

L6 Cattle Ranches – Grass-Fed Beef Custom Beef Cut Specification Form

CHUCK	Steaks <input type="radio"/>	OR	Roast <input type="radio"/>		
ARM	Steaks <input type="radio"/>	OR	Roast <input type="radio"/>		
	Brisket <input type="checkbox"/>				
	Soup Bones <input type="checkbox"/>				
LOIN	Rib Eyes <input type="radio"/>	OR	Rib Steaks <input type="radio"/>	OR	Standing Rib Roast <input type="radio"/>
	Short Ribs <input type="radio"/>	OR	Ground Beef <input type="radio"/>		
	Flank Steaks <input type="checkbox"/>				
	Skirt Steaks <input type="checkbox"/>				
	Top Sirloin Steaks <input type="checkbox"/>				
	T-Bone Steaks <input type="radio"/>	OR	NY Strips & Filet Mignon <input type="radio"/>		
ROUND	Sirloin Tip Roast <input type="radio"/>	OR	Sirloin Tip Steak <input type="radio"/>		
	Bone-in Rump Roast <input type="radio"/>	OR	Rolled Rump Roast <input type="radio"/>		
	Round Steak <input type="checkbox"/>				
	Pikes Peak Roast <input type="checkbox"/>				
KABOBS	Cut in 2" squares <input type="checkbox"/>		Stew Meat <input type="checkbox"/>		
GROUND BEEF	A half beef yields ~30% of Ground Beef or 30-40 lbs. Ground Beef will be tube wrapped in ~ 1 lb. packages.				
	Patties <input type="checkbox"/>				
	LBS of Patties <input type="text" value="10"/>				
ORGAN MEATS	Liver <input type="checkbox"/>		Tongue <input type="checkbox"/>		
	Heart <input type="checkbox"/>		Ox Tail <input type="checkbox"/>		
	Sweet Breads <input type="checkbox"/>		Kidney <input type="checkbox"/>		

Please specify the thickness of all Chuck, Arm & Loin steaks: We recommend 1-1/2" cuts

Please specify the thickness of all Round & Sirloin steaks: We recommend 1/2" cuts