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TBonz Restaurant Group Upgrades to *Certified Angus Beef*® Brand

CHARLESTON, S.C. – June 22, 2010 – With 19 regional eateries in its portfolio, each establishment in the TBonz Restaurant Group has its own distinct personality that embodies a casual, friendly, eclectic atmosphere. However, despite their differences, those restaurants will have one major commonality - the best steaks in town.

In 15 of its establishments, TBonz Restaurant Group will now serve *Certified Angus Beef*® brand products, which meet 10 stringent quality standards for selection representing the highest quality of beef produced in the United States.

“We’re really happy to carry *Certified Angus Beef*® brand products,” said Mark Cumins, Chief Executive Officer of TBonz Restaurant Group. “As we move forward in business for the next 25 years, our commitment to our customers is stronger than ever before. You try and educate customers and guess what they want, or you can just give them what they want. They want quality.”

Customers at TBonz Steakhouse, TBonz Gill & Grill, Liberty Tap Room & Grill, Liberty Steakhouse & Brewery and Pearlz Oyster Bar locations can enjoy *Certified Angus Beef*® brand New York strip steaks, burgers, filets, T-bone, porterhouse steaks and ribeyes.

In addition, customers at all TBonz locations except Liberty Tap Room & Grill will find *Certified Angus Beef*® brand Top Sirloin on restaurant menus. Likewise, with the exception of Pearlz, TBonz restaurants will carry *Certified Angus Beef*® brand Philly steaks.

Cumins noted that the cost of upgrading in quality will not be passed on to the customers, who have given him overwhelming positive feedback.

“They’re telling me this is the best beef they’ve ever tasted, and not just in our restaurants,” Cumins said. “By choosing the *Certified Angus Beef*® brand when serving any kind of beef product, we’re doing the best for our customers that we can, and the staff recognizes it.”

For more than 30 years, the *Certified Angus Beef*® brand has been world-famous for its exceptional quality and generous marbling. The brand is a cut above USDA Prime, Choice and Select, and is proudly featured by more than 13,600 restaurants and grocery stores around the globe. For more information, visit www.certifiedangusbeef.com. Follow the brand on Twitter: www.twitter.com/CertAngusBeef or become a “*Certified Angus Beef*® brand” fan on Facebook.

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