

Sample Cut Sheets

You can use these cut sheets as a guideline for making decisions and for help when talking to a butcher. Some processors may not be familiar with all of these cuts.

Option A for Side, Quarters, or Primals

FOREQUARTER (neck to end of rib)

Cuts from Chuck Primal

Rolled boneless neck roast
Chuck eye steaks
Boneless chuck roasts
Denver steaks
Petite tender
Ranch steaks
Ground beef
Soup bones

Cuts from Foreshank/Brisket Primal

Boneless brisket
Ground beef
Soup bones

Cuts from Rib Primal

Bone-in ribeye steaks

Cuts from Plate Primal

Bone-in short ribs

Option B for Side, Quarters, or Primals

FOREQUARTER (neck to end of rib)

Cuts from Chuck Primal

Bone-in neck
Country-style ribs
Boneless short rib or under-blade roast
Ground beef
Stew meat
Soup bones

Cuts from Foreshank/Brisket Primal

Boneless brisket
Ground beef
Soup bones

Cuts from Rib Primal

Beef back ribs
Boneless loin roasts

Cuts from Plate Primal

Boneless rolled plate
Short ribs

HINDQUARTER (last rib to hind hoof)

Cuts from Short Loin Primal

Porterhouse steaks
T-bone steaks
Soup bones

Cuts from Flank Primal

Flank steak
Skirt steaks
Bavette
Trim for grinding
Soup bones

Cuts from Sirloin Primal

Sirloin center steaks
Top sirloin filet
Coulotte steaks
Trim for grinding
Soup bones

Cuts from Round Primal

Top round London broil
Sirloin tip roasts
Western griller steaks
Rump roast
Eye of round roast
Crosscut beef shank

HINDQUARTER (last rib to hind hoof)

Cuts from Short Loin Primal

New York strip steaks
Beef tenderloin
Soup bones

Cuts from Flank Primal

Flank steak
Skirt steaks
Trim for grinding
Soup bones

Cuts from Sirloin Primal

Sirloin roast
Top sirloin cap
Kabob meat
Ball tip steaks
Ground beef
Soup bones

Cuts from Round Primal

Top round cap steak
Top round roast
Eye of round steaks
Bottom round roast
Boneless shank
Ground beef
Soup bones