

Omaha Steaks Earns More Prestigious USDA Certified Tender and Very Tender Designations Across Expanded Steak Lineup

Five Additional Steaks--Ribeyes, New York Strips, Sirloins, T-Bones, and Porterhouses--Receive USDA Certified Tender Status and Filet Mignons Achieve the prestigious USDA Certified Very Tender Status as Omaha Steaks continues its dominance in beef.



(OMAHA, Neb., Aug. 5, 2025) - [Omaha Steaks](#), America's Original Butcher, proudly announces five steak types have earned the rare and coveted status of [USDA Certified Tender](#). Omaha Steaks Filet Mignons, which first earned the Certified Tender label last year, have been awarded the prestigious USDA Certified Very Tender designation, further proving that Omaha Steaks is the only choice for the kind of tender perfection that brings people together.

"To receive both USDA Certified Tender and Very Tender designations is an extraordinary honor, earned through the passion and precision that has defined Omaha Steaks for more than a century. This recognition celebrates the unmatched quality of our steaks and reaffirms our unwavering promise to deliver the finest steak experience available," said Omaha Steaks President and CEO Nate Rempe. "We know these expanded USDA Certified Tender and Very Tender designations will motivate even more consumers to experience the care and craftsmanship behind every cut at Omaha Steaks."

USDA Certified Tender is a mark of excellence awarded to beef cuts that meet stringent USDA-approved, third-party testing for tenderness. For customers, this means that Omaha Steaks Ribeyes, New York Strips, Sirloins, T-Bones, Porterhouse steaks—all included in this expanded lineup—have been independently verified to deliver the utmost melt-in-your-mouth tender experience. Moreover, the USDA Certified Very Tender designation is reserved for only the most exceptionally tender cuts, and Omaha Steaks Filet Mignons are among the few in the nation to earn this status.

To achieve these certifications, Omaha Steaks selects only the finest cuts, carefully ages them for an extended period for optimal flavor and tenderness, performs extensive internal quality checks, and then employs a rigorous third-party shear-force testing process at a USDA certified lab before earning USDA approval.

Omaha Steaks expanded lineup of 6 USDA Certified Tender and Very Tender offerings includes:

- USDA Certified Tender: Ribeyes, New York Strips, Top Sirloins, T-Bones, and Porterhouse steaks.
- USDA Certified Very Tender: All the world-famous Omaha Steaks Filet Mignons, including the mouth-watering Butcher's Cut filets and popular bacon-wrapped filets.

Eager to indulge in these deliciously tender steaks? Visit [OmahaSteaks.com](#) to try them for yourself, and for more information about Omaha Steaks and Certified Tender Filets, visit [OmahaSteaks.com/CertifiedTender](#). For more information on the USDA's Certified Tender and Certified Very Tender Programs, visit [processverified.usda.gov](#).

About Omaha Steaks®

Omaha Steaks, America's Original Butcher, founded in 1917, is an Omaha, Nebraska-based, fifth-generation, family-owned company. Omaha Steaks markets and distributes a wide variety of the finest quality USDA-approved, grass-fed, grain-finished beef and other gourmet foods including seafood, pork, poultry, slow cooker and skillet meals, side dishes, appetizers, and desserts. Today, Omaha Steaks is recognized as the nation's largest direct response marketer of premium beef and gourmet foods, available to customers by calling 1-800-228-9055, online at [www.OmahaSteaks.com](#) or at retail stores nationwide.

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