

Beef Cut List Guide

Rib

Ribeye Steak
Rib Roast

Short Loin

T-Bone Steak

Sirloin

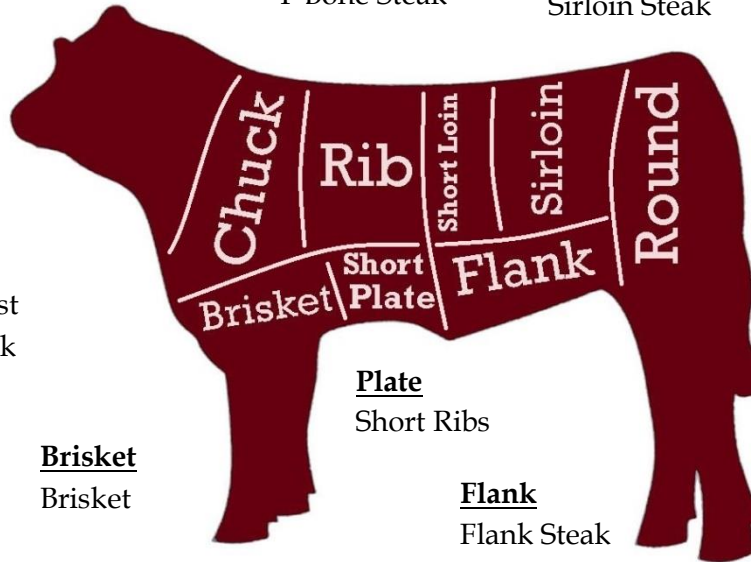
Sirloin Steak

Round

Round Steak
Cube Steak
Rump Roast
Sirloin Tip Roast

Chuck

Arm Roast
Chuck Roast
Chuck Steak



Brisket

Brisket

Plate

Short Ribs

Flank

Flank Steak

Other

Ground Beef
Stew Meat
Soup Bones

Standard Half Beef Order

(Approximations)

- Arm Roasts — 4 @ 3 pounds each
- Chuck — 20 pounds of Roast and/or Steaks
- Ribeye Steaks — 12 @ ¾" thick
- Short Ribs — 3 packages
- Round — 14 pounds of Steak and/or (tenderized) Cube Steak
- Sirloin Steaks — 8 @ ¾" thick
- T-Bone Steak — 20 @ ¾" thick
- Rump Roast — 2 @ 3 pounds each
- Sirloin Tip Roast — 2 @ 3 pounds each
- Brisket — 1
- Flank Steak — 1
- Ground Beef — 60 to 70 pounds
- Stew Meat — 10 pounds

Standard Quarter Beef Order

(Approximations)

- Arm Roasts — 2 @ 3 pounds each
- Chuck — 10 pounds of Roasts and/or Steaks
- Ribeye Steaks — 6 @ ¾" thick
- Short Ribs — 2 packages
- Round — 7 pounds of Steak and/or (tenderized) Cube Steak
- Sirloin Steaks — 4 @ ¾" thick
- T-Bone Steak — 10 @ ¾" thick
- Rump Roast — 1 @ 3 pounds
- Sirloin Tip Roast — 1 @ 3 pounds
- Ground Beef — 30 to 40 pounds
- Stew Meat — 5 pounds