



AngusPride®. Our Pride. Your Joy.

As an experienced restaurant professional, you serve more than food. You create a memorable experience for your guests. You work hard to provide impeccable, personalized service and thoughtful suggestions from the wine list and the menu. After all, when it comes to celebrating a birthday, an anniversary, a successful business deal or a night on the town, your guests want the finest beef that money can buy.

All Angus beef is not created equal.

- AngusPride has the most rigorous specifications in the industry
- Only 20% of all Angus cattle is worthy of the exclusive AngusPride brand name
- True Angus cattle descended from George Grant's original British Angus bulls
- Grain-fed and raised in Colorado, Iowa, Kansas, Nebraska and Texas
- Abundant, fine-textured marbling for maximum tenderness and rich, robust flavor
- Aged for 21 days or more for delicious taste and texture
- USDA-certified



Our Pride. Your Joy.™

*T*ips for suggesting AngusPride® premium beef

Every time you watch your guests take a bite of their steak or roast, smile happily and say, “You’ve got to taste this beef,” you’ll be glad you recommended AngusPride premium beef.

“If you’re in the mood for a wonderful cut of beef, may I suggest AngusPride—the gold standard of Angus beef.”

“Many people don’t realize that the word ‘Angus’ is a general term for a wide range of beef. Our chef insists on serving AngusPride because it’s the highest quality, most delicious Angus beef available.”

“Whether you enjoy your meat rare, medium or medium well, AngusPride premium beef is always tender, juicy and rich with flavor.”

“You’ve never tasted beef like this before.”

*Our Pride.
Your Joy.™*

