

I love You

SAY

WITH DINNER FOR TWO

RESERVE YOUR SWEETHEART DINNER TODAY!

1

appetizers

♥ CHOOSE ONE OF THE FOLLOWING ♥

- 2 Stuffed Clams 2 Stuffed Scallops
 4 Marinated Shrimp (*for grilling*) 1 Lobster Tail (*butterflied*)

2

meats

♥ CHOOSE ONE OF THE FOLLOWING ♥

- (2) 8 oz Filet Mignon (1) 28 oz Porterhouse
 (1) 28 oz Lover's Steak
heart-cut ribeye

3

side dishes

♥ CHOOSE TWO OF THE FOLLOWING ♥

- (2) Twice Baked Potatoes Garlic Pepper Green Beans
 Cilantro & Lime Asparagus Marinated Mushrooms

4

desserts

♥ CHOOSE ONE OF THE FOLLOWING ♥

- Chocolate Fudge Cake Carrot Layer Cake
 Tiramisu Cake



Name: _____ Phone #: _____

Pick Up Date: _____ Order Taker: _____

Other Notes:

VALID WHILE SUPPLIES LAST, UNTIL 2/14

PRIMAL BUTCHER
OF DELICATESSEN

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Cooking Instructions

Appetizers

Clams and Scallops:

15-20 minutes at 375°F

Lobster Tail:

Bake 15 min at 375°F or Broil/Grill 5-10 minutes

Shrimp:

Bake 8-10 min at 375°F or Broil/Grill for 4 minutes

Meats

8oz Filet:

Stove/Oven High heat on stove for 2 minutes a side, 325°F in oven for an additional 8-12 min. Grill/Broil for 6-8 minutes a side

28oz Porterhouse:

Stove/Oven High heat on stove for 2 min a side, 325°F in oven for 20 min. Grill/Broil for 8-10 minutes a side

28oz Heart Shaped Ribeye:

Stove/Oven High heat on stove for 2 min a side, 325°F in oven for 8-12 min. Grill/Broil 6-8 minutes a side

Meat Temperatures:

120-125: Rare

125-130 Med Rare

130-135 Medium

135-140 Medium Well

140+ Well Done

Always remember to take your steak out of the fridge 45 minutes before cooking and allow to rest 5 minutes after cooking.

Vegetables

Twice Baked Potatoes:

15 min at 375°F

Green Beans:

Roast in oven at 375°F for 20 min or sauté in pan for 10-15 minutes on medium high

Asparagus:

Roast in oven at 375°F for 20 min or sauté in pan for 10-15 minutes on medium high

Mushrooms:

Roast in oven at 375°F for 20 min or sauté in pan for 10-15 minutes on medium high