

Chicago Meat Authority® Ungraded Strip Steaks

Our Ungraded Beef Strip Steaks are a premium steakhouse favorite known for their bold beef flavor, firm texture, and consistent eating quality. Cut from the strip loin, these New York strip steaks offer the perfect balance of tenderness and rich flavor, making them an excellent choice for restaurants, retailers, and foodservice operations. Whether grilled, broiled, or pan-seared, Beef Strip Steaks deliver the juicy, satisfying experience steak lovers expect. Ideal for center-of-the-plate applications, these wholesale strip steaks provide exceptional value, dependable performance, and the premium appearance customers demand, while also being a fraction of the typical price.

FEATURES:

- Cost effective cut steaks at a significant discount from the domestic market
- Ungraded Steer/Imported/Mexican Beef
- Wet-Aged 28 Days
- Expertly cut in the United States
- Individually Vacuum Packaged

BENEFITS:

- Lower plate cost vs. domestic supply
- Consistent eating experience across all concepts
- Tender bite and texture
- CMA *WOW* - Same cut 52 weeks a year
- Flexibility for your inventory and daily prep



Weight	Pack Style	Case Size	CMA Code
12 oz.	14 pcs.	10 lb	73868
14 oz.	12 pcs.	10 lb	73870
8 oz. - Vein	20 pcs.	10 lb	73872

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