

Tell us how you'd like your perfect order to look.

CUSTOMER CUT LIST								
CUSTOMER PHONE NO		arter 🗌 Half	□ V	Vhole				
STEAKS								
RIBEYE:	☐ bone in	☐ boneless	☐ ³ / ₄ "	□1"	□ 1 ½"	□ 1 ½"		
NY STRIP:			3/4"	□ 1"	☐ 1 ½"	□ 1 ½"		
FILET MIGN	ION:	☐ ³ / ₄ "	□1"	☐ 1 ½"	☐ 1 ½"	□ 2"		
SIRLOIN:			☐ ³ / ₄ "	□1"	☐ 1 ½"	□ 1 ½"		
ROASTS								
CHUCK:	□ bone in	☐ boneless	3/4"	□1"	☐ 1 ½"	☐ 1 ½"		
SIRLOIN TIE	D ;							
RUMP:								



	OTHER						
BRISKET: halved	☐ whole						
FLANK STEAK: OR	☐ Fajita Meat						
SKIRT STEAK: OR	☐ Fajita Meat						
GROUND BEEF:	80/20 🔲 90/10						
OPTIONAL ADD-ONS							
☐ Liver ☐ Tongue	e 🔲 Tail	☐ Heart	☐ Assorted Bones				
	e □ Tail ER CUSTOM INS						