

Born in the heart of the United States' meat industry, Meats by Linz was founded in 1963 as a Chicago neighborhood butcher shop and has grown into one of the most renowned meat purveyors in the country. We proudly remain fourth generation family owned and operated, striving to continuously raise the bar in the meat industry. That is why we have implemented the Linz Heritage Angus program, making us unlike any other meat company out there.

With over 60 years in the business, the Linz family knows meat, specializing in portion-cutting. Featuring USDA Choice to Prime steaks, we wet age and dry age to our customers' specifications. In addition, we provide our customers with specialty products - heritage breed pork, lamb, veal, A5 wagyu, wild game, and more.

Our family proudly services the finest steakhouses, hotels, country clubs, resorts, and casinos nationally and internationally. When partnering with Linz, customers can expect a team of expertise passed down through generations working relentlessly to service with consistency, quality, and integrity every step of the way.



THE LINZ DIFFERENCE

The difference is in the details at Meats by Linz. With four generations of quality, the Linz family continuously strives to perfect their craft. We go a step further and trim our cuts to perfection using our Chicago Trim standard - ensuring the most precise and clean cuts for our partners. When you partner with Meats by Linz, we guarantee to produce steaks to your exact specifications.

AGED THE LINZ WAY

All our beef is wet-aged for a minimum of 35 days to ensure excellent flavor and tenderness before it hits our cutting room floor and transforms into our iconic steakhouse cuts. Our dry-aged beef is carefully aged in our state-of-the-art, humidity and temperature-controlled facility. We work with our partners to find the perfect age for their needs, creating a custom specfication that is unique to their outlet. Our dry-age product has a delicious woodsy, nutty flavor that you'll find in high demand within the fine dining community around the world.

