

## Albi's Hand Cut Butcher Block

**330-965-2524**

(Fresh, uncooked, Black Angus, Premium aged steaks/chops)

Fresh Organic Chicken Breast (6oz)	\$ 7
French Boned Pork Chop (8oz)	\$22
Baseball Sirloin (9oz)	\$28
Bone-in Ribeye (16oz)	\$44
N.Y. Strip (13oz)	\$38
Filet Mignon (7oz)	\$30.00
Filet Mignon (9oz)	\$37.00
Wagyu Excellenté (Japanese/American beef with the highest marbling and flavor) (Ask For Availability)	N.Y. Strip (14oz) ... \$45 Ribeye (14oz) ... \$60
New Zealand Lamb	\$4.75/ bone
Jumbo Cold-Water Lobster Tail (12oz)	\$56
Lobster Poaching Broth (Saffron, white wine, fennel, lobster stock, lemon, and spices)	\$8/pint
Black Angus Filet (90%) / Ground Beef (10%) (packed and frozen)	\$25 / 5 lbs.
Albi's Signature Meatballs (2 ½ oz.)	\$3.00 / meatball

## Fresh Hot Peppers and Oil

1 pint	\$10
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1 quart	\$20
Loaf of ciabatta bread	\$9

### Specialty In-House Dry Rubs

Albi's House Blend (steaks, pork, chicken)	\$3
Char Dust (lamb lollipops, ribeye)	\$3
Coffee Rub (steaks)	\$3
Cajun (steaks, pork, chicken)	\$3

#### Grab-N-Grill (Its Pre-Season Time!)

*\$1 per item*

1. We cut items fresh.
2. You select dry rub.
3. We pre-season items, wrap, and lock in flavors.
4. You pick up at desired time- Ready for the fire, as if you prepared items all day. (Our secret!)