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## **Lobel's Introduces Significantly Expanded Selection of Beef Cuts**

Gourmet meat purveyor Lobel's has added more than a dozen new cuts of USDA Prime, Natural Prime and Wagyu beef to its virtual butcher shop, giving Lobel's one of the most extensive selections of beef on the market today.

Lobel's has one of the broadest selections of fine beef available anywhere

New York, NY (PRWEB) November 18, 2009 -- Adding to its already extensive selection of beef, gourmet meat purveyor Lobel's has just introduced more than a dozen new cuts of USDA Prime, Natural Prime and Wagyu beef. Through its online butcher shop, www.lobels.com, Lobel's now offers 77 different cuts of beef for delivery anywhere in the U.S.

The new beef selections range from less expensive cuts such as USDA Prime Tri-Tip and Skirt Steak to ultra luxurious offerings such as a Wagyu Dry-Aged Cowboy Steak and Wagyu Bacon-Wrapped Tenderloin Roast.

"These new items give us one of the broadest selections of fine beef available anywhere," noted fifth-generation butcher Evan Lobel. "In the past, we were not able to offer all cuts in all our lines of beef, but we have greater flexibility with supply now and there is more demand for a wider variety."

The most extensive addition of new beef cuts for Lobel's comes in its line of Natural Prime Beef, which comes from livestock raised in open pastures on a 100% vegetarian diet. They include Tenderloin Steak, Bacon-Wrapped Tenderloin Steak, Dry-Aged Bone-In Filet Mignon, Dry-Aged Boneless Double Strip Steak, Dry-Aged Cowboy Steak, Dry-Aged Bone-In Hip Sirloin Steak, Chateaubriand Roast, Bacon-Wrapped Tenderloin Roast, London Broil, Brisket and Tri-Tip.

Lobel's richly textured, heavily marbled American Wagyu beef comes from the same breed of cattle as the famed Japanese Kobe beef. New American Wagyu cuts now available from Lobel's include Tenderloin Steak, Bacon-Wrapped Tenderloin Steak, Dry-Aged Boneless Double Strip Steak, Dry-Aged Cowboy Steak and Bacon-Wrapped Tenderloin Roast.

In the USDA Prime Beef line, Lobel's has added Dry-Aged Boneless Center-Cut Sirloin Steak, Skirt Steak, Dry-Aged Bone-In Hip Sirloin Steak, Tri-Tip and Brisket.

Lobel's is known as one of the leading purveyors of USDA Prime grade, dry-aged beef as well as the finest lamb, poultry, Berkshire pork, all natural veal and other gourmet meats. All Lobel's meats are shipped by overnight delivery, and Lobel's guarantees all shipments. Prices and additional information can be obtained by visiting the Web site at <a href="https://www.lobels.com">www.lobels.com</a> or calling the toll-free number at 1-877-783-4512 anytime day or night.

## About Lobel's

Lobel's specializes in gourmet meats—the finest USDA prime, Natural Prime and American Wagyu beef, all-natural lamb, veal, poultry, Berkshire pork and specialty products. Lobel's history dates back more than 170 years, and the Lobels have cultivated a reputation as the "butchers to the stars" for the celebrity clientele that has flocked to their Madison Avenue storefront in the heart of Manhattan's Upper Eastside. The Lobels expanded their business nationally in 2000 with an online butcher shop and mail-order service backed by the family's legendary customer service and the promise of fresh overnight delivery of their meats. They have since been rated as the top mail-order steak purveyor by a number of prominent critics. For additional information, visit the Web site at <a href="https://www.lobels.com">www.lobels.com</a> or call toll-free 1-877-783-4512.

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