



Standard Cutting Order

SETTING UP YOUR CUTTING ORDER

CUT OF MEAT

OPTIONS & CHOICES

Chuck Roast	Typically 3 pounds each
Arm Roast	Typically 3 pounds each
Rib Roast	Prime Rib Roast or Rib Steak - can do both
Short Ribs	Yes or No
Stew Meat	Yes or No
Soup Bones	Yes or No
Sirloin Steak	3/4" to 1" Thickness
T-Bone	3/4" to 1" Thickness
Porterhouse Steak	3/4" to 1" Thickness
Round Steak	5/8" Thickness
Cube Steak	If desired, comes from round steak area
Sirloin Tip	Typically 3 pounds each
Rump Roast	Typically 3 pounds each
Beef Brisket	Yes or No
Flank Steak	Yes or No
Ground Beef	1, 1.5 or 2 pound packaged tubes
Patties	Ground beef made into pre-made patties, extra charge
Oxtail	Yes or No
Organ Meat	All optional, liver, heart & tongue

THIS IS A STANDARD CUT AT SORG'S, YOU CAN CUSTOMIZE IT BEYOND THESE CHOICES AS YOU WISH

It's important to note that when you are wanting your cuts of beef to be de-boned, that will increase your processing costs.