



ALEXANDER'S
STEAKHOUSE

CONGRATULATIONS
ON YOUR PURCHASE



28 DAY DRY-AGED BONE-IN FILET

TRULY, THIS IS A SPECIAL STEAK. WITH THE EXCEPTION OF THE KOBE, THIS IS THE FINEST PIECE OF MEAT I'VE EVER TASTED. IT IS EQUAL TO A KOBE EXPERIENCE IN ITS OWN WAY. YOU GET THE BEST OF BOTH WORLDS WITH THE TENDERNESS FROM THE FILET AND FULL FLAVOR FROM THE DRY-AGING.

I'M SO PROUD TO BE ABLE TO OFFER THIS UNIQUE CUT OF BEEF. BONE-IN FILET IS EXTRAORDINARILY SPECIAL DUE TO ITS LIMITED AVAILABILITY AND THE 28-DAY DRY AGING PROCESS. THIS CUT IS INCREDIBLY COST PROHIBITIVE FOR RESTAURANTS TO OFFER AND WE ARE ABLE TO SHARE THIS EXPERIENCE WITH YOU BECAUSE WE BUTCHER OUR MEAT IN HOUSE.

I AM CONFIDENT THAT YOU, TOO, WILL FIND THIS STEAK OF EXCEPTIONAL FLAVOR AND TENDERNESS. NOWHERE IN THE BAY AREA WILL YOU FIND ITS EQUAL.

JEFFREY STOUT
EXECUTIVE CHEF