

This is an estimation based on a beef average weight of 800 lbs hanging.

Available cuts

Standard Roast cuts:

Chuck (this is considered to be the best quality roast and yields the most amount. It is the fattiest of the three standard)

Arm (this is from the shoulder of the beef and works well for pot roast. It is generally not as well marbled as the chuck but does have some)

Rump (this is the leanest of the three standard and also the smallest.)

Standard Steak:

Rib (or ribeye)

T-bone (or New York Strip and fillets (fillet minion has bacon wrapped around it))

Sirloin (we only cut top sirloin which makes them all boneless)

Sirloin Tip (this can be made into steak tips, or a roast as well) (there is only one per side)

Optional steaks:

Chuck eye (this takes away from the chuck portion of the roasts and doesn't yield very well)

Flat iron (this is located in the middle of the chuck and means boneless chuck roast which is more expensive to cut.)

Hanging tender medallions (typically this will be best for burger if not removed shortly after evisceration.)

Chuck (this is literally just a steak cut from the roast portion of the chuck)

Flank (This is a thin steak that is most often used as fajita meat or stir fry meat)

Skirt (This is the diaphragm of the beef and is well marbled but can be tough if not allowed to cook slowly.)

Tri tip (This is actually not a steak or a roast but is a small triangular cut that comes from between the round and the sirloin. It works best left as a whole muscle or cut into tips.)

Top and bottom round options

Top round: (Typically best for regular round steak or tenderized steak but works for roasts or burger or cube steak too.)

Bottom round: (Typically best for roasts or burger, but cube steak works too.)

Stew meat

(This is cut from whatever is most available, typically either the chuck trim or the round trim)

Short ribs

Our standard cut leaves these around 3 ½ inches square (other options are to cut Korean style which is long thin strips about ¾ inches thick or Flanken ribs which is long strips around ½ inch thick.)

Soup bones

These are a cross section cut of the shank. We cut them 1 inch thick.

Neck bones

These come from the neck and are simply that. They have a fair amount of meat left on them but are very tough if not cooked properly.

Brisket:

Options include saving or not and if saved, cut in half or left whole

Oxtail

This is literally the tail of the animal. We generally only save the first 6-7 sections. We can either leave it whole or cut it down into sections.

Burger

Options include Packages or 1, 1 ½, or 2 lb and either our standard 80/20 or lean which can be as much as 93% lean.

Organs

We typically don't save any organs without the owner's suggestion, the three main organs include heart, liver, and tongue. Optional organs would be the kidneys. We do not handle the tripe.

Chuck roast 3-4 lbs	14
Arm roast	6
Rump roast	4
Rib steak(same for ribeye) 1 inch thick	34
T-bone (equal quantities of NY and Tenderloins)	28
Sirloin Tip	12
Skirt, flank, tritip	2 each
Sirloin	10
Round total weight	40 lbs Steaks or roasts any combination
Brisket average 8 to 10 lbs or so	2 whole or 4 cut in half
Ground beef	200 lbs
Soup bones (packages) 2 per	6-8
Neck bones (packages)	5-9
Short Ribs	48 pieces
Oxtail	1
Stew meat can be as much or as little as wanted	
If any of the optional cuts are ordered that will change these numbers. This is the standard cut that we offer. All other options are available upon request.	