



BeefItsWhatsForDinner.com



Bottom Round Rump Roast



Eye of Round Roast^L

Top Sirloin SteakL == ~

Tri-Tip Steak

Petite Sirloin Steak = ~ Porterhouse Steak

T-Bone Steak

Strip Steak, Boneless^L

Tenderloin Steak (Filet Mignon)

Ribeye Roast, Bone-In

Ribeye Steak, Bone-In

Back Ribs

Ribeye Steak, Boneless



Chuck Center Roast



Denver Steak



Cross Rib Chuck Roast



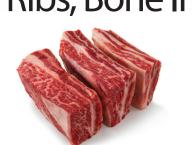
Flat Iron Steak



Country Style Ribs



Short Ribs, Bone In



Flank Steak *



Brisket Flat^L



Brisket Point













KEY TO RECOMMENDED COOKING METHODS











For more information on beef cuts, scan QR code or visit www.BeefItsWhatsForDinner.com/cuts This cut meets the government guidelines for lean, based on cooked servings, visible fat trimmed. * Marinate before cooking for best results