



# BISON CUT SHEET



208-398-4868  
SnydersCC.com

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ St: \_\_\_\_\_ Zip: \_\_\_\_\_

Steak Thickness (3/4" typical) \_\_\_\_\_" Roast Size (3-4 lb average) \_\_\_\_\_ lb Family Size \_\_\_\_\_

Full Beef  Half Beef  1/4 Beef Kill Date \_\_\_\_\_ Tag # \_\_\_\_\_

Boneless  Bone-in  Mixed

## CHUCK ARM

Cattleman Steaks  Chuck Roasts  Flat Iron Steak  Stew Meat  Stew Meat  Brisket Full  
 Mock Tender Steak  Cross Rib Roast  Cross Rib Steaks  Brisket 2 halves  Brisket Half

## RIBS BONELESS BONE-IN

Prime Rib (size \_\_\_\_\_ quantity \_\_\_\_\_)  Ribeye Steak  Ribeye Steak  Tenderloin  
 Short Ribs  Ribs Burger  New York Steak  T-Bone Steak (unless porterhouse is checked)  
 Ribs Full (meat on)  Skirt Steak  Porterhouse Steak

## ROUND

SIRLOIN TIP :  Steaks  Roasts  Cube Steaks  Stew Meat  Burger

BOTTOM ROUND:  Swiss Steaks  Rump Roasts  Cube Steaks  Stew Meat  Burger

TOP ROUND:  London Broil  Roasts  Steaks  Cube Steaks  Stew Meat  Burger

EYE OF ROUND:  Steaks  Roasts  Cube Steaks  Stew Meat

TRI-TIP:  Steaks  Roasts  Flank Steak

## TOP SIRLOIN OTHER

Steaks  Stew Meat  Soup Bones  Tongue  Heart  Liver  Cheek Meat

## BURGER

Lean (approx 12-15% fat) Package Size:  1 lb  2 lbs  Other \_\_\_\_\_ lbs

X-lean (approx 7-10% fat)  Patties: \_\_\_\_\_ lbs into patties with \_\_\_\_\_ patties per package.

## COMMENTS

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

All cuts not specified will be ground into burger.

Cut Price .55 lb Rail Weight \_\_\_\_\_ lb

Price of animal \_\_\_\_\_ + additional \_\_\_\_\_ = \_\_\_\_\_ Total