



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

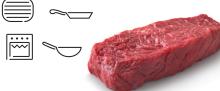
Ribeye Steak, Boneless



Chuck Center Roast



Denver Steak



Cross Rib Chuck Roast



Flat Iron Steak

















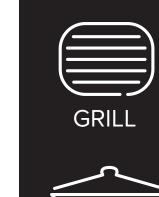




Brisket Point



KEY TO RECOMMENDED COOKING METHODS







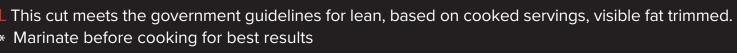














For more information on beef cuts, scan QR code or visit www.BeefItsWhatsForDinner.com/cuts