



Standard ¼ BEEF Cuts

Top Round Roasts – 4-5 lbs. each
Bottom Round Roast – 4-5 lbs. each

Sandwich Steaks

Kabobs

Sirloin Tips

NY Sirloin - 1" thick

Porterhouse – 1" thick

Tenderloin – 1 lb. packages

F flank Steak

Shank

Short Cut Rump Roast

Ribeye - 1" thick

Chuck steaks - 1" thick

Hamburg – 2 lb. packages

Stew Meat – 1 lb. packages

Brisket – 5-6 lb. roasts

Short Ribs

Soup Bones

Liver

Depending on the age of the beef:

London Broil - 1" thick **OR** Shoulder Roast - 4-5 lb each

T-Bone **OR** Strip Steak - 1" thick

Optional:

Dog Bones

Suet

Heart

Tongue