

Standard Beef Cut

Sheet:

- 3-4 lb Boneless Chuck Roast
- Flat Iron Steak- 2 per pkg.
- 3-4 lb Arm Roast
- 3-4 lb Cross Rib Roast
- Cross Rib Steak- 1"-1 per pkg.
- Bone-in Rib Steak- 1"- 1 per pkg.
- Filet Mignon- 1.5"- 2 per pkg.
- Porterhouse Steak- 1"- 1 per pkg.
- T-Bone Steak- 1"- 1 per pkg.
- New York Steak- 1"- 1 per pkg.
- Top Sirloin Steak- 1"- 1 per pkg.
- Round Steak- 1"- 1 per pkg.
- 3-4 lb. Rump Roast
- Cube Steak- 2 per pkg.
- Premium Sirloin Tip Steak- 1"- 1 per pkg.
- Sirloin Tip Steak- 1"- 1 per pkg.
- 3-4 lb Sirloin Tip Roast
- Petite Sirloin Tip Steak- 1"- 2 per pkg.
- Tri Tip Roast- Whole
- Flank Steak
- Short Ribs (best only)
- Boneless Short Ribs
- OssoBucco- 6 per beef
- Skirt Steak
- 4-5 lbs Brisket
- Stew Meat- 1 lb. per pkg.
- 1 lb. ground 85%15

Bones will be cut on animals under 30 months of age & can be left behind if customer does not want them.