

Beef Cutting Reference

Most Popular Option-Best Cuts

Shoulder Section

Chuck Roast

Cross Rib Roast

Rib Section

Bone In or Bone out Ribeye Steaks

Loin Section

New York or T-Bone/Porterhouse Steaks

Sirloin Steaks

Tenderloin Steaks

Tri-Tip

Rump Section

Rump Roast

Specialty Items to Choose From

* (These items will go towards burger if not selected)

Brisket, Whole or Halved-Trimmed or Untrimmed

Stew Meat

Prime Rib (Bone In or Bone Out)
Size and Number

Short Ribs

Flank Steak

Skirt Steak

Coulotte also known as the Pichana

Round Steaks or Cube Steaks

Sirloin Tip Roast

Beef Cutting Reference

Steak Size: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$ 2

**You can also choose to get organs,
bones or fat**

Steaks Per Package 2 3 4 5 6

**Treats like Jerky, Salami, Summer
Sausage or Brats!**

Roast Size: Small 2-3 lbs

Medium 3-4 lbs

Large 5 lbs and up