



Here are the standards as well as our recommendations for cutting and packaging meats:

Tenderloin Filet (O) If chosen - will cancel out Porterhouse steaks - Can get whole, cut in 2 or cut in 4 (very small) steaks.

NY Strips (O) If chosen -will cancel out Porterhouse steaks -we get the whole strip cut into 3 or 4

Ribeye Steaks Can be bone in or boneless. Thickness is your choice - we get 2" thick

Sirloin Steaks Can be bone in or boneless. Thickness is your choice - we get 1" thick

Eye of Chuck Filet These are boneless. Thickness is your choice - we get 1" thick

London Broil These are boneless and about 1" thick

Flank Steak (1 small steak per side)

Skirt Steak (1 small steak per side)

Porterhouse Steak (O) If chosen - will cancel Tenderloin and NY Strip (has a bone separating Tenderloin and NY Strip). Thickness is your choice - we get 1 1/2" thick

Boneless Stew (O) If chosen - will cancel out some of the Ground Beef - we get about 5-1 lb packs per side so that we still get plenty of ground.

Boneless Chuck Roasts (O) 2 per side. Not getting this cut will add to your ground beef or stew inventory.

Boneless Sirloin Tip Roast (O) 1 per side. This is your Roast Beef Roast. Not getting it will add to your Sirloin Steak inventory as well as your ground beef inventory. We recommend as it is an excellent cut.

Boneless Rump Roast (O) 1 small per side. This is a lean slow cook roast. It will add a little to your ground or stew inventory if you do not get it.

Boneless Eye of Round Roast (O) 1 small per side. Very lean and tasty. Worth getting as it adds so little to any other inventory.

Sliced Beef Liver - We try and have our processor package this in easy to use 1/2 lb packs.

Bags of Soup Bones - Plenty of meat and flavor to make stocks.

Hawaiian Cut Short Ribs - This cut gives you several cooking and use options.

Shank Steaks (O) - These are the legs. Incredible flavor for stews, soups or individual pot roasts. To opt out of these can give you large shank dog / marrow bones. We usually get the shank steaks crosscut about 1" thick. They are also interchangeable with any oxtail recipes.

Brisket (O) - 1 per side. Slow cook. Opting out will give you more ground or stew inventory.

Ground Beef - 1 lb packs

Tenderized Cube Steaks - small - usually 4 per package - we would have to check with the processor to see what steaks this cut will give up and if they are even available.

Any special requests?