



**ESTD 2010**



**100% FULL BLOODED WAGYU • USDA AMERICAN BEEF**  
PASTURE RAISED • NO HORMONES • NO ANTIBIOTICS



## ABOUT

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The quality and flavor of Wagyu Beef is different from other types of beef. Wagyu Beef is highly marbled; it is finely interspersed with monounsaturated fat. When cooked, the marbling is absorbed into the meat to give it a buttery tenderness and flavor. The marbling reappears as it cools and results in a “melt in your mouth” sensation due to the low melting point of the monounsaturated fats.

Stirling Wagyu produces 100% Full Blooded Wagyu using genetics that can be traced from the original Japanese bloodlines. Unlike many other brands in the United States, they do not cross breed their cows which helps ensure you the finest quality beef.

## OUR MISSION

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Our grand vision does not venture from our simple goals.

- To make quality meat accessible and affordable, not only to top restaurants, but to dining rooms and barbecues across the country.
- To direct operations in ways that support local communities, farmers, and businesses.
- To effectuate and support pasture raised cattle, knowing that this method will provide a net benefit to the life of the farm, livestock, and consumers.

USDA  
AMERICAN  
BEEF



STIRLING WAGYU



# A Marbled Marvel

At Stirling Wagyu, our 100% Full Blooded Wagyu Cattle are pasture raised; being provided with access to the pasture at all times. No antibiotics or growth hormones are used in our beefs journey from farm to table.



Our offerings of select fresh cuts are incredibly tender and buttery soft. They offer an exquisite marbling that is pleasant to the eye and a remarkable sensation for your taste buds. Stirling Wagyu beef is a one of a kind experience that is worthy of 5 star dining and available to you in your kitchen this week.

Join us for your next indulgence.

[www.StirlingWagyu.com](http://www.StirlingWagyu.com)





## **STIRLING WAGYU RIBEYE**

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Hand-trimmed cuts of cap included Wagyu Ribeye Steak offer an exquisite marbling. This USDA Prime Plus steak delivers a juicy and naturally buttery taste. This is the steak that will have you coming back for more. Cut at approx 3/4 inch.

### **Quantities**

4 (Approx. 12 oz.) Ribeye Steaks

8 (Approx. 12 oz.) Ribeye Steaks

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*Stirling Wagyu offers forgiving  
cuts of beef that can be prepared simply  
with phenomenal results*



## **STIRLING WAGYU NEW YORK STRIP STEAK**

Our generous 3/4 inch cut Wagyu Strip Steak is a crowd pleaser. Beautiful marbling makes preparation of this Prime Plus steak a breeze. It's the mouthwatering experience you're looking for from a premium steak.

### **Quantities**

4 (Approx. 12 oz.) NY Strip Steaks

8 (Approx. 12 oz.) NY Strip Steaks

★ ★ ★  
100%  
FULL  
BLOODED  
WAGYU



## **STIRLING WAGYU TENDERLOIN**

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Our top selling cut is the Stirling Wagyu Tenderloin. This beautifully hand cut USDA Prime Plus Wagyu Filet is delivered as the perfectly portioned star of your next meal. This is the texture you've been looking for in a Filet Mignon.

### **Quantities**

4 (8 oz.) Tenderloin Steaks

8 (8 oz.) Tenderloin Steaks

★ ★ ★  
100%  
FULL  
BLOODED  
WAGYU



## **STIRLING WAGYU BURGERS**

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100% Full Blooded Wagyu Beef patties. Sold by the pound in either 1/3 lb patties or 1/2 lb patties. Great for the skillet or the grill.

### **Quantities**

1 lb. packs of (1/2 lb) Patties

1 lb. packs of (1/3 lb) Patties

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