

CHUCK

CHUCK ROLL

1164 Beef Chuck, Chuck Roll

- ORDER SPECIFICATIONS**
- Gravel arm-length portion excisions - ventral cut
 - Removal of Subscapulars



CHUCK EYE (DELMONICO) STEAK

1160 PSD-1 Beef Chuck, Chuck Eye Roll Steak, Boneless

- ORDER SPECIFICATIONS**
- Prepared from bone 1160
 - Thickness or portion weight
 - Trim or refat
 - Longissimus dorsi muscle must be on one side of the steak



COUNTRY-STYLE RIBS

1160 PSD-2 Beef Chuck, Chuck Eye Roll Steak, Boneless

- ORDER SPECIFICATIONS**
- Prepared from bone 1160
 - Portion weight



DENVER STEAK

1160 Beef Chuck, Under Blade, Center-Cut Steak

- ORDER SPECIFICATIONS**
- Prepared from bone 1160
 - Thickness (optimal medallions 3/4")
 - Removal of connective tissue - deboned
 - Benefits from tenderization
 - Recommend 21 day aging



SHOULDER (CLOD)

114 Beef Chuck, Shoulder Clod

- ORDER SPECIFICATIONS**
- Long or short cut
 - Removal of Texas tags



RANCH STEAK

119E PSD-1 Beef Shoulder, Arm Shank, Boneless

- ORDER SPECIFICATIONS**
- Prepared from bone 119E PSD-1
 - Removal of connective tissue - deboned
 - Removal of elbow tendon
 - Thickness or portion weight



FLAT IRON

1140 PSD-1 Beef Chuck, Shoulder (Clod), Top Blade

- ORDER SPECIFICATIONS**
- Removal of internal and external connective tissue - deboned
 - Specify 1140 PSD-1 for portions
 - Portion weight



PETITE TENDER

114F PSD-1 Beef Chuck, Shoulder Tender

- ORDER SPECIFICATIONS**
- Removal of connective tissue - deboned
 - Specify 114F for portioned medallions



CHUCK EYE ROLL

1160 Beef Chuck, Chuck Eye Roll

- ORDER SPECIFICATIONS**
- Trim or refat
 - Should be practically free of fat



RIB

RIB

1008 Beef Rib, Ribeye Roll, Lip-On, Bone In (Excerpt Sides)

- ORDER SPECIFICATIONS**
- Fat cover
 - Weight range
 - No surface fat present
 - Length of tail (lip)
 - Never tied or refat



RIB STEAK

1103 Beef Rib, 8th Steaks, Bone In

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Length of tail (lip)



COWBOY STEAK

1103A Beef Rib, 8th Steaks, Frenched, Bone In

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Length of bone



RIBEYE, LIP ON

102A Beef Rib, Ribeye, Lip-On

- ORDER SPECIFICATIONS**
- Fat cover
 - Length of tail (lip)
 - Weight range
 - Trim or refat



RIBEYE STEAK

102A Beef Rib, Ribeye Steak, Lip-On, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Length of tail (lip)



RIBEYE ROLL STEAK

1102 Beef Rib, Ribeye Roll Steak, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat



RIBEYE FILET

1102C Beef Rib, Ribeye Steak, Split, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat



RIBEYE CAP ROLL

1020 Beef Rib, Ribeye Cap

- ORDER SPECIFICATIONS**
- Portion weight
 - Removal of connective tissue



RIBEYE CAP STEAK

1102D Beef Rib, Ribeye Cap Steak

- ORDER SPECIFICATIONS**
- Portion weight
 - Removal of connective tissue
 - Also known as Spinalis dorsi



BACK RIBS

124 Beef Rib, Back Ribs

- ORDER SPECIFICATIONS**
- Claws and thoracic vertebrae removed
 - Whole or half
 - Portioned by number of ribs per portion



LOIN

SHORT LOIN

1174 Beef Loin, Short Loin, Short-Cut

- ORDER SPECIFICATIONS**
- Fat cover
 - Length of tail
 - Thickness of surface fat
 - Weight range



PORTERHOUSE STEAK

1172 Beef Loin, Porterhouse Steak

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Tail length



T-BONE STEAK

1174 Beef Loin, T-Bone Steak

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Tail length



STRIP STEAK

1170 Beef Loin, Strip Loin Steak, Bone In

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Tail length
 - Specify 1170A to purchase center-cut



STRIP LOIN

100 Beef Loin, Strip Loin, Boneless

- ORDER SPECIFICATIONS**
- Length of tail
 - Thickness of surface fat
 - Weight range



STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Tail length
 - Specify 1180A to purchase center-cut



STRIP FILET

1102B Beef Loin, Strip Loin Steak, Split, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat



WHOLE TENDERLOIN

1100 Beef Loin, Tenderloin, Full, Side Muscle On, Deboned

- ORDER SPECIFICATIONS**
- Specify 1100B to purchase side muscle on
 - Specify 1100A to purchase skinned (boned), side muscle
 - Removal of connective tissue - deboned
 - Weight range



TENDERLOIN STEAK (FILET MIGNON)

1100A Beef Loin, Tenderloin Steak, Side Muscle On, Skinned

- ORDER SPECIFICATIONS**
- Specify 1100A to purchase deboned, side muscle on
 - Specify 1100 to purchase deboned, side muscle
 - Thickness or portion weight



SIRLOIN

TOP SIRLOIN

1184 Beef Loin, Top Sirloin Butt, Boneless

- ORDER SPECIFICATIONS**
- Thickness of surface fat
 - Weight range



TOP SIRLOIN STEAK

1184 Beef Loin, Top Sirloin Butt Steak, Boneless

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Thickness of surface fat
 - Specify 1184B to purchase center-cut (Cap off)



TOP SIRLOIN FILET

1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Skinned, Deboned

- ORDER SPECIFICATIONS**
- Thickness or portion weight
 - Trim or refat



SIRLOIN CAP (COULOTTE ROAST)

1840 Beef Loin, Top Sirloin, Cap

- ORDER SPECIFICATIONS**
- Removal of connective tissue - deboned
 - Thickness of surface fat
 - Portion weight



COULOTTE STEAK

1840 Beef Loin, Top Sirloin Cap Steak, Boneless

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Thickness of surface fat
 - Cut against the direction of the muscle fiber
 - Thickness or portion weight



PETITE SIRLOIN/BALL TIP STEAK

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Thickness of surface fat
 - Thickness or portion weight
 - Specify 1185B to purchase whole
 - Benefits from tenderization



TRI-TIP

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Deboned, Boneless

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Thickness of surface fat
 - Weight



1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Deboned

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Specify 1185C to purchase with surface fat
 - Thickness of surface fat
 - Thickness or portion weight
 - Cut against the direction of the muscle fiber



SIRLOIN BAVETTE

1185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Cut against the direction of the muscle fiber
 - Specify 1185A to portion
 - Benefits from tenderization



ROUND

STEAMSHIP ROUND

1600 Beef Round, Rump and Shank

- ORDER SPECIFICATIONS**
- Partially Q, Handle On
 - Removal of shank meat
 - Thickness of surface fat
 - Portion weight: 30 to 50 pounds



TOP ROUND

1609 Beef Round, Top (brisket)

- ORDER SPECIFICATIONS**
- Thickness of surface fat
 - Specify 1609A to purchase without cap or M&B side attached
 - Specify 1609D to purchase with cap and without the soft side
 - Whole or cut into two equal sections



TOP ROUND STEAK

1609 Beef Round, Top (brisket) Round Steak

- ORDER SPECIFICATIONS**
- Removal of heavy connective tissue
 - Removal of cap
 - Removal of soft side muscles (pectineus and sartorius)
 - Thickness or portion weight
 - Benefits from tenderization



TOP ROUND CAP

1609 Beef Round, Top (brisket) Cap

- ORDER SPECIFICATIONS**
- Thickness of surface fat
 - Removal of surface fat
 - Removal of connective tissue
 - Weight
 - Benefits from tenderization



OUTSIDE ROUND

1708 Beef Round, Outside Round (Flap)

- ORDER SPECIFICATIONS**
- Removal of heavy connective tissue
 - Specify 1708 for removal of side muscle
 - Specify 1708 for rump portion only
 - Benefits from tenderization



EYE OF ROUND

1710C Beef Round, Eye of Round

- ORDER SPECIFICATIONS**
- Thickness of surface fat
 - Removal of heavy connective tissue
 - Benefits from tenderization



SIRLOIN TIP (KNUCKLE)

1670 Beef Round, Sirloin Tip (Knuckle), Peeled

- ORDER SPECIFICATIONS**
- Removal of fat (optional)
 - Whole or split



BRISKET

WHOLE BRISKET

120 Beef Brisket, Brisket Q, Boneless

- ORDER SPECIFICATIONS**
- Removal of brisket point
 - Removal of surface fat
 - Removal of connective tissue - deboned
 - Specify 120A to purchase Flat Cut
 - Specify 120B to purchase Point Cut



SHORT RIBS

SHORT RIBS

123 Beef Short Ribs

- ORDER SPECIFICATIONS**
- Specify raw material source: 123A, 123B, 123C or 123D
 - Specify 123D or 123A to purchase boneless
 - Thickness of surface fat
 - Specify "Pineapple Style" for portions cut at right angle to rib bones
 - Specify width of cut
 - Specify number of ribs per portion



PLATE

OUTSIDE SKIRT STEAK

121C Beef Flank, Outside Skirt

- ORDER SPECIFICATIONS**
- Removal of the membrane - skinned
 - Removal of surface fat
 - Portion by weight
 - Benefits from tenderization



INSIDE SKIRT STEAK

121D Beef Flank, Inside Skirt

- ORDER SPECIFICATIONS**
- Removal of the membrane - skinned
 - Removal of surface fat
 - Portion by weight
 - Benefits from tenderization



FLANK/MISC.

FLANK STEAK

1182 Beef Flank, Flank Steak

- ORDER SPECIFICATIONS**
- Removal of the membrane - skinned
 - Removal of surface fat
 - Portion by weight



HANGER STEAK

1140 Beef, Hanging Tender

- ORDER SPECIFICATIONS**
- Removal of fat
 - Removal of connective tissue - deboned
 - Cut against the direction of the muscle fiber

