.	N/A	10
Boneless Shell Roast	4 lbs.	N/A	5 -
	8 lbs.	N/A	10
Pot Roast	3 - 4 lbs.	N/A	6 -
Tournedos of Beef	4 oz.	1/2 - 3/4	1 s
London Broil for Two	1 1/2 lbs.	5 - 7 inches long	2 a

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