

# Beef Price List



For special Orders and Requests, call us at 780-723-1145

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	\$9.50
	Half Beef	Typically 425 pounds of custom cut beef	\$8.25	\$9.75
	Quarter Beef	Typically 210 pounds of custom cut beef	\$8.50	\$10.00
Steaks/lb	Tenderloin	Less marbled cut, famous for its tenderness	\$35.00	\$86.59
	Striploin	A boneless cut from the short loin that's highly prized for its excellent balance of flavor & tenderness	\$30.00	\$66.77
	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	\$60.51
	Flat Iron Steak	A tender and flavorful cut that is similar in texture to a ribeye or a strip steak	\$15.00	\$46.95
	Chuck Eye Steak	A thick cut of beef from to the rib section similar to a ribeye		n/a
	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	\$63.04
	Sirloin Tip	This cut comes from the Round primal, and is found on the front end of the rear leg	\$12.00	n/a
	Tri Tip Steak	The tri-tip muscle is naturally in a triangular shape within the bottom sirloin butt	\$12.00	n/a
	Inside Round	This cut comes from the inside of the rear leg and is very lean	\$10.00	n/a
	Outside Round	Largest section of the full Bottom Round that is separated from the Heel	\$10.00	n/a
	F flank Steak	A long, flat cut that runs from the rib end of the animal to the hip or rump	\$19.00	n/a
	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	n/a
	Shank Steak	A center-cut cross-section of the leg typically braised to make flavorful, fork-tender dishes.		n/a
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	n/a
	Prime Rib Roast	Highly tender cut, containing more marbling than other cuts. Located above the ribs and perfect for holidays!	\$30.00	\$61.89
	Eye of Round Roast	Located on the rear, these roasts are great for marinating or being cut up for sandwiches/stews.	\$10.50	\$15.00
	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	\$16.09
	Misc.			
	Fat	Perfect for tallow	\$3.50	\$3.50
	Maui Ribs	Taken from the top of the rib cage between the spine and the spare ribs, below the loin muscle.	\$10.00	\$22.90
	Ground Beef	A versatile and useful process where the beef is ground up into smaller pieces.	\$8.00	\$12.00
	Beef Tallow	Perfectly Rendered for cooking or making skin cream.	\$9.00	\$13.00