

BEEF CUTS

Where they come from

Rib

Rib Roast, Large End
 Rib Roast, Small End
 Rib Steak, Small End
 Rib Eye Steak
 Rib Eye Roast
 Back Ribs

Short Loin

Top Loin Steak
 T-Bone Steak
 Porterhouse Steak
 Tenderloin Roast/Steak

Sirloin

Top Sirloin Steak
 Sirloin Steak
 Tenderloin Roast/Steak
 Beef Tri-Tip
The tri-tip roast is a boneless cut from the bottom sirloin. It's also called a "triangle" roast because of its shape.

Chuck

Chuck Eye Roast, Boneless
 Top Blade Steak, Boneless
 Arm Pot Roast
 Shoulder Pot Roast, Boneless
 Mock Tender Roast
 Under Blade Pot Roast
 7-Bone Pot Roast
 Short Ribs
 Flanken-Style Ribs
 Cross Rib Pot Roast
 Blade Roast

Brisket

Whole Brisket
 Brisket, Point Half, Corned
 Brisket, Flat Half

Shank

Shank Cross Cut

Plate

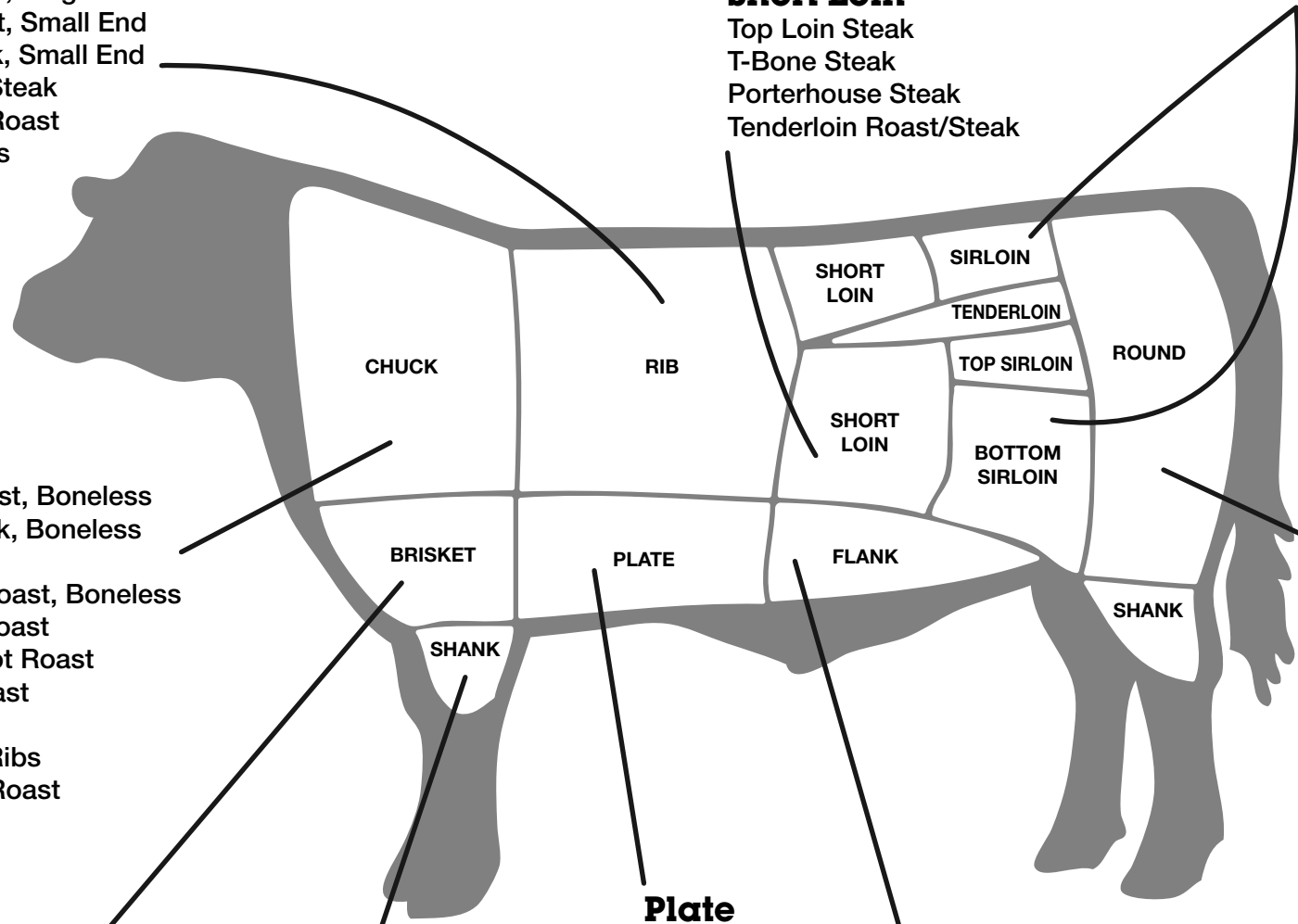
Skirt Steak

Flank

Flank Steak
 Flank Steak Rolls

Round

Round Steak
 Top Round Roast
 Top Round Steak
 Bottom Round Roast
 Tip Roast Cap Off
 Eye Round Roast
 Tip Steak
 Boneless Rump Roast



Cheney ^{C-B-I} Brothers

www.CheneyBrothers.com
 www.OrlandoFoodServices.com