

Beef Value Cuts

Flat iron steak, ranch steak and other premium value cuts are a result of new cutting methods whereby the most tender sections of larger roasts are repurposed into steak meat.

The result is flavorful, affordable steak with the great beef taste you crave. Because these steaks are already trimmed of fat, they're ready to cook--the perfect answer for family meals and entertaining.

Cut into strips these steaks are perfect for salads, fajitas, and stir-fry meals. They're also great grilled with potatoes or as veggie kabobs for a complete meal straight from the fire.

- Ranch Steak: Beef Shoulder Center
- Flat Iron Steak: Beef Shoulder Top Blade
- Petite Tender: Beef Shoulder
- Petite Tender Medallions: Beef Shoulder
- Round Sirloin Tip Center Steak
- Round Sirloin Tip Center Roast
- Round Sirloin Tip Side Steak
- Western Griller: Beef Bottom Round Steak
- Western Tip: Beef Bottom Round Rump Steak
- Triangle Roast: Beef Bottom Round Roast