

Half Beef Reference Sheet

Round Tip- 8-10 LBS- Steaks, Roasts or Grind- Steaks best tenderized

Top Round-9-11 LBS- Steaks Roasts or Grind- Steaks best tenderized

Bottom Round- 7-9 LBS- Cube Steaks, Roasts, or Grind

Rump Roast- 8-10 LBS- Roasts or Grind

Pikes Peak- 5-6 LBS- Roast or Grind

Sirloin- 8-10 LBS- Steaks, Roast or Grind

Tri Tip- 2 Lbs - Roast or Steaks

Bavette- 3-4 LBS- Steaks or Fajita Strips, or Grind- Grill, Broil or Pan Sear (Best served MED Rare)

Skirt Steak-2-3 LBS- Steaks, Fajita Strips or Grind

Loin- 16-18 LBS- T-Bones OR Porterhouse Steaks, Bone in with 1-2 LBS of Filet Steaks OR

10-12 LBS- New York Strip Steaks Boneless with 4-5 Lbs of Filet (Tenderloin Steaks)

Flank- 1.5 LBS- Steak or Grind

Brisket- 5-6 LBS- Great for BBQ- with a half you get the whole brisket

Rib- 11-12 LBS- Steaks, Roasts, Boneless or Bone in- (**Ribeyes or Prime Rib Cut**)

Short Ribs- 4-5 LBS- Bone in- Good for BBQ 2" pieces

Soup Bones- 8-10 LBS

Chuck- Bone in- 20-25 LBS- Steaks or Roasts

Boneless- 10-12 LBS- Steaks, Roasts, Grind

(With Flatiron Steaks- 2 LBS- Very flavorful and tender)

Arm- 7-8 LBS- Roast, Grind, Roast bone in not available with boneless chuck roasts

Pot- 7-8 LBS- Roast, Grind- Roast bone in

Stew Meat- 7-9 LBS

Ground Beef- 70 LBS (90/10 Lean Beef- Unless otherwise specified)

Patties- You choose if you want any patties and the total will come out of your ground weight. Patties come in ¼ LB, ½ LB and ⅓ LB options.

Organ Meat-Liver- 4 LBS

Heart- Cut in Half

Tongue- 1 Whole per beef

Oxtail- 1 Whole per beef