

Michael John's Butcher shop

Filet Mignon (Black Angus)

All our beef is from family owned Iowa ranchers. Aged in house for 12-14 days for better flavor and tenderness

USDA Prime Ribeye

Cut from the Eye of the Rib, It is praised for its greater content of fat grains. Aged for 12-14 days

USADA Prime New York Strip

Our Iowa prime New York strip steak is 2% of all US Beef. It's one the most popular cuts. We make sure you get a truly no vein center cut, aged up to 12-14 days for maximum tenderness and flavor.

Garlic Butter

Our garlic and herb butter is used for topping our steaks to add incredible flavor, a condiment for bread or added to sauces

Demi-Glace

It takes us 48hrs to create this rich, French brown sauce. We use only the best roasted veal bones. Great for steaks or poultry