

Starters

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|---|----------------------------------|--|----------------------------------|----------------------------------|
| Steak Thickness | <input type="checkbox"/> 3/4 in | <input type="checkbox"/> 1 in | <input type="checkbox"/> 1.25 in | <input type="checkbox"/> 1.50 in |
| | <input type="checkbox"/> 1.75 in | <input type="checkbox"/> 2.0 in | | |
| Roast | <input type="checkbox"/> 2-3 lb | <input type="checkbox"/> 3-4 lb | <input type="checkbox"/> 4-5 lb | <input type="checkbox"/> whole |
| Ground Beef | <input type="checkbox"/> 1 lb | <input type="checkbox"/> 2 lb | <input type="checkbox"/> 5 lb | <input type="checkbox"/> 10 lb |
| Patties (20 lb min -
Surcharge \$0.75 /Lb) | <input type="checkbox"/> 1/4 lb | <input type="checkbox"/> 1/3 lb | <input type="checkbox"/> 1/2 lb | |
| Stew | <input type="checkbox"/> 1 lb | <input type="checkbox"/> Beef Fat + Suet | <input type="checkbox"/> Bones | |

Front Quarter

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|---|---|---|---|--|
| Brisket (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> Cut in 1/2 Trimmed | <input type="checkbox"/> Cut in 1/2 Untrimmed | <input type="checkbox"/> Whole Trimmed |
| | <input type="checkbox"/> Whole Untrimmed | | | |
| Rib Plate (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> 2" Short Ribs | <input type="checkbox"/> Korean Style | <input type="checkbox"/> Whole Plate |
| Shank (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> Leave Whole | <input type="checkbox"/> Osso Bucco 1.5" | <input type="checkbox"/> Soup Bones |
| Rib (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> B/l Roast | <input type="checkbox"/> B/L Roast (surchg \$1.50/lb) | <input type="checkbox"/> B/l Rib Steak |
| | <input type="checkbox"/> B/L Delmonico/Ribeye | | | |
| Steaks/Roast (1) | <input type="checkbox"/> Ground Chuck | <input type="checkbox"/> B/l Chuck Steak | <input type="checkbox"/> B/l Chuck Roast | <input type="checkbox"/> B/L Chuck Steak |
| | <input type="checkbox"/> B/L Chuck Rost | <input type="checkbox"/> B/L Strip Steak | <input type="checkbox"/> Stew Meat | |
| B/L Chuck Steak (4)
(Close to 0.50 lb /pc) | <input type="checkbox"/> Ranch | <input type="checkbox"/> Flat Iron | <input type="checkbox"/> Chuck Eye | <input type="checkbox"/> Denver |

Hind Quarter

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|-------------------------|--|--|--|---|
| Flank (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> Leave Whole | | |
| Short Loin (1) | <input type="checkbox"/> T-Bone +Porthouse | <input type="checkbox"/> Filet + Ny Strip | | |
| Sirloin (1) | <input type="checkbox"/> Ground | <input type="checkbox"/> B/l Sirloin Steak | <input type="checkbox"/> B/L Top Strip (Filet) | <input type="checkbox"/> B/L Petite Top Strip (Filet) |
| Eye Round (1) | <input type="checkbox"/> Ground | <input type="checkbox"/> Steak | <input type="checkbox"/> Roast | <input type="checkbox"/> Cut in Half |
| | <input type="checkbox"/> Kabob | | | |
| Top Round (1) | <input type="checkbox"/> Ground | <input type="checkbox"/> Steak | <input type="checkbox"/> Roast | <input type="checkbox"/> London Broil |
| | <input type="checkbox"/> Fajita Meat | <input type="checkbox"/> Kabob | | |
| Bottom Round (1) | <input type="checkbox"/> Ground | <input type="checkbox"/> Steak | <input type="checkbox"/> Roast | <input type="checkbox"/> Cube Steak (surchg \$1.50/lb) |
| | | | | <input type="checkbox"/> Shaved Beef (surchg \$0.75/lb) |
| Sirloin Tip (1) | <input type="checkbox"/> Ground | <input type="checkbox"/> Roast | <input type="checkbox"/> Sirloin Tip Steak | |
| Tri Tip (1) | <input type="checkbox"/> Grind | <input type="checkbox"/> Whole | | |

Organs

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|--------------------------------|--------------------------------|----------------------------------|---|
| <input type="checkbox"/> Liver | <input type="checkbox"/> Heart | <input type="checkbox"/> Kidneys | <input type="checkbox"/> Hanging Tender |
| <input type="checkbox"/> Tail | <input type="checkbox"/> Skirt | <input type="checkbox"/> Tongue | |

Notes:
