



**Eagle Lake Sporting Camps**  
**Roosevelt Dining Room Exclusive**  
*Rough Rider Brand USDA*  
*Prime Dry-Aged Steaks*  




**ORDER NOW FOR EASTER AND MEMORIAL DAY**

**DRY-AGED USDA PRIME BONE-IN RIBEYE STEAKS**

Dry-Aged flavor in our Bone-In Ribeye

Number of Steaks	Weight	Thickness	Price	Quantity
4 Ribeyes	26 oz. ea.	1.75"	332.95	
8 Ribeyes	22 oz. ea.	1.5"	449.95	
4 Ribeyes	22 oz. ea.	1.5"	281.95	
8 Ribeyes	20 oz. ea.	1.25"	430.95	
4 Ribeyes	20 oz. ea.	1.25"	239.95	
1 Ribeye	22 oz. ea.	1.5"	72.95	

**DRY-AGED USDA PRIME BONELESS RIBEYE STEAKS**

Dry-Aged flavor in our Boneless Ribeye

Number of Steaks	Weight	Thickness	Price	Quantity
4 Ribeyes	16 oz. ea.	2"	227.95	
8 Ribeyes	14 oz. ea.	1.5"	359.95	
4 Ribeyes	14 oz. ea.	1.5"	198.95	
8 Ribeyes	12 oz. ea.	1.5"	305.95	
4 Ribeyes	12 oz. ea.	1.5"	169.95	
1 Ribeye	16 oz. ea.	2"	58.95	
1 Ribeye	14 oz. ea.	1.5"	51.95	

Steaks are individually vacuum packaged. Free delivery in Aroostook County.

Credit Card Authorization – 50% Down-payment Required

Guest / Cardholder Name:		
Credit Card Number:		
Expiration Date:		SEC Code:
Credit Card Billing Address:		
Telephone:		Delivery Date:
Email:		
I, hereby authorize RCC to charge my credit card for the amounts invoiced. As the credit card holder, I also authorize RCC to charge my credit card in accordance with the terms of this agreement and for future purchases verbally (or written) approved by me. I acknowledge all payments are non-refundable.		
Amount:		
Cardholder's Signature:		Date:

## ***AGING BEEF***

Aging makes even the finest meat more tender and flavorful. Meat is placed in refrigerated coolers where temperature, humidity and air circulation are carefully controlled for designated times. During this natural process, the beef's enzymes break down and tenderize the meat, giving it a unique flavor and ensuring utmost tenderness.

### ***WET AGING***

In wet aging, meat is placed in vacuum-sealed bags, which prevent moisture from evaporating, and aged under controlled conditions for three to six weeks.

Enzymes break down the meat's complex proteins from the inside out, producing meat that is more tender, sweet and juicy with a flavor unique to this process.

### ***DRY AGING***

Dry aging is how beef was aged before vacuum packing became the norm. The dry-aging process begins in a special cooler.

Meat placed in this cooler is strictly controlled for temperature and humidity—where beef ages for approximately 21 to 60 days. Over time — as the beef ages openly, enzymes break down and tenderize the meat, giving it a unique buttery flavor and ensuring supreme tenderness. (For seasoning, we place a Himalayan Salt Block in the cooler.)

Second, the monitored atmosphere causes evaporation—meaning that the meat loses a lot of moisture. Rather than drying out or losing flavor (as some might suspect), beef gets even better with dry aging. Why? As moisture decreases and the meat consequently shrinks, the remaining flavor intensifies. The longer the aging the more intense and unique the flavors. The hard crust formed on the meat is trimmed off before cooking. Because of the extra time, labor, and the shrinkage of the meat, dry-aged beef commands a justifiably higher price.

Steaks are individually vacuum sealed and delivered fresh and ready to grill.