

HINDQUARTER - Average Weight 150-170lbs

Club Steaks }
T-Bone Steaks } → or New York Strip Steaks
Porterhouse Steak } and Beef Tenderloin Steaks
Sirloin Steaks
Beef Tenderloin Steaks
Flank Steaks (can be added to Ground Beef)
Top Round }
London Broil } → or any combination
or Swiss Steak } of these
or Round Steak }
or Roasts }
Eye Round Roast
Rump Roasts
Bottom Round Roasts
Sirloin Tip Roasts
Beef Cubes
Approx. 30lbs Ground Beef

FRONT QUARTER - Average Weight 180lbs

Rib Roasts, or Rib Steaks, or Delmonico Steaks
(or any combination)
Boneless Chuck Pot Roasts
Bolar Roast (or shoulder pot roasts)
Beef Cubes
Beef Blade Steaks
Brisket - whole or first cut (can be added to Ground Beef)
Approx 40 lbs Ground Beef
(Front Quarter can also be cut with bone-in Chuck Roasts and
bone-in Soup Meat if preferred)

FULL SIDE - Average Weight 350lbs

Order two weeks in advance. \$200 deposit required on first time orders.
The # of roasts you get will depend on how HEAVY you want your roasts cut.
The # of steaks you get will depend on how THICK you want your steaks cut.
The weights listed are carcass weights before cutting and trimming. You will
have a 50%-75% yield depending on your boning and trimming requests.

Superior Meat Market 1700 S Queen St York #717-854-9650