

for immediate release
NEWS

Executive Office

206 Riffel Rd.

Wooster, OH

44691-8588

Phone: 330/345-2333

Fax: 330/345-0808



Manhattan Office

1107 Hylton Heights Rd.

Manhattan, KS

66502-2822

Phone: 785/539-0123

Fax: 785/539-2883

Japan Office

Japan Business Center

WBG Marive East 14F

Nakase 2-6 Mihama-ku

Chiba-shi, Chiba 261-7114

Japan

Ph.: 011/81-43-297-3363

Fax: 011/81-43-297-3374

www.

certifiedangusbeef

.com

Contact:

Jennifer Kiko

Certified Angus Beef LLC

330-345-2333, ext. 265

jkiko@certifiedangusbeef.com

Only the Best Beef for Louie's Chop House

OAK LAWN, Ill. – April 9, 2008 – Ask Louie Vardikos why folks dine at his restaurant and his answer is simple: “It’s the best steak house on Chicago’s south side.” Louie’s Chop House, located at 4642 W. 103rd St., recently introduced *Certified Angus Beef*[®] (CAB[®]) brand steaks on its menu.

Known for mouthwatering flavor and tenderness, the *Certified Angus Beef*[®] brand is *Angus beef at its best!*[®] Less than 8% of all beef meets the brand’s strict quality standards that ensure premium quality in every bite.

Louie’s has been pleasing customers in its current location for 13 years. Vardikos says his steaks were always good, but now they’re great. “My customers say I have the best steaks in town,” he says.

Louie’s Chop House features a variety of *Certified Angus Beef*[®] cuts including a 10- and 16-ounce filet mignon – the most popular item on the menu. Other favorites include N.Y. strip, porterhouse and T-bone steaks, and fresh pasta, fish and chicken. Daily specials often feature a *Certified Angus Beef*[®] bone-in ribeye or fresh fish like swordfish, red snapper, grouper, tuna or lake perch.

Customers can complete their meal with ample choices from the dessert tray including pies and cheesecakes.

Louie’s Chop House is open Monday through Thursday from 4-10 p.m. Friday and Saturday from 4 p.m. to midnight and, Sundays from 2-10 p.m. The lounge is open Monday through Saturday from 4 p.m. to 2 a.m., and Sunday from 2 p.m. to midnight. Banquet facilities are available. For details, visit www.louieschophouse.com or call 708-425-6530.

The *Certified Angus Beef*[®] brand is a cut above USDA Prime, Choice and Select. Enjoyed for its flavor, tenderness and juiciness, the brand is *Angus beef at its best!*[®]. Less than 8% of beef can achieve the benchmark standards that ensure mouthwatering flavor, juiciness and tenderness. It is proudly offered at more than 13,000 restaurants and retailers throughout the United States and internationally. For more information, visit www.certifiedangusbeef.com.

###