

**DRY  
AGED**

# MAKING THE

# CHICAGO TRIM STEAKS & CHOPS

# CUT

## The Linz Difference

### Dry Aged Beef

Meats by Linz is a leader in high-quality beef products, and their dry aging process finishes beef to perfection.

The dry aging process concentrates flavor within the muscle tissue and helps to enhance the taste. The natural enzymes in the beef break down over the course of the aging process to make the cut of beef more tender.

Linz's unique dry aging expertise allows them to produce cuts of beef with a flavor that's subtle yet distinct, with an earthiness reminiscent of the way beef was naturally aged in a traditional butcher shop.

### Linz Chicago Trim Standard

For two centuries, Chicago has been recognized around the world as the heart of the United States' meat industry. Originally a hub for slaughter and distribution,

Chicago's meat industry has today evolved into a center for steak cutting and distribution. With modern technology, an abundance of skilled meat cutters, and large, decades-old companies like Meats by Linz, Chicago has maintained its reputation as the premier source of fine cut steaks and chops for restaurants around the world.



Center Cut NY Strip



Center Cut Filet



Tomahawk Bone-in Rib Eye



Bone-in Rib Eye



Baseball Cut Top Sirloin

**new**



# LINZ

Heritage Angus



## DEFINING **ANGUS** BEEF

[meatsbylinz.com](http://meatsbylinz.com)



**LINDO'S MARKET**  
4 Watlington Road East, Devonshire  
Tel: 236-5623  
**PHARMACY:**  
t: 236-7732 f: 236-7922  
email: [pharmacy@lindos.bm](mailto:pharmacy@lindos.bm)



**LINDO'S FAMILY FOODS**  
128 Middle Road, Warwick  
Tel: 236-1344  
**PHARMACY:**  
t: 236-0010 f: 236-0009  
email: [rxid@lindos.bm](mailto:rxid@lindos.bm)

*Why Go Anyplace Else?*  
**STORE HOURS:**  
**Mon., Tues. & Thurs. 8am to 7pm**  
**Wed., Fri. & Sat. 8am to 8pm**  
**web: [www.lindos.bm](http://www.lindos.bm)**