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Build Your Beef Order

○ **Whole**

○ **Half**

○ **Quarter**

Order Notes and Special Instructions

[text area]

Provider/Source Information

Provider Name: [____]

Est. Slaughter Date: 02/16/2026

If you have a half of a beef only: you must pick T-Bones Or NY Strip and Fillets. You can't get both. If you have a WHOLE beef, you may get both.

Steaks

#	Cut Name	Selected	More Selection Options	Number Per Pack	Cut Notes
1	**T Bone**	◉ None	○ Grind ○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ See Notes	[ ]	[ ]
2	**New York Strip**	◉ None	○ Grind ○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ See Notes	[ ]	[ ]
3	**Tenderloin**	◉ None	○ Grind ○ whole ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 2 in ○ See Notes	[ ]	[ ]
4	**Ribeye Steak**	◉ None	○ Grind ○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ See Notes	[ ]	[ ]
	Ribeye_Steak Note: *Boneless or Bone in? add in notes*				
5	**Sirloin Steak**	◉ None	○ Grind ○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ See Notes	[ ]	[ ]
6	**Round Steak**	◉ None	○ Grind ○ Tenderized ○ Not Tenderized ○ Cutlets ○ See Notes	[ ]	[ ]
7	**Loin Tip Steak**	◉ None	○ Grind ○ Tenderized ○ Not Tenderized ○ Cutlets ○ See Notes ○ Roast	[ ]	[ ]
8	**Chuck Steak**	◉ None	○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ 2 ○ See Notes	[ ]	[ ]
	Chuck_Steak Note: *this is just your chuck roast cut into steaks- if you have a whole beef you can get both- if you have half a beef pick one*				
9	**Arm Steak**	◉ None	○ 1/2 in ○ 3/4 in ○ 1 in ○ 1 1/4 in ○ 1 1/2 in ○ 1 3/4 in ○ 2 ○ See Notes	[ ]	[ ]
	Arm_Steak Note: *this is just your arm roast cut into steaks- if you have a whole beef you can get both- if you have half a beef pick one*				

Roasts

#	Cut Name	Selected	More Selection Options	Number Per Pack	Cut Notes
10	**Chuck Roast**	◉ None	○ Grind ○ 2 to 3 lb ○ 3 to 4 lb ○ See Notes	[ ]	[ ]
11	**Arm Roast**	◉ None	○ Grind ○ 2 to 3 lb ○ 3 to 4 lb ○ See Notes	[ ]	[ ]
12	**Pikes Peak Roast**	◉ None	○ Grind ○ Yes	[ ]	[ ]
13	**Rump Roast**	◉ None	○ Grind ○ Yes	[ ]	[ ]

| 14 | Tri Tip Roast | ⦿ None | ○ Grind | ○ Yes | | | | |

Brisket_and_Ribs

	Cut Name	Selected	More Selection Options			Number Per Pack	Cut Notes
15	Brisket	⦿ None	○ Grind	○ Yes			
16	Short Ribs	⦿ None	○ Grind	○ Yes	○ See Notes		

Hamburger

	Cut Name	Selected	More Selection Options				Number Per Pack	Cut Notes
17	Hamburger	⦿ None	○ 1#	○ 1.5#	○ 2#	○ See Notes		
18	Hamburger Patties	⦿ None	○ Grind	○ See Notes				

Hamburger_Patties Note: 10# Minimum

| 19 | Chili Meat | ⦿ None | ○ 10lb | ○ See Notes | | | | |

Chili_Meat Note: 10# Free .50 Cents a lb after

| 20 | Stew Meat | ⦿ None | ○ 10lb | ○ See Notes | | | | |

Stew_Meat Note: 10# Free .50 Cents a lb after

Other

	Cut Name	Selected	More Selection Options			Number Per Pack	Cut Notes
21	Soup Bones	⦿ None	○ Grind	○ Yes	○ For Dogs		
22	Flank	⦿ None	○ Grind	○ Whole	○ Fajita		
23	Skirt	⦿ None	○ Grind	○ Whole	○ Fajita		
24	Beef Fat	⦿ None	○ Yes				

Organs

	Cut Name	Selected	More Selection Options		Number Per Pack	Cut Notes
25	Liver	⦿ None	○ Whole	○ Sliced		
26	Oxtail	⦿ None	○ Yes			
27	Beef Heart	⦿ None	○ Yes			
28	Beef Kidneys	⦿ None	○ Yes			
29	Beef Testicles	⦿ None	○ Yes			
30	Other Organs	⦿ None	○ See Notes			
31	Beef Tongue	⦿ None	○ Yes			
32	Hanger Steak	⦿ None	○ Yes			
33	Sweet Breads	⦿ None	○ Yes			

Save Selections & Next ➡