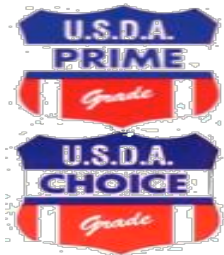




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BEEF



MBG Beef

- 109 109 Rib, Creekstone, USDA Prime
- 109S Export Rib, Long Bone Tomahawk, Creekstone, Choice
- 109S Export Rib, Long Bone Tomahawk, Creekstone, Prime
- 109E Export Rib, 2x2, USDA Choice
- 109E Export Rib, 2x2, USDA Choice, Creekstone
- 109E Export Rib, 2x2, USDA Choice, Dry-aged, Creekstone
- 109E Export Rib, 2x2, USDA Prime
- 109E Export Rib, 2x2, USDA Prime, Creekstone
- 109E Export Rib, 2x2, USDA Prime, Dry-Aged, Creekstone
- 112A Lip-on Ribeye, USDA Choice
- 112A Lip-on Ribeye, USDA Choice, Creekstone
- 112A Lip-on Ribeye, USDA Prime
- 112A Lip-on Ribeye, USDA Prime Creekstone
- 112D Spinallis (Ribeye Cap)
- 114 Shoulder Clod, Choice
- 114 Shoulder Clod, Choice, Creekstone
- 114D Flat Iron (Top Blade)
- 114D Flat Iron (Top Blade) Creekstone
- 114D Flat Iron, Split & Cleaned Creekstone
- 114D Flat Iron, Split & Cleaned Creekstone Prime
- 114F Teres Major, Creekstone Choice
- 114F Teres Major, Creekstone Prime
- 116A Chuck Roll
- 116A Chuck Roll, Creekstone
- 116G Shortribs, Bnls Chuck
- 117 Shank, Bone-in Choice
- 120 Brisket, Whole, USDA Choice
- 120 Brisket, Whole, USDA Choice, Creekstone
- 120A Brisket, Nose Off, USDA Choice
- 121E Skirts, Outside, Peeled, USDA Choice
- 121E Skirts, Outside, Peeled, USDA Choice, Creekstone
- 121E Skirts, Outside, Peeled, USDA Prime, Creekstone
- 123 Shortribs, Whole, 9" Plates
- 124 Backribs, Beef, C/C Meaty, Cryo
- 134 Bones, Femur, Cut
- 134 Bones, Marrow Pipes
- 134 Bones, Marrow C/C 2", or Canoes

MBG Beef

- 166B Steamship Round, With Handle, USDA Choice
- 168 Top Round, Inside, USDA Choice
- 170 Bottom Round, Flat, USDA Choice
- 171 Eye Round
- 171 Eye Round, Creekstone
- 174 Shortloin, 2x2, USDA Choice
- 174 Shortloin, 2x2, USDA Prime
- 174 Shortloin, 0x1, USDA Choice
- 174 Shortloin, 0x1, USDA Choice, Creekstone
- 174 Shortloin, 0x1, USDA Prime
- 174 Shortloin, 0x1, USDA Prime, Creekstone
- 175 Striploin, 1x1, B/I, USDA Choice
- 175 Striploin, 1x1, B/I, USDA Choice, Creekstone
- 175 Striploin, 2x3, B/I, USDA Prime
- 175 Striploin, 1x1, B/I, USDA Prime, Creekstone
- 175 Striploin, Boned, Dry-Aged, Choice
- 175 Striploin, Boned, Dry-Aged, Choice Creekstone
- 175 Striploin, Boned, Dry-Aged, Prime
- 175 Striploin, Boned, Dry-Aged, Prime Creekstone
- 180 Striploin, 0x1, Bnls, USDA Choice
- 180 Striploin, 0x1, Bnls, USDA Choice, Creekstone
- 180 Striploin, 0x1, Bnls, USDA Prime
- 180 Striploin, 0x1, Bnls, USDA Prime, Creekstone

ABBREVIATION KEY

MBG = Meat Buyers Guide
BRT = Boned, Rolled, and Tied
S/M = Side Muscle
B/I = Bone-In
Bnls = Boneless
S/O = Special Order or Sold Out
MS = Marbling Score
RTC = Ready-to-Cook



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BEEF

- 135A Stew Beef, USDA Choice, Fresh
- 135A Stew Beef, USDA Choice, Frozen
- 140 Hanging Tender, USDA Choice
- 140S Hanging Tender, Clean & Split

MBG Beef

- 184 Top Sirloin Butt, USDA Choice
- 184 Top Butt, USDA Choice, Creekstone
- 184 Top Sirloin Butt, USDA Prime, Creekstone
- 184D Coulotte, Peeled, USDA Choice
- 185A Sirloin, Flap Meat, Super Clean, USDA Prime
- 185A Sirloin, Flap Meat, Choice, Creekstone
- 185A Sirloin, Flap Meat, Choice
- 185D Tri-Tips, Peeled, USDA Choice
- 189A Tenderloin, 5/up USDA Select
- 189A Tenderloin, 5/up, USDA Choice
- 189A Tenderloin, 5/up, USDA Choice, Creekstone
- 189A Tenderloin, 5/up, USDA Prime
- 189A Tenderloin, 5/up, USDA Prime, Creekstone
- 190A Tenderloin, Peeled, Silver & S/M Off, USDA Select
- 190A Tenderloin, Peeled, Silver & S/M Off, USDA Choice
- 190A Tenderloin, Peeled, Silver & S/M Off, USDA Choice Creek
- 190A Tenderloin, Peeled, Silver & S/M Off, USDA Prime
- 190A Tenderloin, Peeled, Silver & S/M Off, USDA Prime Creek
- Formed Tenderloin, Whole, Select
- Formed Tenderloin, Whole, Choice
- Formed Tenderloin, Whole, Creekstone Choice
- Formed Tenderloin, Whole, Prime
- 190C Tenderloin Tips
- 191B Butt Tenderloin, Peeled, USDA Choice
- 192A Tenderloin Tails, Clean
- 193 Flank Steak, USDA Choice
- 193 Flank Steak, USDA Choice, Creekstone
- 193 Flank Steak, USDA Prime, Creekstone
- 1739 Tripe, Honeycomb
- 1791 Oxtails, Whole
- 1791 Oxtails, Cut 2"
- 1791D Oxtails, Cut 2", defatted, cyro
- Wafer Steaks, Philly, Ribeye
- Tongues, Raw



Greg Norman Signature Wagyu Beef is finished for a minimum of 250 days on a special Japanese formula of grains producing an incredibly marbled, high quality product. This finishing method along with superior Wagyu genetics leads to butter knife tenderness. GNSW provides a "farm-to-plate" program that ensures you can count on a consistent, highly marbled and flavored product. every time. GNSW will impress even your most discerning

MBG Greg Norman Signature Wagyu Beef

- Bone-In Export Ribs MS-3
- 4 & 3 Rib "Tomahawk" Long Rib Export MS-3
- 0x0 Lip-Off Boneless Ribeye Roll MS-3
- 0x0 Lip-Off Boneless Ribeye Roll MS-5
- Ribeye Caps (Spinalis Dorsi) MS-3
- Peeled Outside Skirt MS-3
- Peeled Inside Skirt
- Boneless Shortribs MS-3
- Wagyu Ground Beef
- Wagyu Ground Beef Patties 2oz.
- Wagyu Ground Beef Patties 8oz. Or 10oz.
- Striploin 0x1 Boneless MS-3
- Striploin 0x1 Boneless MS-4
- Striploin 0x1 Boneless MS-5
- Striploin 0x1 Boneless MS-6
- Striploin 0x1 Boneless MS-7
- Hanging Tenders MS -3
- Cap-off Top Butt - Clean
- Tenderloin 190, Peeled MS-4
- Tenderloin 190, Peeled MS-5
- Tenderloin 190, Peeled MS-7
- Tenderloin 190, Peeled MS-9
- Wagyu Cheeks, Clean
- Wagyu Flat Iron
- Wagyu Beef Franks (3/1, 5/1, 16/1, 32/1)
- Wagyu Peeled Flank Steaks



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BEEF



Fresh Daily Ground Beef Blends

- Ground Beef, House Blend, Fresh
- Ground Beef, Special Blend, Fresh
- Ground Chuck, Fresh
- Ground Sirloin, Fresh
- Ground Beef, Patties, House Blend
- Ground Beef, Patties, Special Blend

MBG Portioned Beef

- 1103 Ribeye Steaks, B/I, Saw-cut, USDA Choice
- 1103 Ribeye Steaks, B/I, Saw-cut, USDA Choice, Creekstone
- 1103 Ribeye Steaks, B/I, Saw-cut, USDA Prime
- 1103 Ribeye Steaks, B/I, Saw-cut, USDA Prime, Creekstone
- 1103B Tomahawk Steaks, Creekstone Choice
- 1103B Tomahawk Steaks, Creekstone Prime
- 1103B Ribeye Steaks, Cowboy, Frenched, USDA Choice
- 1103B Ribeye Steaks, Cowboy, Frenched, Choice, Creekstone
- 1103B Ribeye Steaks, Cowboy, Frenched, USDA Prime
- 1103B Ribeye Steaks, Cowboy, Frenched, USDA Prime, Creekstone
- 1103B Ribeye Steaks, Cowgirl, Frenched, USDA Choice
- 1103B Ribeye Steaks, Cowgirl, Frenched, Choice, Creekstone
- 1103B Ribeye Steaks, Cowgirl, Frenched, Prime, Creekstone
- 1112 Ribeye Steaks, Clean, USDA Choice
- 1112 Ribeye Steaks, Clean, USDA Choice, Creekstone
- 1112 Ribeye Steaks, Clean, USDA Prime
- 1112 Ribeye Steaks, Clean, USDA Prime, Creekstone
- 1112A Ribeye Steaks, Delmonico, USDA Choice
- 1112A Ribeye Steaks, Delmonico, USDA Choice, Creekstone
- 1112A Ribeye Steaks, Delmonico, USDA Prime
- 1112A Ribeye Steaks, Delmonico, USDA Prime, Creekstone
- 1114D Flat Iron Steak, Choice
- 1114D Flat Iron Steak, Creekstone Choice
- 1121E Skirt Steaks, Peeled, Portioned
- 1123A Shortribs, Flanken, Trimmed, Kosher-style
- 1123A Korean Style Shortribs
- 11230B Shortribs, Osso Bucco Style
- 1140 Hanger Steaks, Clean, Portioned, USDA Choice

Portioned Australian Wagyu Beef

- Frenched Cowboy Steak MS-3
- Saw-cut Cowboy Steak MS-3
- Tomahawk Chop MS-3
- Clean Ribeye Steak MS-3
- T-Bone & Porterhouse Steak MS-3 cut E/E
- Top Sirloin Butt Steak, Clean
- C/C Strip Steak MS-4
- C/C Strip Steak MS-6
- E/C Strip Steak MS3-MS7
- C/C Tenderloin Steak MS-4
- C/C Tenderloin Steak MS-7
- C/C Tenderloin Steak MS-9

MBG Portioned Beef

- 1179A Strip Steaks, Bone-In, Center-cut, USDA Choice
- 1179A Strip Steaks, Bn-In, Center-cut, Choice, Creekstone
- 1179A Strip Steaks, Bone-In, Center-cut, USDA Prime
- 1179A Strip Steaks, Bn-In, Center-cut, Prime, Creekstone
- 1179A Strip Steaks, Bn-in C/C Dry Age Creek Prime
- 1179A Strip Steaks, Bn-in C/C Dry Age USDA Choice
- 1180A Strip Steaks, Bnls C/C Dry Age, Creek Prime
- 1180A Strip Steaks, Bnls C/C Dry Age, USDA Choice
- 1180 Strip Steaks, Bnls, End-cut, USDA Choice
- 1180 Strip Steaks, Bnls, End-to-end, USDA Choice
- 1180 Strip Steaks, Bnls, End-to-end, Choice, Creekstone
- 1180 Strip Steaks, Bnls, End-to-end, USDA Prime
- 1180 Strip Steaks, Bnls, End-to-end, Prime, Creekstone
- 1180A Strip Steaks, Bnls, Center-cut, USDA Choice
- 1180A Strip Steaks, Bnls, Center-cut, Choice, Creekstone
- 1180A Strip Steaks, Bnls, Center-cut, USDA Prime
- 1180A Strip Steaks, Bnls, Center-cut, Prime, Creekstone
- 1184B Top Butt Steaks, Center-Cut USDA Choice
- 1184B Top Butt Steaks, Center-Cut, Choice, Creekstone
- 1184B Top Butt Steaks, Center-Cut, USDA Prime
- 1184B Top Butt Steaks, Center-Cut, Prime, Creekstone
- 1185 Flap Meat Bavette Steak
- 1189A Tenderloin Steaks, S/M-on, USDA Choice
- 1190B Tenderloin Steaks, Center-cut, USDA Choice
- 1190B Tenderloin Steaks, Center-cut, Choice, Creekstone
- 1190B Tenderloin Steaks, Center-cut, USDA Prime
- 1190B Tenderloin Steaks, Center-cut, Prime, Creekstone
- Formed Tenderloin Steaks, Select
- Formed Tenderloin Steaks, Choice
- Formed Tenderloin Steaks, Creekstone
- Formed Tenderloin Steaks, Prime

CURRENT PRICING AVAILABLE UPON REQUEST



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BEEF

1173/4 Porterhouse/T-Bone Steaks, USDA Choice
1173/4 Porterhouse/T-Bone Steaks, Choice, Creekstone
1173/4 Porterhouse/T-Bone Steaks, USDA Prime
1173/4 Porterhouse/T-Bone Steaks, Prime, Creekstone

1191B Tenderloin Steaks, Butt (Metro), USDA Choice
1192 Tenderloin Steaks, Bone-in, USDA Choice
1192 Tenderloin Steaks, Bone-in, Choice, Creekstone
1192 Tenderloin Steaks, Bone-in, USDA Prime
1192 Tenderloin Steaks, Bone-in, Prime, Creekstone
1724 Liver, 4oz. Sliced