

Our Services

We offer individual, and quality wild game processing, custom to your liking. We have a large selection of in-house products available for you to choose from, including the option to change ingredients to suit your liking. We accept most wild game meat such as venison, elk, moose, mule deer, bear, duck, pheasant, and goose.

All items will be separately vacuumed packed in quantities desired, or our in-house standard. Sausages - 4 per pack, Snacks sticks - 7 per pack, grinds 1-pound packages.

At this time, we are only accepting boneless product.

SMOKED FISH

We offer smoking services for fish. Just bring in your fish the way you want it smoked. We will properly cure and smoke your fish and package it for your convenience.

First fish - \$18, \$6 for others.

Seasoning - \$3 per fish - Cajun, California garlic pepper, Butter garlic, garlic parm, Smokehouse BBQ.

We will not further process your fish, the way it is brought to us will be the way it is smoked.

About Us

For over 17 years, Roberts` Specialty Meats has been family owned and operated by a family who is very dedicated to providing meats of the highest quality at affordable prices. Roberts` Special Meats offers a wide variety of custom cut, high quality meats, deli meats and cheeses from around the world. While our store is in Waukesha on Sunset Drive, we will provide catering to anywhere in the Five county area.

Roberts` Specialty Meats is proud to provide high-quality grades of beef, pork, chicken, and seafood to fit our customers` needs at affordable prices and will provide the service & knowledge you would expect from a custom butcher. Our customers enjoy the friendly atmosphere of our store and the experience of working with a local hometown butcher. Our top priority is providing the highest level of service to keep our customers coming back and referring us to their friends and family.

Hours of Operation

Mon-Friday 10:00am-6:00pm

Saturday 9:00am-6:00pm

Sunday 9:00am-5:00pm.

Holiday Hours New Years Day-Closed, Easter-Closed, Memorial Day-10:00am-4:00pm, Independence day-10:00am-4:00pm, Labor day-10:00am-4:00pm, Thanksgiving day-Closed, Christmas Day-Closed



**ROBERTS`
SPECIALTY
MEATS LLC.**

[135 E. Sunset Dr.]
[Waukesha, WI 53189]

**ROBERTS`
SPECIALTY
MEATS
WILD GAME
PROCESSING**



**FOR MORE INFORMATION
PLEASE CALL OR VISIT OUR
STORE...**

**135 E. SUNSET DRIVE
WAUKESHA, WI. 53189
(262) 549 - MEAT (6328)**

OUR WILD GAME PROCESS AND GUIDELINES

- All in-house products are made in small batches; we need 8 lbs minimum weight per item. This is done to ensure that the meat you bring in is the meat you get back. If you chose a product that is out-sourced, you are not guaranteed to get your meat back.
- All products will be custom made for you, individually and separately. Allowing you to make custom sausages/products. Prices are based on final weights.
- Jerky requires whole muscle. (Roast cuts), there will be a trimming charge if product needs extra time for trimming.
- All product must be picked up promptly, or within **2 weeks** after we call you. We do not have room to store your product for long periods of time. After **2 weeks**, the product will be donated.
- **You will receive a call from us when your order is completed.** If you are not available, we will leave a message. At this time your out-sourced products may not be returned to our store yet. Keep in mind, we are a retail butcher shop, retail is our main focus. **We do not process wild game through the holiday season.**

****PRICES SUBJECT TO CHANGE****

FRESH NON-COOKED PRODUCTS:

(*Priced upon final weights)

- Grinding of Venison.....\$1.75/lb.
- *Fresh Sausage.....\$3.75/lb.
(Brats, Beer Brats, Italians, Polish, Cajun, Hungarian, or any of our other fresh sausage varieties)
- *Gourmet Sausage.....\$4.00/lb.
Custom Make or Choose/ Base off our in House Flavors!
(Custom make your sausage, use any of the following ingredients; Bacon Pieces, Dried Jalapenos, Ground & Crushed red pepper. High temp cheeses; cheddar, provolone, mozzarella, pepper jack, swiss, bleu cheese)
- *Al Capone Sausage.....\$6.00/lb.
- *Breakfast Sausage Links..\$5.00/lb.
(Regular or Maple)
- *Bulk Breakfast Sausage....\$3.50/lb.
- *Bulk sausage.....\$3.50/lb.
- *Smokehouse Burger\$3.00/lb.
(With your choice of Beef, Beef Brisket, or pork trim at Market Price. Seasoned with olive oil, Smokehouse BBQ, Trois River Steak seasoning, cold smoked with cherrywood, and ground.)
Available in 1/3 lb and 1/2 lb patties

TO ADD TO YOUR PRODUCTS

- Beef TrimMarket Price/lb.
- Beef FatMarket Price/lb.
- Pork Trim.....Market Price/lb.
- Pork Fat.....Market Price/lb.

COOKED READY-TO-EAT PRODUCTS:

(Priced upon final weights)

- Snack Sticks.....\$5.00/lb.
(Original, Hot, Garlic, Teriyaki)
- Gourmet Snack Sticks.....\$5.50/lb.
(Jalapeno Cheddar, Garlic Cheddar, Pizza Mozzarella, Salsa Cheddar, Honey BBQ)
- Smoked Sausage.....\$5.25/lb.
(We can smoke any sausages, custom made, or inhouse flavors)
- Cherrywood Smoked Jerky.\$12.00/lb.
(Original, Teriyaki, Teriyaki Pepper, Pepper, Cajun, Sweet Bourbon)

OUT-SOURCED PRODUCTS

(Subject to the out-source's product schedule not ours. May take longer.)

- Summer Sausage.....\$4.50/lb.
(Original, Garlic, Onion, Cajun)
- Gourmet Summer Sausage\$4.75/lb
(Jalapeno Cheddar, Garlic Cheddar)
- Landjaeger.....\$5.50/lb.
- Landjaeger With Jalapeno\$5.80/lb.
- Wieners.....\$4.75/lb.
- Ring Bologna.....\$4.25/lb.
- Cheddar Bologna.....\$4.50/lb.

SAUSAGE MAKING PRODUCTS FOR SALE:

- Hog casings
- Sheep Casings
- High Temp Cheeses
(Cheddar, Provolone, Mozzarella, Pepper Jack, Swiss, Bleu Cheese)
- Crumbled Bacon