



# Cook Beef Cattle Company



(254) 630-3679    cookbeefcattle.com    cook@cookbeefcattle.com

Our Beef is USDA inspected American Wagyu cattle that are pasture raised, all natural with no hormones, antibiotics or steroids. Raised locally and processed locally. The meat is dry aged for 14 days to increase tenderness.

## 10% Veterans discount

	American Wagyu
<b>20 lbs Box</b> 2 T -Bone or 2 NY Strips/Tenderloin Filets 2 Rib Eyes 2 Sirloins 2 Flat Iron Steaks 12 lbs Ground Beef 90/10	\$300
<b>40 lbs</b> 4 T -Bone or 2 NY Strips/Tenderloin 4 Rib Eyes 4 Sirloins 4 Flat Iron Steaks 24 lbs Ground Beef 90/10	\$550
T-Bone	\$30/lb
NY Strip (NY, KC)	\$30/lb
Filet Mignon (Tenderloin)	\$35/lb
Rib Eye	\$30/lb
Rib Roast	\$35/lb
Ribeye Cap	\$20/lb
Sirloin	\$25/lb
Sirloin Top Cap (Picanha, Coulotte Cut)	\$30/lb
Tri Tip Roast	\$12/lb
Flat Iron	\$20/lb
Denver Steak	\$18/lb
Bavette	\$20/lb
Hanger Steak	\$20/lb
Chuck Eye Steak	\$15/lb
Brisket	\$8/lb
Flank/Skirt	\$15/lb
Beef Short Ribs	\$12/lb
Flanken Ribs (Kalbi)	\$12/lb
Ground Beef 90/10	\$7/lb
Soup Bones (Meaty)	\$5/lb
Marrow Bones (Broth or Dog treats)	\$5/lb

Prices as of July 2023

Kidneys	\$3/lb
Liver	\$3/lb
Heart	\$3/lb
Tongue	\$5/lb
Ox Tail	\$10 /lb
Whole Head	\$60/head

\*Don't see what you want? We can do custom orders