

Cut Selection

T-Bone



Rib Steak



New York
Steak



Hamburger
Bulk or
Patties



Beef Sticks

Buy bulk and save money!

We offer quarters, halves and
wholes as well.

Contact the Alvord Hot Springs
for more information.

541.589.2282

Come Soak Where the Cowboys Do



@ Sib Five Photography

Alvord Hot Springs

Alvord Hot Springs
36095 E Steens Rd.
Princeton, OR 97721

541-589-2282

Alvord Ranch Beef





About the Ranch

The Alford Ranch is a historic and family ran outfit that has been owned by the Davis Family for at least 50 years and four generations. The ranch strives to raise healthy and quality cattle while keeping and sustaining future families. Traditionally the ranch raises angus cross cattle and keeps the calves over until they are a year of age. Next the ranch grass finishes some cattle themselves or sends the cattle to

For Best Results

- Never microwave to thaw or cook meat
- Season meat at least half an hour before grilling
- Always preheat grill
- Never grill meat on high temperature
- Only turn meat once (Grill until juice rises to top and then turn)
- Let meat rest for a few minutes before serving

Suggestions for Flavor

- Cook meat from room temperature
- Seasoning mixture should include salt
- Other seasoning suggestions
 - Garlic
 - Pepper
 - Blended Steak Seasoning
 - Seasoned butter after grilling

**Consuming raw of uncooked foods is unadvised*