



The Kansas City Steak Company started as a Midwestern family-owned butcher shop in 1932. Kansas City was a boomtown then, invigorated by the business of the livestock exchange and stockyards. During this heyday, our company thrived on a simple yet powerful commitment: to offer only the finest meats and other foods at a fantastic value. As the decades passed, we evolved into the Kansas City Steak Company – a top distributor bringing superior, All-American steaks to discriminating connoisseurs nationwide.

Over the past 90 years, our commitment to quality has only grown stronger. And as recognized authorities on all things steak, we take great pride in helping our customers get the greatest enjoyment from their cooking and dining experience.

Because we recognize that you have many choices when it comes to buying steak, we'll stop at nothing to ensure our offerings and service are of the best quality and that we exceed your expectations. From our hometown – Kansas City – straight to your table, you deserve nothing less.

THE KANSAS CITY STEAK STANDARDS

SOURCE

We've sourced the best cattle in the country from producers with known and approved management methods.

GRADE

Primarily USDA Choice and USDA Prime. These steaks are so good they should be on the honor roll.

CUT

Our steaks are hand trimmed and carefully cut to meet our exact specifications and your expectations.

COLOR

Aging steak creates added flavor and tenderness and a richer, slightly darker color than the brighter red often seen at a local grocer.

MARBLING

A well-marbled steak enhances flavor and creates natural juices that keep steaks tender. All our steaks have moderate to abundant marbling.

TEXTURE

From tender and finely textured to firm and flavorful, we ensure that each cut has the flavor and texture profile you expect them to deliver.

AGING

We wet age our steaks up to 28 days so they're at peak tenderness and have the rich flavors you expect from a quality steak cut.