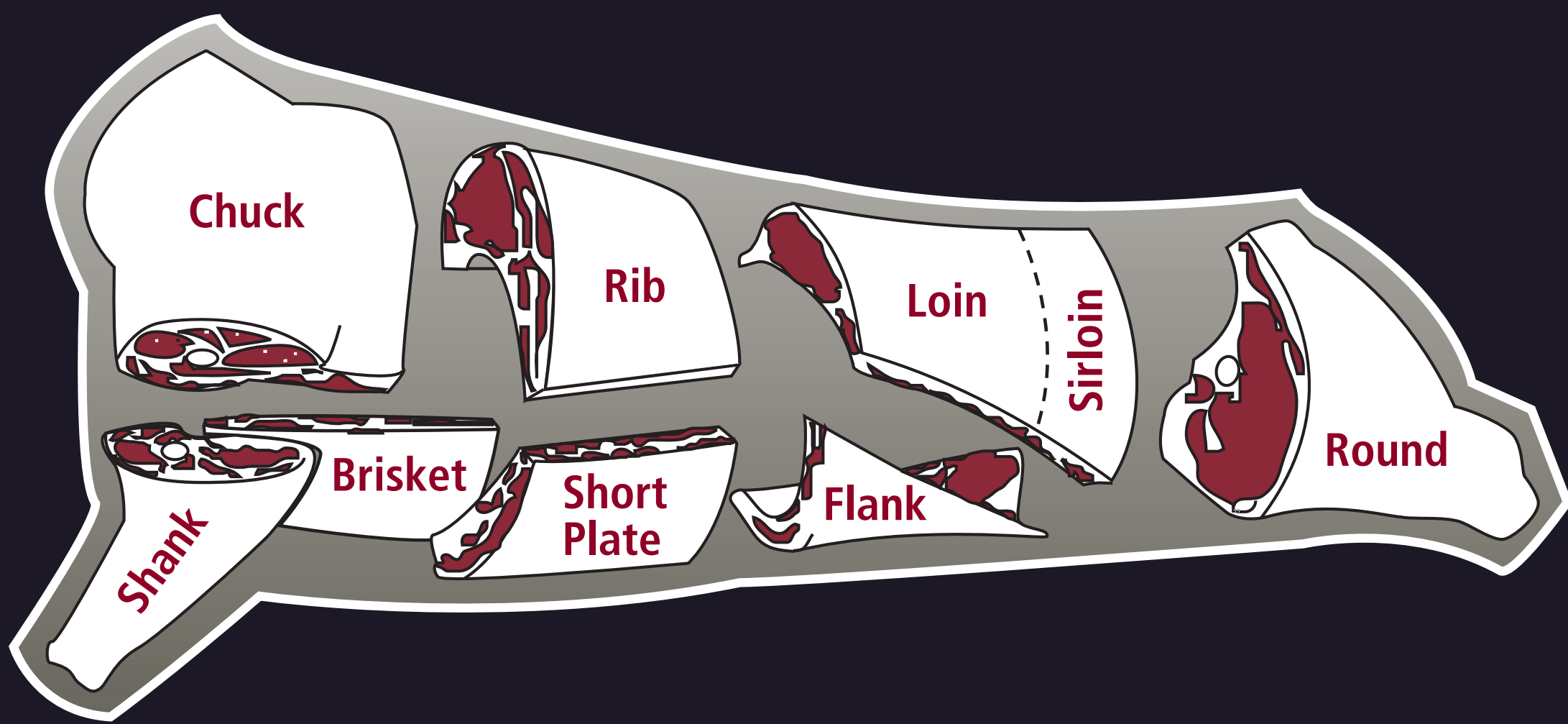


RETAIL BEEF CUTS



Brisket & Shank

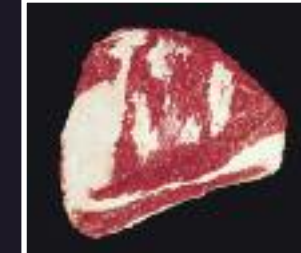
Beef Brisket



Brisket Flat



Brisket Point



Shank Cross Cut



Short Plate

Short Ribs



Skirt Steak



Flank

Flank Steak



Flap



Chuck

Flat Iron



Top Blade Steak



Chuck Roast



Chuck Arm Roast



Mock Tender Steak



Mock Tender Roast



Shoulder Clod Roast



Shoulder Center Steak, Ranch Steak



Petite Chuck Tender Roast



Shoulder Tender Medallions



Cross Rib Roast, English Roast



Sierra Cut



Denver Cut, Underblade steak



Country-style Chuck Ribs



Chuck Short Ribs



Chuck Eye Steak



Chuck Eye Roast



Rib

Ribeye Steak, Delmonico



Prime Rib, Ribeye Roast



Filet of Rib



Rib Satay



Ribeye Roast



Cowboy Steak



Rib Steak



Short Ribs



Back Ribs



Chef Cut Ribeye



Short Loin

Bone-in Strip Steak, Shell Steak



Strip Steak



Filet of Strip



Strip Roast



Tenderloin Roast



T-bone Steak



Porterhouse Steak



Filet Mignon Tenderloin Steak

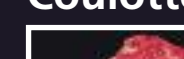


Hanger Steak, Hanging Tender



Sirloin

Center Cut Sirloin Steak



Sirloin Steak



Coulotte Steak



Filet of Sirloin



Tri-tip Steak



Tri-tip Roast



Ball Tip Steak



Ball Tip Roast



Bottom Sirloin Flap Meat



Round

Rump Roast



Top Round London Broil



Top Round Roast



Round Petite Tender Steaks



Top Round Steak



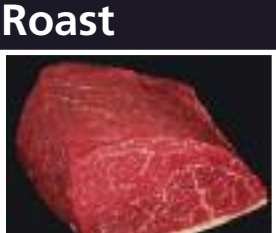
Bottom Round Steak



Bottom Round London Broil



Bottom Round Roast



Eye of Round Roast



Eye of Round Steak



Sirloin Tip Roast



Sirloin Tip Center Roast



Sirloin Tip Center Steak



Sirloin Tip Side Steak



Butterfly Top Round Steak



Other

Cubed Steak



Beef Kabob



Stew Beef



Stir-fry Beef



Fajita Beef



Ground Beef



- KEY**
- Grill
 - Sauté
 - Marinate & Grill
 - Roast
 - Braise
 - Cooking time under 30 minutes

Angus beef at its best