



DESIGNER BEEF

Beef: ☐ Whole ☐ Half ☐ Split Side

Chuck: ☐ All Roast ☐ All Steaks ☐ Both ☐ Bolar Roast (Boston roast) ☐ Patio Steaks ☐ Grind

☐ Flat Iron Steak Roast wt. _____ lbs. Steak Thickness ☐ ½ ☐ ¾ ☐ 1 ☐ 1 ¼ ☐ 1 ½

Rib: ☐ bone In ☐ boneless *Note. (over 30 months old must be boneless cuts, applies to all steaks)*

☐ All Roast ☐ All Steaks ☐ Both ☐ Rib Steaks ☐ Delmonico ☐ Grind Rib

☐ **Brisket** ☐ **Short Ribs** ☐ **Dinosaur Ribs** ☐ **Soup Bone** _____ **Stew Meat** ☐ _____ lbs. ☐ 1 lbs. ☐ 2 lbs.

Round: ☐ Top Round - Roast ☐ Steaks ☐ Tenderize ☐ London Broil ☐ Grind

Eye Round: ☐ Roast ☐ Steaks ☐ Tenderize ☐ Grind **Sirloin Tip:** ☐ Roast ☐ Baseball Steaks ☐ Grind

☐ **Rump Roast** ☐ **Grind Rump** ☐ **Sandwich Steak** ☐ **10 lbs. min.** _____ **lbs.**

☐ **Flank Steak** ☐ **Skirt Steak** ☐ **Hangar Steak** ☐ **Broth bones** _____

Beef Loin: ☐ Filet ☐ NY Strip ☐ Sirloin ☐ Grind Loin

*Would you prefer T-Bone & Porterhouse instead of NY strip & Filet Mignon? ☐ Yes ☐ No

Ground Beef: ☐ Bulk ☐ 2 lb. Notes _____

☐ **Heart** ☐ **Liver** ☐ **Tongue** ☐ **Tail** ☐ **Sweet Bread** ☐ **Kidney**