

# Beef Cutting Instructions

Our Beef \$5.45/lb cut and wrap

\$3.50/lb sausage/snack sticks -- \$5.50/lb Smokies

**\*\*\*Check where applicable If not checked butcher will grind or exclude \*\*\***

Name \_\_\_\_\_

Phone number \_\_\_\_\_

- Ground \_\_\_\_\_ lb per pack (up to 2.5lb)
- Stew \_\_\_\_\_ lb per Pack \_\_\_\_\_ lb total
- Bones  Large  Or Small
- Fat  Quantity per pack \_\_\_\_\_ pounds (up to 5lbs )

## Sausage (20lb minimum) \$3.50/lb

- Beef dill  Beef Onion Bacon  Italian

## Snack Sticks (20lb minimum) \$3.50/lb

- Cracked Pepper + Garlic  Pepperoni

## Smokies (20lb minimum) \$5.50/lb

- Butcher Shop Smokie  -Garlic Rings  -Spicy Smokie

## Steak & Roasts

Steak thickness \_\_\_\_\_ inch    Roast size \_\_\_\_\_ pounds

- Rib eye steaks- Bone in  OR Bone out  AND OR Roasts
  - T-bones  OR Striploin and Tenderloin
  - Breakfast Steak  OR Chuck eye roast  (tougher cut slow cooker roast)
  - Denver steak steaks  Roasts  (tougher cut slow cooker roast) \*must be 200lb quarter
  - Cross Rib Roasts
  - Flat iron steak  (very nice tender steak)
  - Flank Steak  (tougher steak) OR Stirfry
  - Skirts into stirfry  OR Ground beef
  - Top Sirlion steaks  OR Roasts
  - Sirloin tip Roasts  (tougher cut)
  - Tri-tip Roast  (fairly tender, nice for smoker )
  - Inside round steaks  OR Roasts
  - Outside round Roasts
  - Grilling Ribs  OR Short Ribs
  - Beef shanks( Osso Blucco)
  - Beef brisket  (tougher cut very fatty ) If you would like us to smoke it please ask.
- \*\*Anything special please call or write on the provided notes section on the next page\*\***

