**S Ranch Meats Cut Sheet**

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tag #\_\_\_\_\_\_\_\_\_\_\_

Drop off Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_Due Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Whole Half Quarter**

**Flank Steaks:** Y/N **Skirt Steak**: Y/N

**Roast Quantity:\_\_\_\_\_\_** **Roast Size:** 3-4 lbs or 5-6 lbs **Ribs:** Short Dino Burger

**Tri-Tip:** Y/N

**Stew Meat:** Y/N How many pounds do you want? \_\_\_\_\_\_(Comes in 1 lb packages)

**Regular or Tenderized Stew Meat**

**Top Round:** Steaks Cubed Steaks Roasts Burger London Broil

**Eye of Round:** Cubed Steaks Roasts Burger Thin-Sliced Breakfast Steaks

**Bottom Round:** Cubed Steaks Rump Roast Burger Swiss Steak Stew

**Sirloin Tip:** Roast Steak Cubed Steaks Burger

**Chuck:** Roasts Steaks **Cross Rib**: Roast Steaks

**Short Loin:** T- Bone New York

**Prime Rib**: Roast \_\_\_\_\_lbs Bone In Ribsteaks Boneless Ribeye Steaks

**Premium Steak Thickness:** ¾ in 1 In 1 ¼ in 1 ½ Per Package: 1 2 3 \_\_\_\_\_

**Brisket:** y/n Whole Cut in Half

**80/20 Ground Beef:** 1 lb or 2 lb package

**Special:** Tongue Heart Liver Oxtail Soup Bones

**Signature Seasoned Beef Sirloin Coulotte Roast**(Grill/Broil rare to medium rare and slice) a $5 upgrade you'll never regret!  Y/ N

Notes/Requests:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

We need your cut sheet returned one week from drop off date to assure that they are cut per these instructions. If we don’t receive your cutting instructions in time we will cut your beef according to our standard cut. Can be sent via text to 406.852.4846, emailed to [SRanchmeats@gmail.com](mailto:SRanchmeats@gmail.com) or dropped off at the processing plant.