

BEEF CUT SHEET



Based on a 350–400 lb HALF of Beef

Adjust for quarter/half size, thickness of cuts, and breed type. Beef breeds may yield fewer cuts due to a shorter frame.

STANDARD CUTS

Ribeye Steaks

- 16 steaks at $\frac{3}{4}$ " thick
- *As few as 12 possible*

T-Bone Steaks

- 20 steaks at $\frac{3}{4}$ " thick
- *Range: 18–22 possible*

Sirloin Steaks

- 8 steaks at $\frac{3}{4}$ " thick
- *As few as 7 possible*

Filet Mignon — Optional

- Cut thicker than sirloin and strip steaks

Ground Beef

- Approximately 100 lbs
- *Can range from 80–120 lbs based on other selections*

Arm Roasts

- 4 roasts at approximately 2.5 lbs
- *Up to 5 possible*

Chuck Roasts

- 10 roasts at approximately 2.5 lbs
- *Up to 12 possible*

Short Ribs

- Up to 4 packages, 1.5–2 lbs each
- Standard cut: 2.5" long, 3 bones wide
- Optional: 5" or 10" long slabs

Beef Shank (Leg Boil)

- Whole or split

Bone Options

- Can request bone-in T-bones with boneless sirloins and filets
- All steaks must be cut to the same thickness

ROUND CUTS

Estimated 20 lbs Total Meat

Cubed Steaks

- Typically 16 packs
- 4 steaks per pack
- Pack weight: approximately 1–1.5 lbs

Stew/Canning Meat

- More 1-lb packs than cubed steaks
- Used when cubed steaks aren't an option

Swiss Steaks

- Cut 1¼" thick
- 1 steak cut into 2–3 pieces
- Approximately 2–3 lbs
- Up to 15 pieces if requested

Round Steaks

- Up to 10 steaks
- Cut at ½" thick
- Typically cut in half before packaging

Combo Option

Want both cubed and round steaks?

Yes! You can request ½ of each.

OTHER OPTIONS

Sirloin Tip

- Tip steaks – usually cut at ½" thick

Rump Roast

- approximately 3.5+ lbs

Additional Option

The rump roast is also a good source for extra **stew meat or cubed steak**.

IMPORTANT NOTE

The number of cuts and total pounds can vary based on:

- Size of the animal
 - Quarter or half selection
 - Thickness of steaks and other cuts
 - Breed and frame size
 - Additional cut selections requested
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