

K&R Beef Cut-list

Beef Steaks: All steaks can be cut ½” to 1 ½” Thick. Tenderized Steak must be ¾” to fit through tenderizer. Tenderize round steak will be cut in half and de-boned.

Round Steak: Whole or half, or as cube steak/minute steaks

T-bone Steaks (porterhouse) or as Filet Mig-non and KC Strip

Rib Steak or Rib Eye Steak (Boneless) This section will also make prime Rib Roast

Sirloin Steak, or as Sirloin Roast

Sirloin Tip Steak, or as Roast (Boneless)



Short Ribs: (1) rib per section, or as rib slabs for grilling or BBQing

Brisket: Whole brisket or cut in half.

Roast: Chuck & Arm Roast (Front Shoulder)

Bottom Round Roast (Pikes Peak) And Rump Roast (Boneless)



Soup Bones: Cut from neck and smaller leg bone.

Ground Beef: Double ground in 1 or 2-lb. Can also do Burger Patties (1/3 or 1/4lb.)

Specialty Products: Notice these usually come with an extra charge.

Stew meat: ¾” chunks for canning. (can also ¾” course grind at no extra charge)

Sweet Bologna: Custom mix of sweet sandwich bologna, smoked and ready to eat.

Beef Brats: Blue Ribbon, Tailgator, Or Sassy Honey Bbq, Brats with and option of adding cheese and Jalapenos.

Summer Sausage, Snack sticks, and Dry Beef.

Specialty Steaks: Chuck Steaks, Instead of Roast

Tomohawk Rib Steak: Rib steak with extra long rib bone attached

Flat Iron Steak: Boneless steak in front shoulder(can not do chuck roast and flat

Skirt and Flank Steak: Thin boneless strip steaks.



Any steaks or roast not on order will be cut for burger. We have standard cut-list and processing, if you want something customized or different, feel free to ask. We do custom processing!