

Beef Price List

For special Orders and Requests, call us at 250-253-3107

Category	Name of Cut	Description	Angus Price Per Pound	Wagyu Price Per Pound
Variety Packs	Whole beef	Typically 850 pounds of custom cut beef	\$8.00	\$8.50 + cutting
	Half Beef	Typically 425 pounds of custom cut beef	\$8.25	\$8.75 + cutting
	Quarter Beef	Typically 210 pounds of custom cut beef	\$8.50	\$9.00 + cutting
	Freezer Pack	20 pounds of assorted steaks, roasts, and ground beef	\$250.00	
Steaks/lb	Tenderloin	Less marbled cut, famous for its tenderness	\$35.00	\$90.00
	Striploin	A boneless cut from the short loin that's highly prized for its excellent balance of flavor & tenderness	\$30.00	\$80.00
	Rib-eye	It is a very tender cut of meat, containing more marbling than other cuts	\$32.00	\$80.00
	Tomahawk	A ribeye beef steak, with a large portion of rib bone left attached	\$30.00	\$80.00
	Flat Iron Steak	A tender and flavorful cut that is similar in texture to a ribeye or a strip steak	\$15.00	\$50.00
	Chuck Eye Steak	A thick cut of beef from to the rib section similar to a ribeye		\$35.00
	Top Sirloin	A cut of beef from the primal loin or subprimal sirloin where the bone and the tenderloin and bottom round muscles have been removed	\$15.00	\$35.00
	Sirloin Tip	This cut comes from the Round primal, and is found on the front end of the rear leg	\$12.00	\$35.00
	Tri Tip Steak	The tri-tip muscle is naturally in a triangular shape within the bottom sirloin butt	\$12.00	\$35.00
	Inside Round	This cut comes from the inside of the rear leg and is very lean	\$10.00	\$30.00
	Outside Round	Largest section of the full Bottom Round that is separated from the Heel	\$10.00	\$30.00
	Flank Steak	A long, flat cut that runs from the rib end of the animal to the hip or rump	\$19.00	\$20.00
	Chuck Flat	Rich in flavour, this tender, versatile cut is often used for boneless short ribs, chuck steak, satays, fajitas, stir fry and sandwiches.	\$12.00	\$20.00
	Shank Steak	A center-cut cross-section of the leg typically braised to make flavorful, fork-tender dishes.		\$20.00
	Roasts/lb			
Cross Rib Roast		A cut of beef from the shoulder and upper chest of a cow, between the second and fifth ribs	\$10.00	\$35.00
Prime Rib Roast		Highly tender cut, containing more marbling than other cuts. Located above the ribs and perfect for holidays!	\$30.00	Special Order
Round Roast		Located on the rear, these roasts are great for marinating or being cut up for sandwiches/stews.	\$10.50	Special Order
Brisket		A cut of beef that comes from the lower breast or pectoral muscles of a cow. Quite tough, needs to be slow cooked	\$10.00	\$20.00
Misc.				
	Fat	Perfect for tallow	\$3.50	\$3.50
	Bones	Used for bone broth, or for the pups to chew on	\$6.00	\$6.00
	Back Ribs	Taken from the top of the rib cage between the spine and the spare ribs, below the loin muscle.	\$10.00	\$20.00
	Short Ribs	A type of rib that comes from the chuck, plate, rib, or brisket section of a cow.	\$14.00	\$20.00
	Ground Beef	A versatile and useful process where the beef is ground up into smaller pieces.	\$9.00	\$12.00
	Beef Patties	Our ground beef formed into 6 ounce patties	\$9.00	\$13.00