

BEEF CUT SHEET



Road 39 Ranch Meats LLC
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Hanging Weight _____

- Whole
- Half

CHUCK

- Chuck Roast - Bone In
- Chuck Roast - Boneless
- Chuck Steak - Bone In
- Chuck Steak - Boneless
- Arm Roast
- Cross Rib Roast
- Ranch Steak
- Flat Iron Steak
- Delmonico Steak

RIB

- Rib Eye
- Rib Steak (Bone In)
- Prime Rib Roast - Boneless
- Prime Rib Roast - Bone In
- Back Ribs
- BBQ Ribs

SHORT LOIN

- T-Bone Steak
- Porterhouse Steak
- New York Strip Steak
- Tenderloin Steak
- Tenderloin Roast

SIRLOIN

- Top Sirloin Steak
- Sirloin Tip Steak
- Tri-Tip Roast
- Sirloin Tip Roast

PLATE

- Skirt Steak
- Short Ribs - English
- Short Ribs - Flanken
- Rib Plate

ROUND

- Top Round Steak
- Bottom Round Steak
- Rump Roast
- Round Roast
- London Broil

SHANK / TRIM

- Beef Fat
- Whole Shank
- Osso Buco
- Soup Bones
- Ground Beef
- Stew Meat

Date:

Customer Name:

Phone Number:

Email Address:

Mailing Address:

Animal Owner:

Tag Number/Color:

Roast Size:

- 3 lbs to 4 lbs
- 4 lbs plus

Steak Thickness:

- .75"
- 1.0"
- 1.25"
- 1.5"

Packaging:

- Paper
- Vacuum Package
(+\$.30/lb)

Steaks / Package:

- 2
- 3
- 4
- 1
(+\$50 for singles)

Ground Package:

- 1 lb per package
- 2 lbs per package

Soup Bones:

- 1 bag
- 2 bags
- As Many as Possible

Specific Instructions:

BRISKET

- Whole Brisket
- Brisket Flat
- Brisket Point

FLANK

- Flank Steak
- Ranchera

ORGANS (Cut sheet must be received at drop off if you want organs)

- Heart
- Liver
- Tongue
- Ox Tail

SAUSAGE

- Sweet Italian
- Zesty Italian
- Chorizo
- Maple
- Cracked Pepper

Sausage is 25lbs per flavor minimum \$1.00/lb additional charge.

- All meat not selected as a specific cut will be ground. • All beef are hung 14 days plus 6 minus 1 by butcher's choice.
- If the cut sheet is not received in person or by email in the week it is dropped off it will be processed standard butcher's choice and paper.
- If there is a problem with vacuum packing equipment during cut and wrap the beef will be paper wrapped and a credit of \$50 given.
- Kill fees and packaging fees are subject to change so verify charges at drop off. Current charges are \$125 kill fee and \$1.40 / HW lb. for paper wrapped.
- All mini breed beef will be charged a minimum fee of \$1000 regardless of HW.
- Organs may be rejected by USDA, or the butcher. If they are rejected they will not be included in your order.