

CHUCK 1

Chuck Arm
Pot Roast 
Boneless




Chuck Shoulder
Pot Roast 
Boneless



Chuck Shoulder
Steak 
Boneless



Chuck Eye Steak 



Chuck Top
Blade Steak 
Boneless



Chuck Mock
Tender Steak 



Chuck Blade
Steak 



Chuck 7-Bone
Pot Roast 




Chuck Short Ribs 




SHORT LOIN 3

Top Loin
(Strip) Steak 
Boneless




T-Bone Steak 




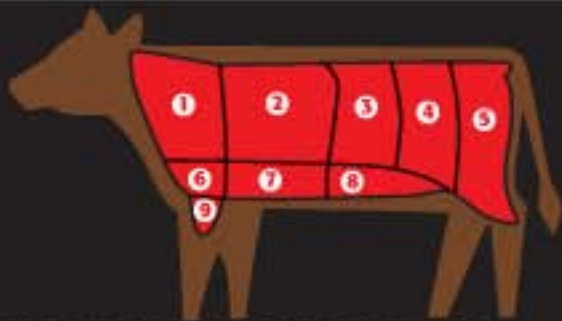
Porterhouse Steak 



Tenderloin Roast 
Premium



Tenderloin Steaks 




RECOMMENDED COOKING METHOD

-  SKILLET
-  GRILL/BROIL
-  MARINATE & GRILL/MARINATE & BROIL
-  STIR-FRY
-  ROAST
-  STEWING
-  STEAKS FOR BRAISING
-  POT ROAST

SHANK 6 & BRISKET 7

Shank Cross Cut 



Brisket, Whole 






Brisket, Flat Cut 
Boneless



PLATE 8 & FLANK 9

Skirt Steak 



Flank Steak 




SIRLOIN 4

Top Sirloin Steak 



Tri-Tip Roast 



Tri-Tip Steak 



ROUND 5

Top Round Steak 



Round Tip Steak 
Thin Cut



Round Tip Roast 




Bottom Round 
Roast



Eye Round Roast 



Eye Round Steak 




RIB 2

Rib Roast 
Small End, Premium




Rib Steak 
Small End



Ribeye Roast 
Premium




Ribeye Steak 




Back Ribs 



OTHER CUTS

Ground Beef 




Cubed Steak 



Beef for Kabobs 



Beef for Stew 



Beef for Stir-Fry 