

# CUTS OF BEEF

## COOKING METHODS

- B  
Braise
- G  
Grill
- MG  
Marinate & Grill
- PR  
Pot Roast
- R  
Roast
- SF  
Stir-Fry
- St  
Stew
- Sk  
Skillet

## RIB

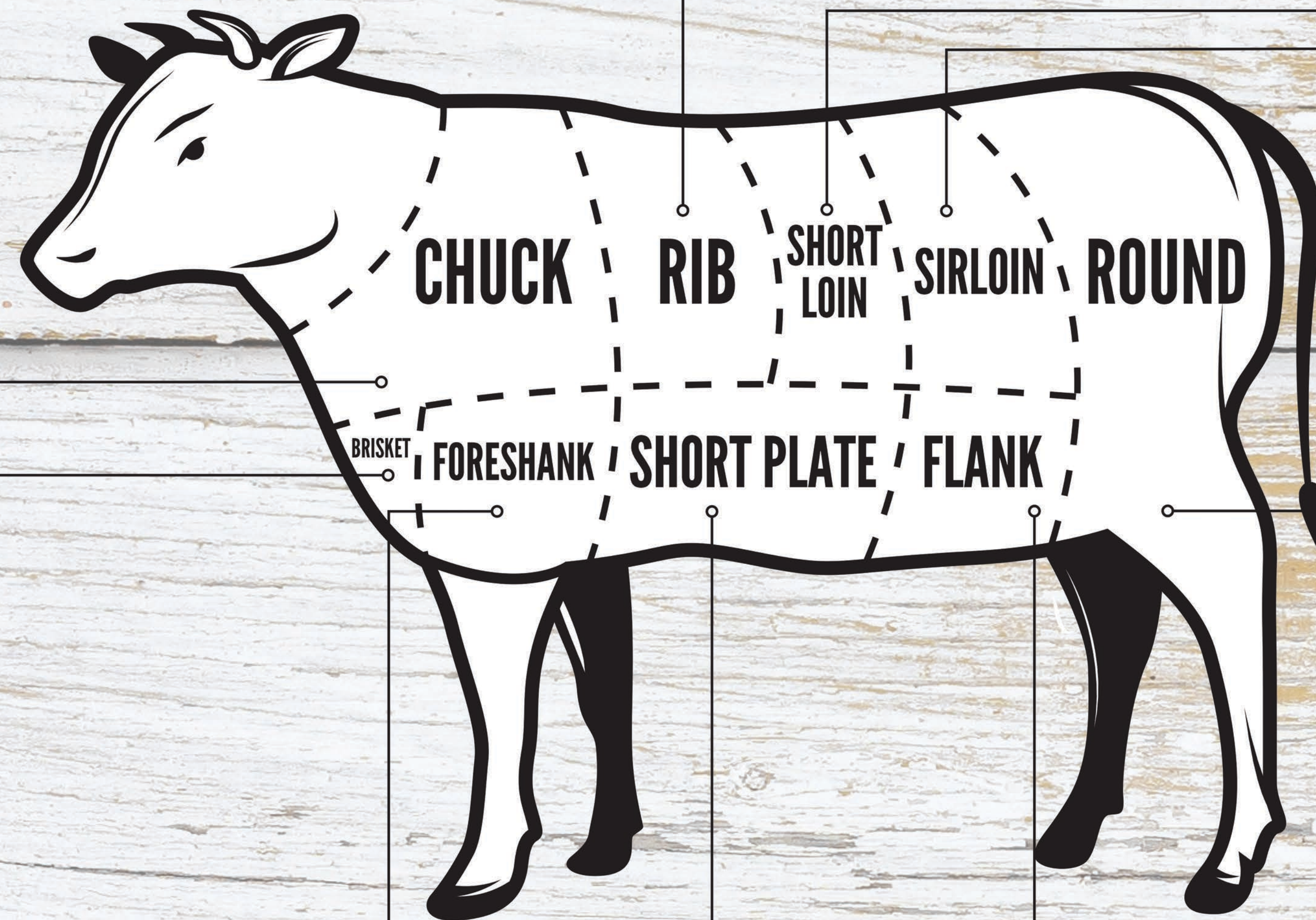
RIBEYE, LIP-ON, BONE-IN (EXPORT STYLE) B R	RIB STEAK, BONE-IN, FRENCHED G	RIB STEAK, BONE-IN G	RIBEYE, LIP-ON B R
RIBEYE ROLL STEAK, BONELESS G Sk	RIBEYE, BONELESS G MG Sk	BLADE MEAT G Sk	BACK RIBS B R

## SHORT LOIN

PORTERHOUSE G	T-BONE G	STRIP LOIN, BONE-IN, CENTER-CUT G
TENDERLOIN, SIDE MUSCLE OFF, SKINNED BARREL CUT 190B IF WHOLE/UNCUT G R Sk	TENDERLOIN, SIDE MUSCLE OFF, SKINNED G MG Sk	STRIP STEAK, BONELESS, CENTER-CUT G Sk

## CHUCK

SHOULDER, TOP BLADE G MG Sk	FLAT IRON STEAK G Sk	MEDALLIONS G Sk	CHUCK EYE ROLL G
CHUCK SHOULDER TENDER G MG R	SHOULDER CLOD, ARM ROAST B MG PR R	STEAK (RANCH OR BISTRO) G MG	CHUCK EYE ROLL STEAK G



## SIRLOIN

TRI-TIP ROAST B G R	TRI-TIP STEAK G MG SF	TOP SIRLOIN STEAK, BONELESS G MG SF

## BRISKET

BRISKET 120 PR	BRISKET 120A PR	BRISKET 120B PR	BRISKET 120C MG PR

## FORESHANK

SHANK CROSSCUT B PR

## SHORT PLATE

SKIRT STEAK MG SF

## FLANK

FLANK STEAK G MG SF

## ROUND

BEEF BOTTOM ROUND, FLAT B PR	BEEF BOTTOM ROUND, GOOSENECK PR	BEEF EYE OF ROUND G MG Sk	BOTTOM ROUND STEAK G MG Sk	TOP ROUND STEAK G MG Sk