



FORK & KNIFE

Set your table with Omaha Steaks®



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45 MIN
or less! **PAGE 10**

FROM OUR FAMILY TO YOUR FAMILY

For nearly 100 years, we've been providing the finest quality beef to families just like yours. Fifth-generation owners Bruce and Todd Simon spend their days making sure each and every steak and gourmet entree is something they would serve to their own families.



"As fifth-generation family owners, Omaha Steaks is our heritage and we are proud to bring people together to enjoy a delicious meal."

Todd & Bruce Simon - Owners, Omaha Steaks



FILET MIGNON IN A FIELD OF GREENS

Serves 4 | Cooking Time 17 minutes

4 Omaha Steaks® Filet Mignons
1 Tbsp. olive oil | 3 tsp. minced garlic
1 tsp. thyme | 3 cups wild mushrooms
2 cups cherry tomatoes, cut in halves
2 Tbsp. vinaigrette | 1/2 cup salad greens

Cook mushrooms & 1 tsp. garlic 2-4 minutes in hot skillet with oil. Remove to cool. Press remaining garlic and thyme on steaks. Cook 10-13 minutes for medium rare. Combine remaining ingredients and serve with steak.

TASTE THE DIFFERENCE

Our natural aging process, which can take up to 28 days, imparts the ultimate in taste and tenderness.

WHY OMAHA STEAKS?

- Grain-fed beef
- USDA-inspected
- Hand-trimmed
- Vacuum-sealed
- Flash frozen
- Helpful experts
- 100% Guaranteed



Our 8 oz.
FILET
MIGNONS

TOP YOUR FILET MIGNON

While our Filets are exceptional alone, these flavors add to the experience.

Omaha Steaks®
Napa Cabernet Glaze

Omaha's Best
Genuine Steak Gravy

Omaha Steaks®
Seasoned Butter Sauce



Mouth-watering
MARBLING
that's full of flavor

1.



3.



4.



Naturally
LEANER
Top Sirloins

2.



2-IN-1
a Filet Mignon
and a Strip

ESSENTIAL CUTS

1. Filet Mignons

Carved from the prized tenderloin, this lightly marbled cut has the mildest flavor. Best cooked medium rare for buttery tenderness. For a complete meal add these Omaha Steaks sides...

+ Roasted Garlic Potatoes & Green Beans

2. Top Sirloins

Perfect for those who crave robust, grain-fed beef. Carved by our master steak cutters to be the most tender Top Sirloins you've ever enjoyed. These grain fed, perfectly aged steaks make a hearty dinner.

+ Pepper Jack Risotto Cakes & Mixed Vegetables

3. Ribeye Steaks

Love prime rib flavor? Carved from the center of a Prime Rib Roast, these generously marbled steaks combine the sublime texture of aged beefsteak with the mellow flavor of Prime Rib.

+ Smashed Red Potatoes & Green Beans



5.



Perfect
SLICED
in stir-frys

Also known as
**TOP BLADE
STEAKS**

6.



Our customer favorites are above.
Visit us online for greater variety.

4. T-Bone Steaks

For the hearty appetite: two steaks in one! Savor the supreme tenderness of Filet Mignon and on the other side of the flavor-enhancing bone, the well-marbled and ample Boneless Strips.

+ Stuffed Baked Potatoes
& Sweet Corn Medley

5. Boneless Strips

The generous marbling from grain feeding and our patient, slow aging give them a juicy, substantial-yet-tender texture and enticing beef flavor. They also go by New York Strips and Kansas City Strips.

+ Steakhouse Potatoes
& Vegetable Medley

6. Flat Irons

Unmistakable juiciness and robust beef flavor await those who indulge. Flat Iron Steaks are lean, plus they boast a bold steak flavor. Tender right down to the very last, well-trimmed bite.

+ Baby Gold Potatoes
& Broccoli and Cauliflower

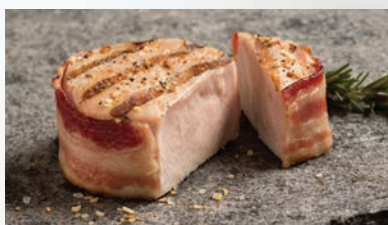


THE SIZZLE

because everything is better with bacon



Bacon-Wrapped Filet Mignons



Bacon-Wrapped Pork Chops



Jumbo Bacon-Wrapped Scallops



Precooked Bacon Slices



TURKEY & BACON SANDWICH WITH CHIPOTLE MAYO

Serves 1 | Prep Time 10 minutes

by Omaha Steaks Executive Chef Karl Marsh

4 oz. Omaha Steaks® Turkey Breast Slices
3 slices Omaha Steaks® Bacon | 1 Ciabatta Bun
4 Tbsp. Chipotle Mayo | 1 Romaine lettuce leaf
3 tomato slices | 1/4 sliced avocado

Chipotle Mayo: 1 Tbsp. chipotle pepper puree
1 cup mayo | 1/4 tsp. salt | 1 tsp. lemon juice

BACON BITS

Bacon Day is the first
Monday of September

Bacon Contains Vitamins
B1, B12, Zinc & Selenium

The Chinese began
salting pork bellies as
early as 1500 BC



BALSAMIC BACON-WRAPPED TOP SIRLOIN WITH BLUE CHEESE

Serves 4 | Cooking Time 20 minutes

by Omaha Steaks Executive Chef Karl Marsh

4 Bacon-Wrapped Top Sirloins | 8 oz. Maytag Blue Cheese
1/4 cup Balsamic Vinegar Reduction | 2 tsp. Chives

Preheat large non stick pan on high. Place thawed steaks on their side (bacon down) and crisp bacon 1-2 minutes. Rotate 2 more times and repeat until 3 sides are browned. Orientate steaks on their flat side and brown 2-3 minutes. Flip and place 1 oz. blue cheese on each. Place in 350°F oven and cook about 10 minutes for medium rare. Remove steak from oven and remove pins. Drizzle each with balsamic vinegar reduction and sprinkle with chives.



Meet our CHEF
Karl Marsh

"Bacon is a great way to add flavor and crunch to any recipe. And you can't go wrong with bacon and blue cheese."



Omaha Steaks®
Bacon-Wrapped Top Sirloin





MOUThWATERING TOPPINGS

for Burgers, Franks and More



GRILL THE PERFECT FRANK

The key here is the light charring on the grill for flavor and that wonderful snap of the casing. To ensure both, heat the grill to medium-high heat, then roll the franks frequently to get even browning and grill marks without burning.

TASTY BURGER & FRANK TOPPERS

CHICAGO DOG

diced dill pickles,
cucumber, tomato
and a dash of celery
salt (to taste)

CHILI DOG

Omaha Steaks®
Steakhouse Chili,
sharp cheddar and
diced onion

GREEK DOG

mixed greens, feta,
heirloom tomatoes,
onion, black olives,
oil and vinegar

FRESH BLTA BURGER

Omaha Steaks®
Bacon, lettuce, tomato
and avocado

SOUTHWEST BURGER

Omaha Steaks®
Chipotle Seasoning
and pico de gallo

THE BACON BURGER

Omaha Steaks®
Bacon, Swiss cheese,
greens and tomato

MUSHROOM & SWISS BURGER

Omaha Steaks®
Seasoning, sauteed
mushrooms, Swiss
cheese and mayo

HAWAIIAN BURGER

Omaha Steaks®
Seasoning, pineapple
ring, teriyaki, tomato
and red onion

TRY THESE GRILLING FAVORITES



Brisket Burgers



Omaha Steaks Burgers



Gourmet Jumbo Franks



Polish Sausages



Gourmet Bratwurst



Old World Beef Franks

DINNER TONIGHT

Omaha Steaks offers an entire line of complete meals. From dinner time with the kids to an elegant evening, we can help you savor your time together without worrying about the details of dinner.



Ready in
45 MIN
serves 4

Savory Chicken
Kiev Dinner



Omaha Steaks offers a great variety of quick and easy Dinner Tonight combos for your family from steaks to seafood.



Boneless Pork
Chop Dinner

Savory Chicken Kiev
DINNER

serves 4 | 45 minutes

Our Chicken Kiev
+ Garlic Mashed Potatoes
+ Green Beans

Chicken Fried Chicken
DINNER

serves 4 | 30 minutes

Our Chicken Fried Chicken
+ Smashed Red Potatoes
+ Green Beans

Chicken Cordon Bleu
DINNER

serves 4 | 45 minutes

Our Chicken Cordon Bleu
+ Stuffed Baked Potatoes
+ Vegetable Medley

Boneless Pork Chops
DINNER

serves 4 | 45 minutes

Our 5 oz. Pork Chops
+ Smashed Red Potatoes
+ Broccoli & Cauliflower

Pork Baby Back Ribs
DINNER

serves 4 | 30 minutes

Our Pork Baby Back Ribs
+ Sweet Corn Medley
+ Steakhouse Fries

Pork Carnitas
DINNER

serves 4 | 20 minutes

Our Pork Carnitas
+ Classic Spanish Rice
+ Sweet Corn Medley

WORLD PORT SEAFOOD®

an Omaha Steaks® company

World Port Seafood sends buyers out to scour the coasts and high seas, bringing in the most prized catches for our seafood lovers. Over the years, World Port has curated the most exceptional seafood found anywhere. In fact, we're the largest shipper of frozen seafood in the United States.



Wild White Shrimp



Marinated Salmon



Chilean Sea Bass



Halibut Fillets



Lemon Garlic Tilapia



Icelandic Cod Fillets



BAKED HALIBUT WITH A LEMON GARLIC HERB CRUST

serves 4 | cook time 16 minutes

Ingredients:

4 Omaha Steaks® Halibut Fillets
2 cups garlic herb croutons
1 tsp. sea salt | 2 Tbsp. parsley, chopped
1/4 cup mayonaise | 4 lemon wedges
3/4 cup tartar sauce (for dipping)

Preheat oven to 400°F. Cover sheet pan with foil and place the fillets on the pan. On each fillet, spread 1 Tbsp. mayo and sprinkle with 1/4 tsp. salt. Grind croutons in a food processor until coarse and mix with parsley. Top each fillet with 1/2 cup mix. Bake for 14-16 minutes until the fish is opaque. Squeeze lemon wedge over each.



BAKED WILD SALMON WITH TOMATO, MOZZARELLA & BASIL

serves 4 | cook time 14 minutes

Ingredients:

4 Omaha Steaks® Wild Salmon Fillets
4 Mozzarella cheese slices | 1 tomato
4 large basil leaves | 1 tsp. chopped garlic
1 tsp. olive oil | 2 Tbsp. Romano cheese
1 lemon | sea salt and pepper (to taste)

Preheat the oven to 400°F. Place fillets on a foil lined baking sheet. Arrange toppings on fillets. Bake 12-14 minutes or until opaque throughout. Squeeze a slice of lemon over each before serving.

OMEGA-3'S IN SALMON

The health benefits include:

- Cardiovascular Benefits
- Improved Mood & Cognition
- Joint Protection
- Eye Benefits

NEED TO THAW QUICKLY?

Our vacuum-sealed packaging makes it easy. Place the product in cold water, sealed in the packaging for 30-45 minutes.

MORE SALMON

Try our Marinated, Classic, Hickory-Marinated, Fire-Roasted and Lemon Dill Salmon Fillets.

USA
wild caught
salmon



An Omaha Steaks® Company

ATTENTION-GRABBING APPETIZERS

You can serve up a light pre-meal hors d'oeuvre platter or an extensive smorgasbord that is actually the whole meal. Either way, it's easy to create an array with something for everyone.

Around the world...

Antipasto (Italian)

Hors d'oeuvre (French)

Smorgasbord (Scandinavian)

Tapas (Spanish)



All Beef Meatballs



Jumbo Cooked Shrimp



Tenderloin Tips + Bacon



Antipasto Bread

OMAHA STEAKS
BY THE NUMBERS

1917
year established

21
day natural
aging process

100%
made in the USA
grain-fed beef

80
retail stores
nationwide

400
products
(and growing)

5
generations of
family owners

22
essential amino
acids in beef

#1
user of dry ice in
North America

100%
unconditionally
guaranteed to thrill
Omaha Steaks.

Omaha Steaks® Nutrition Facts

3 oz. Raw, Uncooked Serving	Calories	Calories (FAT)	Total Fat	Saturated Fat	Trans Fat	Cholesterol	Sodium	Protein	Iron	Calcium
Beef	0	0	g	g	g	mg	mg	g	%DV	%DV
Brisket	240	170	19	8	0	70	50	15	8	2
Chuck Flat Iron	160	90	10	3.5	0	55	65	16	10	0
Porterhouse	220	150	17	7	0	60	45	15	10	0
Ribeye Steak	230	170	19	8	0	60	50	15	8	0
Strip Loin Steak	200	120	14	5	0	50	45	18	8	2
Tenderloin, Filet Mignon Steak	210	140	15	6	0	55	45	17	6	2
Tenderloin, Triple Trimmed Steak	130	50	6	2	0	60	50	19	8	2
Top Sirloin Steak	180	110	12	5	0	45	45	17	6	2
Top Sirloin Steak, London Broil	110	35	4	1.5	0	40	50	19	8	2
Top Sirloin Steak, Sirloin Supreme	110	25	3	1	0	30	50	19	8	2
T-Bone Steak	200	130	14	6	0	55	45	16	10	0
Roast, Prime Rib	230	170	19	8	0	60	50	15	8	0
Roast, Sirloin Tri-Tip	170	100	11	4.5	0	55	50	17	10	0
Roast, Tenderloin Chateaubriand	210	140	15	6	0	55	45	17	6	2
Roast, Top Sirloin	180	110	12	5	0	45	45	17	6	2
Pork	0	0	g	g	g	mg	mg	g	%DV	%DV
Center Chop, Loin	140	70	8	2.5	0	60	45	18	2	2
Loin, Tenderloin Roast	100	25	3	1	0	55	45	18	4	0
Lamb	0	0	g	g	g	mg	mg	g	%DV	%DV
Leg, Whole	180	110	12	5	0	60	50	16	8	0
Loin Chop	210	160	18	8	0	50	40	11	6	2
Rib Chop, Frenched	140	70	8	3	0	55	60	17	8	2
Roast, Lamb Rack	290	230	26	11	0	65	50	13	6	2
Veal	0	0	g	g	g	mg	mg	g	%DV	%DV
Veal, Rib Chop	140	70	8	3	0	70	75	16	4	2
Poultry	0	0	g	g	g	mg	mg	g	%DV	%DV
Chicken Breasts, Boneless, Skinless	100	10	1	0	0	55	100	18	2	0

*Not a significant source of Total Carbohydrates, Dietary Fiber, Sugar, Vitamin A or Vitamin C. Nutrition information is based on actual lab analysis or published resources. Percent daily values (DV) are based on a 2,000 calorie diet.

OMAHA STEAKS®

PRIVATE
RESERVE®

THE ESSENCE OF STEAK PERFECTION



OMAHA STEAKS PRIVATE RESERVE®

beautifully marbled - exquisitely tender - perfectly aged

PRIVATE RESERVE CUSTOM CUTS

When we say custom, we mean custom. Break out that old family recipe that calls for a cut that no one's heard of. Whatever you have in mind – whatever exact specification you need – we can cut your steaks or roast to match.

For your custom cut, call (800) 984-7455 today!

