

Grass-Fed Beef Cuts From 1/2 Steer



You get more flexibility in cut choice when ordering a 1/2 steer than when splitting a half. You are not at the mercy of splitting it with another person should you want specific sizes or thicknesses for your cuts.

*These are estimates, sizes and quantities vary depending on the size on the cattle.

1. Steaks (usually 2 per pkg.)

- Porterhouse (4 each, 3/4-1" thick)
- T-Bone (14-16 each, 3/4-1" thick)

OR

- Tenderloin(6-8 each, 1-1/2" thick)
- NY Strips (14-16 each, 3/4-1" thick)

2. Sirloin

- Steaks (8-10 each, 3/4" thick)

3. Ribeye/Ribsteak/Prime Rib Roasts

- Ribeye (no bone) (16-18 each)
- Rib steak (bone in—most people choose this) (16-18 each)

OR

OR

- Prime Rib Roasts

4. Pot Roasts (You will receive a mix of the following.)

- Chuck (10 roasts, 2-3/3-4lb each. Great for shredding.)
- Arm (6-8 roasts, 2-3/3-4lb each. Has little round bone in.)
- Round Steak (usually 8-10 roasts, 5/8" thick)
- Sirloin Tip or Rump (usually 2 of each, 2-3lb each. Rump is fancier.)

5. Ground

- You have the option to have **Short Ribs** (2-3 pkgs.), **Brisket** (1 pkg.) and **Flank** (1 pkg.). These are tougher cuts of meat and usually need marinating. Otherwise they can be put into ground. (60-80 lbs)
- You can also use some of the Chuck or Arm roasts for ground.
- Choose from 1#, 1.5# or 2# packages.

6. Stew Meat

- You can use some of the Chuck or Arm roasts for stew meat. (6-8 pkgs.)

7. EXTRAS

- Soup bones, Liver, Heart, Tongue, Oxtail, dog bones.