

**Custom Label *(Yes/No)* USDA Graded *(Yes/No)***

**The following is a list of the cuts of meat from sides and quarters of beef.**

Hind Quarter Front Quarter

Sirloin *(Steak/Filets/Pichana/Tri-Tip)*  Chuck *(Roast)(Steak)*(B-O/B-I)

New York Strip Steak *Denver/Mock Tender/Flat Iron*

Porterhouse / T Bone Steaks Chuck Roll

Filet Mignon *(Whole/Filets)* Chuck Arm Roasts

Skirt / Flank Steak Brisket *(Whole/Split)*

Top Round *(Roast)(Steak)(Stew)(Cube Steak)* Prime Rib Roast *(B-O/B-I)*

 Rump *(Roast)(Steak)(Stew)(Cube Steak)* Ribeye Steaks *(B-O/B-I)*

Sirloin Tip *(Roast)(Steak)(Stew)(Cube Steak)* Chuck Eye Steaks

Eye Round *(Roast)(Steak)(Stew)(Cube Steak)* Beef Ribs

Cube Steak *(Tenderized)* Soup Meat

Stew Beef Stew Beef

*Ground Beef (1lb / 2lb)* *Ground Beef Patties*

Beef Side – 390 lb. average = 1 Hind Quarter and 1 Front Quarter