

CUTS OF BEEF

Chuck

1. Stew
Ground beef
2. Chuck roast
Blade roast and steak
3. Boneless shoulder pot roast and steak
Arm pot roast and steak
4. Cross-rib roast
Short ribs

Rib

1. Standing rib roast
Rib steak
Rib-eye (Delmonico) roast and steak
2. Short ribs

Short Loin

1. Top loin steak
Club steak
2. Top loin steak
T-bone steak
Filet mignon (tenderloin)
3. Top loin steak
Porterhouse steak
Filet mignon

Sirloin

1. Pinbone sirloin steak
Boneless sirloin steak
2. Flatbone sirloin steak
3. Wedgebone sirloin steak
4. Tip steak
Tip roast
Cube steak
Kebabs

Foreshank and Brisket

1. Stew
2. Shank crosscuts
3. Fresh brisket
Corned brisket

Short Plate

1. Short ribs
Stew
2. Stew
Skirt steak rolls
Ground beef

Flank

1. Flank steak
Flank steak rolls
Ground beef

Round

1. Boneless rump roast
2. Round steak
Top round steak
Bottom round steak and roast
Eye of round
Cube steak
3. Tip roast
Tip steak
Cube steak
Kebabs
4. Heel-of-round roast
Ground beef

