

Shaw Brand Beef

Cut Selections

Customer Name

email

Phone

Custom orders require a half or full beef purchase; quarters will be cut to our standard 1" cut, bone-in steaks and roasts, and bulk ground beef/lean

Front Quarter

	Bone-In	Boneless	Thickness	# per pkg	
Rib Steaks					1" - 2" thickness
Rib Roast (circle)	No	Yes			# of ribs

if yes, number of ribs; if no, will be cut to steaks

	Yes	No*	Bone-In	Boneless	lbs/steaks/pkg
Chuck Roast					3-5 lbs or 5+ lbs
Chuck Eye Steak					cut from the chuck and
Flatiron Steak					will reduce your roast count
Arm Roast					3-5 lbs or 5+ lbs
Brisket			4 pieces in a full beef; 2 per half; 1 per quarter		
Short Ribs					
Stew Meat			cubed chunks of beef perfect for soups and stews		
Soup Bones/Shanks			perfect for soups and braising		

**If No selected, the cut will be ground*

Hind Quarter

	Thickness	# per pkg	
T-Bones and Porterhouse/bone in			1" - 2" thickness
OR	Filet	Strip	
NY Strips and Filet/boneless			filet and strips can be cut to different thickness

	Yes	No	Thickness	# per pkg
Sirloin Steaks				
Sirloin Tip Steaks				
Skirt Steak				
Flank Steak			flank and skirt make great fajita meat	
Rump Roast			generally ground, can also leave whole for slicing	
	Roast	Steaks		
Sirloin Tip				
Tri-Tip				
Sirloin Cap/Picanha				

Round

	Yes	No	Thickness	# per pkg
Round Steaks				
	Yes	No	Lbs cubed <td># per pkg</td>	# per pkg
Cube Steaks				

**If No selected, the cut will be ground*

Ground Beef

	Lean	Regular
Bulk		
Patties 3 per lb		

	Yes	No	Bones	Yes	No	
Organs/circle						
Paper Wrapped			Vacuum Packed			additional cost will apply

Comments/special requests