

Steaks

- \$29 Tenderloin
- \$27 Rib Eyes
- \$27 New York
- \$19 Flank
- \$19 Brisket
- \$19 Skirt
- \$17 Top Sirloin
- \$15 Round Steak



Roasts

- \$16 Round Roast
- \$19 Chuck Roast
- \$19 Hump Roast
- \$17 Rump Roast

“Other”

- \$17 Oso Bucco
- \$15 Stew Meat
- \$15 Short Rib
- \$12 Heart
- \$9 Liver
- \$8 Tail
- \$4 Soup Bones

**LONEPINE BISON**  
**(406) 200-8102**

**Lonepine, Montana**

**MONTANA RANCH  
RAISED BISON**



Lonepine Bison, LLC





Some of our herd beginning to shape the land

A message from the CEO:

It is rare that humanity is given a second chance to reduce the impact left by our constant quest for advancement, but in the case of the mighty and majestic American Bison, we were. By grace and the hard work of those who embraced the responsibility, we did not completely lose this keystone species. Although it may seem counter-intuitive, bison production is necessary to achieve these goals in a sustainable way. Through responsible stewardship to this species and the land that flourishes beneath their every footprint, we have the opportunity to sustainably rebuild their numbers. By purchasing bison products, you become a part of this legacy. Thank you for supporting our endeavor and for being a part of the restoration.

# LONEPINE BISON RANCH

We focus on the restoration of bison and native grasslands by raising the keystone species of the North American continent, Bison (or Buffalo if you wish). We believe that through regenerative grazing, the bison will once again harmonize with their environment, transforming the ecosystem around them to a more native state. As their numbers grow, at our ranch and others, a species that was once almost lost and the balance that depended on it is restored.

On these hills, their footprints dominate and transform- not ours.

Simply by selecting bison as your red meat intake will improve your fat, protein and iron levels (see below).

NUTRITIONAL COMPARISONS		FAT	PROTEIN	CALORIES	CHOLESTEROL	IRON	VITAMIN B-12
Per 100 Gram (3.5 oz.) Serving Cooked Meat		G	G	KCAL	MG	MG	MCG
<b>BISON</b>		<b>2.42</b>	<b>28.44</b>	<b>143</b>	<b>82</b>	<b>3.42</b>	<b>2.86</b>
Beef (Choice)		18.54	27.21	283	87	2.72	2.50
Beef (Select)		8.09	29.89	201	86	2.99	2.64
Pork		9.21	27.51	201	84	1.0	0.68
Chicken (Skinless)		7.41	28.93	190	89	1.21	0.33
Sockeye Salmon		6.69	25.40	169	84	0.50	5.67

Source: USDA National Nutrient Database for Standard Reference. Updated January 2013

### HOW WE RAISE OUR BISON

Our bison are raised on a combination of range grasses, natural plants, hay and compressed cake (composed of grasses and forbs). We do not grain finish our bison. We do not use any growth hormones as they are illegal to use in American Bison.

