

STRIP STEAK | LEAN

Also Known As: Ambassador Steak; Beef Loin, Strip Loin Steak, Bone In, Center-Cut; Club Steak; Country Club Steak; Delmonico Steak; Hotel Cut Steak; Kansas City Steak; Kansas City Strip Steak; New York Strip Steak; NY Strip Steak; Shell Steak; Strip Loin Steak; Top Loin Steak; Top Loin Steak, Bone-In

Tender, lean and perfect for grilling.



RIBEYE STEAK

Also Known As: Ribeye Roll Steak; Ribeye Steak, Bone-In; Ribeye Steak, Lip-On, Boneless

This steak is rich, juicy and full-flavored with generous marbling throughout. Sold bone-in. Due to the exceptional taste and tenderness Beef Rib Steaks deliver for operators and diners alike. Bone In Rib Steaks offer great plate coverage and impressive presentations.

RANCH STEAK | LEAN

Also Known As: *Arm Steak; Beef Shoulder Center (Ranch) Steak, Boneless; Chuck Steak Center Cut; Ranch Cut; Ranch Steak; Shoulder Center Steak; Shoulder Center Steak, Boneless; Shoulder, Arm Steak*

Affordable, lean and versatile. Good for grilling or broiling.



CHUCK EYE STEAK (DELMONICO)

Also Known As: *Boneless Chuck Filet Steak; Boneless Chuck Slices; Boneless Steak Bottom Chuck; Chuck Filet; Chuck Roll; Delmonico Steak; English Steak; London Broil; Shoulder Steak; Shoulder Steak Half Cut*

A low-cost alternative to the Rib Eye Steak. A tender and savory cut great for grilling.

BASEBALL CUT | LEAN

Also Known As: Top Sirloin Fillet; Center-Cut Top Sirloin Steak; Top Sirloin Butt Steak; Top Sirloin Butt Steak, Center-Cut; Top Sirloin Butt Steak, Center-Cut, Boneless; Top Sirloin Filet Boneless; Top Sirloin Steak

Tender, thick and perfectly portioned from larger Top Sirloin Steaks. Season simply with salt and pepper or your favorite rub before grilling.



PETITE SIRLOIN STEAK

Also Known As: Ball Tip Steak; Loin Ball Tip Steak, Boneless

A great value steak. Grill after marinating.



LONDON

BROIL | LEAN

Also Known As: Beef Round, Top Round Steak; Short Cut; Top Round Steak Boneless

Thick and versatile weekday cut. Typically broiled or slow-cooked to bring out its best.



DENVER STEAK

Also Known As: Chuck Under Blade Center Steak, Boneless; Chuck Under Blade Steak; Denver Cut; Under Blade, Center Cut Steak

Cut from the center of the Under Blade, these steaks are extremely tender with a good amount of marbling and beef flavor. Best when cooked over high heat on the grill.

SIRLOIN TIP

STEAK | LEAN

This boneless, lean cut is great value. Makes good Kabobs, Stew Meat or Cubed Steak.



TENDERLOIN STEAK (FILET MIGNON) | LEAN

Also Known As: Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned; Beef Tender Steak; Butt Tenderloin; Chateaubriand; Chateaubriand Filet De Boeuf; Filet De Boeuf; Filet Mignon; Filet Steak; Fillet de Boeuf; Fillet Steak; Medallions; Short Tenderloin; Tenderloin Medallion; Tenderloin Steak, Side Muscle Off, Skinned

This is the most tender steak, lean yet succulent, with a fine buttery texture. Sold boneless. This steak also meets government guidelines for lean.

COULOTTE STEAK | LEAN

Also Known As: Beef Loin, Top Sirloin Cap Steak, Boneless (IM); Culotte Steak; Top Sirloin Cap Steak; Top Sirloin Cap, Boneless

With plenty of marbling, this is a juicy and savory steak. Easy to prepare on the grill.

FLAT IRON STEAK

Also Known As: Boneless Top Chuck Steak; Book Steak; Butler Steak; Flat Iron Steak; Flatiron; Flatiron Steak; Lifter Steak ; Petite Steak; Shoulder Top Blade Steak; Shoulder Top Blade Steak, Boneless; Shoulder Top Blade Steak, Boneless, Flat Iron; Top Blade Steak; Top Blade Steak, Boneless

Extremely tender, well-marbled and flavorful and great for grilling. Cut from the Top Blade

CHUCK TENDER STEAK | LEAN

Also Known As: Chuck Filet Steak; Chuck Tender Steak; Fish Steak

Lean cut that resembles a Tenderloin Steak but is not as tender. Slow-cook or tenderize with a marinade before grilling.

TOP SIRLOIN STEAK | LEAN

Also Known As: Boneless Sirloin Butt Steak; Boneless Top Sirloin Steak ; Loin, Top Sirloin Butt Steak, Boneless; Sirloin Butt Steak; Top Sirloin Butt Center-Cut Steak; Top Sirloin Butt Steak, Boneless; Top Sirloin Steak Boneless Cap Off; Top Sirloin Steak Cap Off

A flavorful cut that's versatile and juicy. Great served as a steak or cut into kabobs.

TRI-TIP STEAK | LEAN

Also Known As: Santa Maria Steak; Tri Tip; Tri-Tip; Triangle Steak

Boneless and fairly tender with full flavor. Grill then slice across the grain.

BRISKET

This is the animal's breast, so it can be tougher because it is used for movement. An ideal cut for cooking low and slow-on the barbecue or in a slow-cooker.

OUTSIDE SKIRT STEAK

Also Known As: Beef Plate Skirt Steak Boneless; Diaphragm; Fajita Meat; Fajita Steak; Inside Skirt Steak; Outside Skirt Steak; Philadelphia Steak

Opposite the Inside Skirt Steak, this cut is known for its robust flavor profile. Marinate and grill hot for fajitas or use for stir-fry.

INSIDE SKIRT STEAK

Also Known As: Beef Plate; Boneless Diaphragm; Fajita Meat; Fajita Steak; Inside Skirt Steak; Outside Skirt Steak; Philadelphia; Skirt Steak

Opposite the Outside Skirt Steak, this cut is known for its robust flavor profile. Marinate and grill hot for fajitas or use for stir-fry.

FLANK STEAK | LEAN

Also Known As: Beef Flank; Flank Steak Filet; Jiffy Steak; London Broil; Plank Steak

Lean and boneless with lots of intense beef flavor. Best when marinated and grilled or sliced thin and stir-fried.

OUTSIDE ROUND, RUMP | LEAN

Also Known As: Rump Roast

Boneless and lean. Pointed, Sirloin end of the Outside Round.

TOP ROUND ROAST | LEAN

A lean roast that should be slow-cooked to improve its tenderness and then sliced thinly across the grain.

RIB SHORT RIBS

Also Known As: Beef Ribs; Ribs; Short Ribs

Full of beef flavor and fall-off-the-bone tender, but also available boneless. Grill or slow-roast for a succulent beef dish.



