

Customer Name: \_\_\_\_\_

Animal ID: \_\_\_\_\_

**LEFT HALF \_\_\_\_\_ / RIGHT HALF \_\_\_\_\_ / WHOLE BEEF**

**SHANK**

- Soup Bones (Cross-cut)
- Add to Ground

**BRISKET**

- Point & Flat     Whole
- Add to Ground

**CHUCK**

- Arm (Shoulder) Roasts
- Chuck Roasts
- Flat Iron Steaks
- Add to Ground

**RIB LOIN**

- Rib Steaks (*Bone-In*)
- OR**
- Rib eye Steaks (*Boneless*)
- OR**
- Add to Ground

**SHORT LOIN**

- T-Bone Steaks (*Bone-In*)
- OR**
- New York Strip Steaks (*Boneless*)
- Filet Mignons (*Boneless*)
- OR**
- Add to Ground

**RIBS**

- Korean-style Short Ribs
- OR**
- English-style Short Ribs
- OR**
- Add to Ground

**SIRLOIN**

- Center-cut Sirloin Steaks (*Boneless*)
- OR**
- Sirloin Steaks (*Bone-In*)
- OR**
- Add to Ground

**ROUND**

**Round (Sirloin) Tip**

- Roast
- Cube Steaks
- Add to Ground

**Top Round**

- Roast
- Cube Steaks
- Round Steaks
- Add to Ground

**Eye of Round**

- Roast
- Cube Steaks
- Add to Ground

**Rump**

- Roast
- Add to Ground

\*\*Tenderized Cube Steaks are \$1.50 lb.

**Would you like ...?**

- Stew Meat/Kabobs (1 or 2#) How many packs? \_\_\_\_\_
- Fajita Meat (1 or 2#) How many packs? \_\_\_\_\_

**FLANK & PLATE**

- Flank Steak
- Skirt Steak

**Steak Thickness:**    ¾ "            1"            1 ¼ "            1 ½ "

\*Filets - 1 ½" unless requested otherwise.

**Steak in a Package:**        2            4            6

**Roast Size:** 2-3 lbs.    4-5 lbs.

**Ground Beef:** 1 lb.    2 lbs.    5 lbs.    10 lbs.

Chub Sleeves    **OR**    Vacuum Sealed

**Patties** (\$2.00 per lb.): \_\_\_\_\_ lbs. (Min. of 20 lbs.)  
(Standard sizes can be modified to any thickness)

- Sliders (3" x 5/8" thick, 6 per pack)
- 4" x ½" (4 per pack, approx. 4 oz. per patty)
- 5" x ½" (4 per pack, approx. 7 oz. per patty)

**VARIETY MEATS & BONES**

- Kidney (Whole)
- Liver (Sliced)
- Tongue (Whole)
- Heart (Halved)
- Oxtail (Cross-cut)
- Stock Bones in a box
- Stock Bones- (Scraped, Cut, and Vacuum Sealed - \$50 fee)

