



**THE
CUT SHOP**

Driscoll
FOODS



OUR COMMITMENT IS TO SUPPLY YOU WITH
THE HIGHEST QUALITY, MOST TENDER, JUICIEST
& GREATEST TASTE IN EVERY BITE.

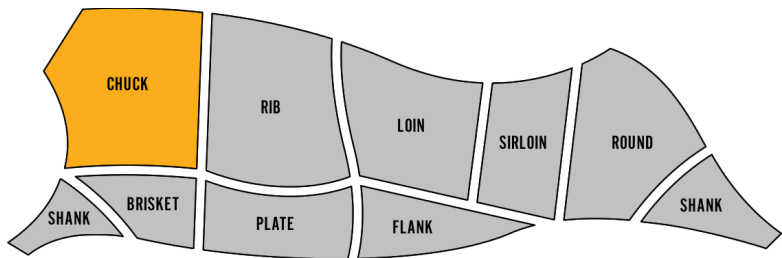
OUR PERFECT PORTION DELIVERS A
CONSISTENT PRODUCT THAT MINIMIZES LABOR
& REDUCES INVENTORY COST, ASSURING
PEACE OF MIND WITH EVERY CASE.

ALL OF OUR STEAKS ARE WET AGED A
MINIMUM OF 21 DAYS.



CHUCK PRIMAL

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor. The Chuck features roasts ideal for slow-cooking as well as more tender, grill-ready cuts such as the Flat Iron Steak.



SUBPRIMAL CUTS

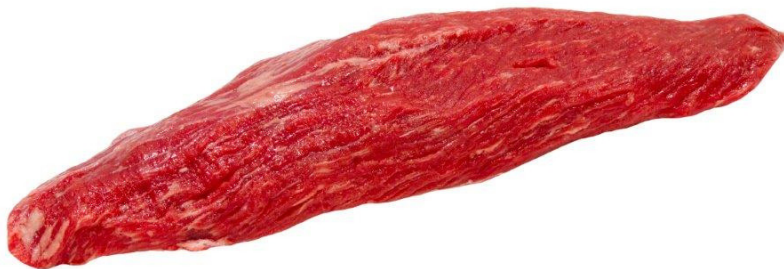
- FLAT IRON
- TERES MAJOR



FLAT IRON STEAK

Extremely tender, well-marbled, flavorful and great for grilling. Cut from the Top Blade.

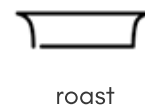
ITEM#	DESCRIPTION	PACK SIZE
009927	FLAT IRON STEAK PRIME	27/6 OZ
009933	FLAT IRON STEAK PRIME	20/8 OZ
009934	FLAT IRON STEAK PRIME	16/10 OZ
400154	FLAT IRON STEAK PRIME	10/22-24 OZ
091010	FLAT IRON STEAK CHOICE	16/10 OZ
009932	FLAT IRON STEAK CHOICE	14/12 OZ
400152	FLAT IRON STEAK CHOICE	10/22-24 OZ



TERES MAJOR

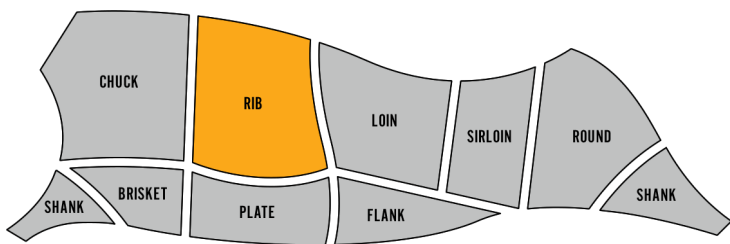
Juicy and tender, it is shaped like the Tenderloin but is smaller and more affordable. Perfect to grill or broil.

ITEM#	DESCRIPTION	PACK SIZE
114005	TERES MAJOR STEAK CHOICE	32/5 OZ
008128	TERES MAJOR STEAK CHOICE	27/6 OZ
008174	TERES MAJOR STEAK CHOICE	20/8 OZ
078010	TERES MAJOR STEAK CHOICE	15/9-11 OZ



RIB PRIMAL

Situated under the front section of the backbone and used primarily for support, these popular cuts from the Rib include the rich, flavorful Ribeye Steak and the Prime Rib Roast.



SUBPRIMAL CUTS

- RIB STEAKS
- RIB EYE STEAKS
- COWBOY STEAKS
- TOMAHAWKS



ribeye

RIBEYE

The Ribeye Steak is rich, juicy and full-flavored with generous marbling throughout. Bone In Rib Steaks offer great plate coverage and impressive presentations.

- high quality steak
- great taste
- tenderness
- juicy beef flavor

cooking method



grill



skillet



BONE-IN

ITEM#	DESCRIPTION	PACK SIZE
871632	BONE-IN RIB STEAK ANGUS	8/22 OZ
871645	BONE-IN RIB STEAK ANGUS	8/24 OZ
871644	BONE-IN RIB STEAK CHOICE	14/12 OZ
871638	BONE-IN RIB STEAK CHOICE	12/14 OZ
871639	BONE-IN RIB STEAK CHOICE	10/16 OZ



BONELESS

ITEM#	DESCRIPTION	PACK SIZE
871621	RIBEYE STEAK PRIME	14/12 OZ
871623	RIBEYE STEAK PRIME	10/16 OZ
871603	RIBEYE STEAK ANGUS	26/6 OZ
871606	RIBEYE STEAK ANGUS	14/12 OZ
871604	RIBEYE STEAK ANGUS	10/18 OZ
871614	RIBEYE STEAK CHOICE	26/6 OZ
961078	RIBEYE STEAK CHOICE	5/6-7 OZ
009873	RIBEYE STEAK CHOICE	20/8 OZ
871615	RIBEYE STEAK CHOICE	16/10 OZ
871616	RIBEYE STEAK CHOICE	14/12 OZ
871612	RIBEYE STEAK CHOICE	12/14 OZ
871617	RIBEYE STEAK CHOICE	10/16 OZ

COWBOY STEAK



IF FRENCHED,
REFERRED TO AS
COWBOY STEAK.

ITEM#	DESCRIPTION	PACK SIZE
871667	BONE-IN COWBOY PRIME	8/22 OZ
871672	BONE-IN COWBOY PRIME	5/32 OZ
871662	BONE-IN COWBOY PRIME	5/40 OZ
871660	BONE-IN COWBOY ANGUS	10/16-18 OZ
871673	BONE-IN COWBOY ANGUS	9/18 OZ
871659	BONE-IN COWBOY ANGUS	8/20 OZ
871637	BONE-IN COWBOY ANGUS	8/22 OZ
871658	BONE-IN COWBOY ANGUS	7/24 OZ
871678	BONE-IN COWBOY ANGUS	5/32 OZ
871666	BONE-IN COWBOY CHOICE	10/16-18 OZ
871661	BONE-IN COWBOY CHOICE	8/19-21 OZ
009479	BONE-IN COWBOY CHOICE	7/24 OZ

IF FRENCHED AND
FULL RIB BONE
ATTACHED,
REFERRED TO AS
TOMAHAWK STEAK.

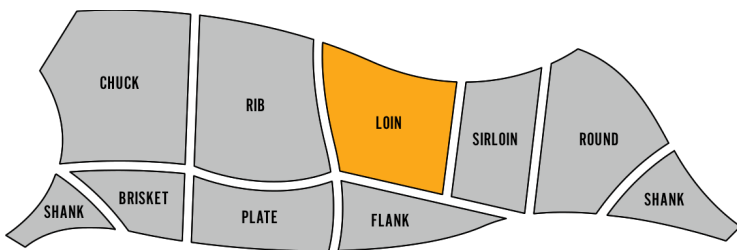
TOMAHAWK

ITEM#	DESCRIPTION	PACK SIZE
780119	TOMAHAWK CHOICE	7/24 OZ
780186	TOMAHAWK CHOICE	6/27-29 OZ
780184	TOMAHAWK CHOICE	2/40 OZ
780185	TOMAHAWK CHOICE	6/42 OZ



SHORT LOIN

The area below the backbone is home to some of the most tender and popular cuts of beef, such as the Tenderloin, Strip Steak, T-Bone and Porterhouse Steaks. Loin cuts are great prepared on the grill or under a broiler.



SUBPRIMAL CUTS

- TENDERLOIN
- PORTERHOUSE & T-BONE
- STRIP STEAK



tenderloin

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TENDERLOIN FILET

BONE-IN

ITEM#	DESCRIPTION	PACK SIZE
871498	TENDERLOIN FILET BONE-IN PRIME	12/14 OZ
871497	TENDERLOIN FILET BONE-IN PRIME	9/18 OZ
871599	TENDERLOIN FILET BONE-IN ANGUS	10/16 OZ
118810	TENDERLOIN FILET BONE-IN CHOICE	16/10 OZ
871594	TENDERLOIN FILET BONE-IN CHOICE	14/12 OZ
871598	TENDERLOIN FILET BONE-IN CHOICE	12/14 OZ
871597	TENDERLOIN FILET BONE-IN CHOICE	10/16 OZ
018051	TENDERLOIN FILET BONE-IN CHOICE	5/40 OZ

Steak cut from the Tenderloin is the least exercised and most tender cut. It is lean yet succulent with a fine buttery texture.

METRO CUT

ITEM#	DESCRIPTION	PACK SIZE
119105	TENDERLOIN FILET METRO CUT CHOICE	32/5 OZ
871635	TENDERLOIN FILET METRO CUT CHOICE	30/6 OZ
871649	TENDERLOIN FILET METRO CUT CHOICE	24/7 OZ
871595	TENDERLOIN FILET METRO CUT CHOICE	20/8 OZ
871584	TENDERLOIN FILET METRO CUT CHOICE	18/9 OZ
119110	TENDERLOIN FILET METRO CUT CHOICE	16/10 OZ
871648	TENDERLOIN FILET METRO CUT CHOICE	14/12 OZ

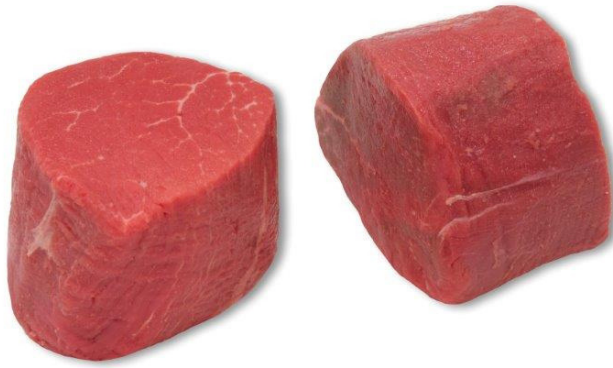
Driscoll Metro/Head steaks are portioned with no seam, unlike the competitors' steaks. This will allow you to have all uniformed portions!

MEDALLIONS

ITEM#	DESCRIPTION	PACK SIZE
871640	TENDERLOIN FILET MEDALLIONS CHOICE	60/2 OZ
871647	TENDERLOIN FILET MEDALLIONS CHOICE	60/3 OZ

cooking method





TENDERLOIN FILET

- high quality steak
- great taste
- tenderness
- juicy beef flavor

CENTER CUT

ITEM#	DESCRIPTION	PACK SIZE
190006	TENDERLOIN FILET CENTER CUT PRIME	27/6 OZ
190009	TENDERLOIN FILET CENTER CUT PRIME	18/9 OZ
190012	TENDERLOIN FILET CENTER CUT PRIME	14/12 OZ
871591	TENDERLOIN FILET CENTER CUT ANGUS	20/8 OZ
118909	TENDERLOIN FILET CENTER CUT ANGUS	18/9 OZ
118908	TENDERLOIN FILET CENTER CUT ANGUS	16/10 OZ
118912	TENDERLOIN FILET CENTER CUT ANGUS	14/12 OZ
007846	TENDERLOIN FILET CENTER CUT ANGUS	20/8 OZ
007847	TENDERLOIN FILET CENTER CUT ANGUS	16/10 OZ
008141	TENDERLOIN FILET CENTER CUT CHOICE	40/4 OZ
871590	TENDERLOIN FILET CENTER CUT CHOICE	32/5 OZ
871579	TENDERLOIN FILET CENTER CUT CHOICE	26/6 OZ
871582	TENDERLOIN FILET CENTER CUT CHOICE	25/7 OZ
008168	TENDERLOIN FILET CENTER CUT CHOICE	20/8 OZ
871514	TENDERLOIN FILET CENTER CUT CHOICE	18/9 OZ
008164	TENDERLOIN FILET CENTER CUT CHOICE	16/10 OZ
871593	TENDERLOIN FILET CENTER CUT CHOICE	14/11 OZ
871581	TENDERLOIN FILET CENTER CUT CHOICE	14/12 OZ

BUTCHER'S NOTE

Center cuts come from the middle portion of the primal or muscle and offer the most uniform steaks in shape, appearance, and size. The center cut can yield the traditional filet mignon or tenderloin steak, as well as the Chateaubriand steak and Beef Wellington.

END TO END

ITEM#	DESCRIPTION	PACK SIZE
119070	TENDERLOIN FILET END TO END ANGUS	24/7 OZ
119075	TENDERLOIN FILET END TO END ANGUS	20/8 OZ
019005	TENDERLOIN FILET END TO END CHOICE	32/5 OZ
118975	TENDERLOIN FILET END TO END CHOICE	30/6 OZ
871634	TENDERLOIN FILET END TO END CHOICE	20/8 OZ
871633	TENDERLOIN FILET END TO END CHOICE	16/10 OZ
118911	TENDERLOIN FILET END TO END CHOICE	15/11 OZ



porterhouse
& t-bone



ITEM#	DESCRIPTION	PACK SIZE
871699	PORTERHOUSE STEAK PRIME	4/34-36 OZ
117440	PORTERHOUSE STEAK PRIME	6/40 OZ
871687	PORTERHOUSE STEAK ANGUS	10/16 OZ
871689	PORTERHOUSE STEAK ANGUS	8/20 OZ
871690	PORTERHOUSE STEAK ANGUS	8/22 OZ
871688	PORTERHOUSE STEAK ANGUS	5/32 OZ
117419	PORTERHOUSE STEAK ANGUS	6/36 OZ
871698	PORTERHOUSE STEAK ANGUS	4/42 OZ
871693	PORTERHOUSE STEAK CHOICE	10/16 OZ
871694	PORTERHOUSE STEAK CHOICE	9/18 OZ
871695	PORTERHOUSE STEAK CHOICE	8/20 OZ
871716	PORTERHOUSE STEAK CHOICE	8/22 OZ
009876	PORTERHOUSE STEAK CHOICE	7/24 OZ
117425	PORTERHOUSE STEAK CHOICE	7/26 OZ
117428	PORTERHOUSE STEAK CHOICE	6/28 OZ
871691	PORTERHOUSE STEAK CHOICE	6/32 OZ
117438	PORTERHOUSE STEAK CHOICE	6/38 OZ
174040	PORTERHOUSE STEAK CHOICE	4/40 OZ
871692	PORTERHOUSE STEAK CHOICE	2/48 OZ



ITEM#	DESCRIPTION	PACK SIZE
871704	T-BONE STEAK ANGUS	10/16 OZ
871706	T-BONE STEAK ANGUS	8/20 OZ
871702	T-BONE STEAK ANGUS	8/22 OZ
117412	T-BONE STEAK CHOICE	14/12 OZ
871709	T-BONE STEAK CHOICE	12/14 OZ
871710	T-BONE STEAK CHOICE	10/16 OZ
871711	T-BONE STEAK CHOICE	9/18 OZ
871712	T-BONE STEAK CHOICE	8/20 OZ
871715	T-BONE STEAK CHOICE	8/22 OZ
871714	T-BONE STEAK CHOICE	7/24 OZ
174027	T-BONE STEAK CHOICE	6/27 OZ
174032	T-BONE STEAK CHOICE	6/32 OZ
174039	T-BONE STEAK CHOICE	6/39 OZ

PORTERHOUSE & T-BONE STEAK

BUTCHER'S NOTE

The Porterhouse is differentiated from the T-Bone steak by its larger Tenderloin muscle.

cooking method



grill



skillet



broil



strip steak



BONE-IN

ITEM#	DESCRIPTION	PACK SIZE
008092	BONE-IN STRIP CENTER CUT PRIME	9/18 OZ
008089	BONE-IN STRIP CENTER CUT PRIME	9/22 OZ
871724	BONE-IN STRIP CENTER CUT ANGUS	12/14 OZ
117916	BONE-IN STRIP CENTER CUT ANGUS	10/16 OZ
007796	BONE-IN STRIP CENTER CUT ANGUS	8/20 OZ
007793	BONE-IN STRIP CENTER CUT CHOICE	10/18 OZ



BONELESS

ITEM#	DESCRIPTION	PACK SIZE
871628	STRIP STEAK CENTER CUT PRIME	14/12 OZ
871652	STRIP STEAK CENTER CUT PRIME	12/14 OZ
871552	STRIP STEAK CENTER CUT PRIME	10/16 OZ
871568	STRIP STEAK CENTER CUT ANGUS	20/8 OZ
871557	STRIP STEAK CENTER CUT ANGUS	20/8 OZ
871558	STRIP STEAK CENTER CUT ANGUS	16/10 OZ
871559	STRIP STEAK CENTER CUT ANGUS	14/12 OZ
871560	STRIP STEAK CENTER CUT ANGUS	12/14 OZ
871561	STRIP STEAK CENTER CUT ANGUS	10/16 OZ
008275	STRIP STEAK CENTER CUT ANGUS	10/15 OZ
871651	STRIP STEAK CENTER CUT CHOICE	27/6 OZ
009452	STRIP STEAK CENTER CUT CHOICE	20/8 OZ
871609	STRIP STEAK CENTER CUT CHOICE	16/10 OZ
009457	STRIP STEAK CENTER CUT CHOICE	14/12 OZ
009453	STRIP STEAK CENTER CUT CHOICE	12/14 OZ
871566	STRIP STEAK CENTER CUT CHOICE	10/16 OZ

PUB STEAK CENTER CUT

ITEM#	GRADE	PACK SIZE
118060	ANGUS	10/8 OZ
007792	CHOICE	10/8 OZ
007803	CHOICE	18/9 OZ
007802	CHOICE	12/14 OZ
007812	CHOICE	20/4 OZ



STRIP STEAK

The Strip Steak comes from the beef short loin subprimal, and it starts off with a short loin that has had the tenderloin removed, to produce a bone-in strip loin.

If you left the tenderloin in, you'd have T-bone and Porterhouse steaks, rather than Strip Steaks.

cooking method



grill



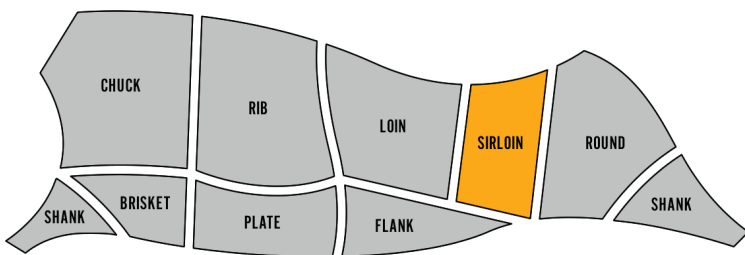
skillet



broil

SIRLOIN

The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin, you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.



SUBPRIMAL CUTS

- TOP SIRLOIN
- COULOTTE STEAK



ITEM#	DESCRIPTION	PACK SIZE
920591	STRIP STYLE COULOTTE STEAK CHOICE	20/8 OZ
920592	STRIP STYLE COULOTTE STEAK CHOICE	16/10 OZ
920593	STRIP STYLE COULOTTE STEAK CHOICE	14/12 OZ



ITEM#	DESCRIPTION	PACK SIZE
009974	TOP BUTT STEAK FILET STYLE CHOICE	40/4 OZ
077103	TOP BUTT STEAK FILET STYLE CHOICE	32/5 OZ
077104	TOP BUTT STEAK FILET STYLE CHOICE	27/6 OZ
090962	TOP BUTT STEAK FILET STYLE CHOICE	20/8 OZ
091037	TOP BUTT STEAK FILET STYLE CHOICE	16/10 OZ
118412	TOP BUTT STEAK FILET STYLE CHOICE	14/12 OZ
009656	TOP BUTT STEAK FILET STYLE PRIME	16/10 OZ
009660	TOP BUTT STEAK STRIP STYLE CHOICE	27/6 OZ
090963	TOP BUTT STEAK STRIP STYLE CHOICE	20/8 OZ
009973	TOP BUTT STEAK STRIP STYLE CHOICE	16/10 OZ
091207	TOP BUTT STEAK STRIP STYLE CHOICE	14/12 OZ
007105	TOP BUTT STEAK STRIP STYLE CHOICE	10/16 OZ
009661	TOP BUTT STEAK STRIP STYLE PRIME	20/8 OZ

COULOTTE STEAK

With plenty of marbling, this is a juicy and savory steak. Easy to prepare on the grill.

most common applications

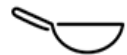
- kabobs
- london broil
- pasta topping
- philly cheesesteak
- beef sandwich
- salad topping



grill



skillet



stirfry



broil

TOP SIRLOIN

Located behind the Short Loin on the top back end of the animal, the Top Sirloin is usually fabricated into individual boneless steaks. Top Sirloin Steak is less tender than cuts from the Short Loin, but still very flavorful.



grill



skillet



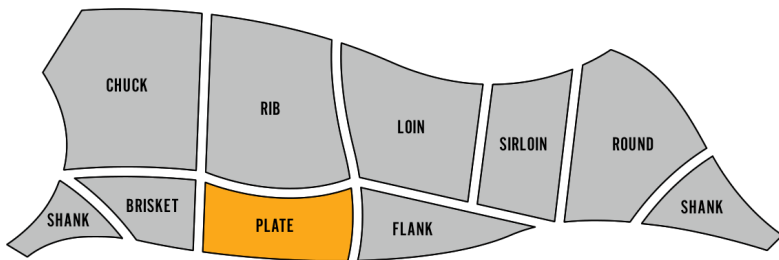
skillet to oven



broil

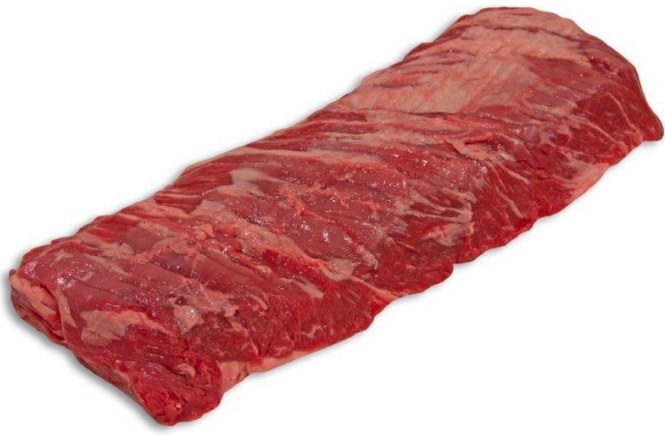
PLATE PRIMAL

The section right under the rib primal with a higher fat content. The Short Plate is a source of Short Ribs and Ground Beef. It's also the home of the Skirt Steak—a thin, flavorful cut that's best when marinated and seared over high heat.



SUBPRIMAL CUTS

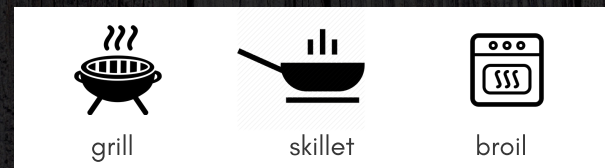
- SKIRT STEAK
- HANGER STEAK
- SHORT RIBS



SKIRT STEAK

This cut is known for its robust flavor profile. Marinate and grill hot for fajitas or use for stir-fry.

ITEM#	DESCRIPTION	PACK SIZE
008992	SKIRT STEAK ANGUS	16/10 OZ
009042	SKIRT STEAK ANGUS	14/12 OZ
009043	SKIRT STEAK ANGUS	14/12 OZ
008995	SKIRT STEAK CHOICE	30/5 OZ
091014	SKIRT STEAK CHOICE	20/8 OZ
008991	SKIRT STEAK CHOICE	16/10 OZ
818159	SKIRT STEAK CHOICE	12/14 OZ



grill



skillet



broil

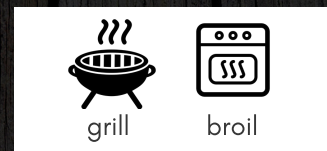


HANGER STEAK

A thicker cut within the Short Plate that's full of flavor with a coarse texture.

Marinate and grill.

ITEM#	DESCRIPTION	PACK SIZE
091085	HANGER STEAK PORTION PRIME	20/8 OZ
007877	HANGER STEAK PORTION PRIME	16/10 OZ
007869	HANGER STEAK PORTION CHOICE	30/6 OZ
007857	HANGER STEAK PORTION CHOICE	25/6-8 OZ
007891	HANGER STEAK PORTION CHOICE	10/8 OZ
007867	HANGER STEAK PORTION CHOICE	20/8-10 OZ
007895	HANGER STEAK PORTION CHOICE	16/10-12 OZ
007885	HANGER STEAK PORTION CHOICE	14/12 OZ



grill



broil



short rib



SHORT RIBS

Full of beef flavor and fall-off-the-bone tenderness (but also available boneless). Grill or slow-roast for a succulent beef dish.

ITEM #	DESCRIPTION	PACK/SIZE
008286	SHORT RIB 3 BONE PLATE	1/20 LBA
007874	SHORT RIB CUBES 2"	5/2 LB
008284	SHORT RIBS 1.75"	10/16 OZ
008277	BONE-IN SHORT RIBS 1.5"	14/12 OZ
091050	BONE-IN SHORT RIBS 1/2"	20/8 OZ
871054	BONE-IN SHORT RIBS 1/4"	64/5 OZ
873008	BONE-IN SHORT RIBS 1ST 2 BONES	10/20 OZ
871047	BONE-IN SHORT RIBS 2"	1/12 LBA
008256	BONE-IN SHORT RIBS 2"	10/18 OZ
008258	BONE-IN SHORT RIBS 2.5"	12/14 OZ
008257	BONE-IN SHORT RIBS 2.5"	10/20 OZ
008280	BONE-IN SHORT RIBS 3"	1/20 LB
007875	BONELESS SHORT RIBS	20/8-10 OZ
007862	BONELESS SHORT RIBS	14/12 OZ
007896	BONELESS SHORT RIBS	12/14 OZ
008373	BONELESS SHORT RIBS	10/16 OZ
008276	BONELESS SHORT RIBS	1/20 LB
008811	SHORT RIBS OSSO BUCCO	20/8 OZ
008813	SHORT RIBS OSSO BUCCO	16/10 OZ
404649	SHORT RIBS SINGLE BONE	14/12 OZ
404645	SHORT RIBS SINGLE BONE	10/16 OZ
404650	SHORT RIBS SINGLE BONE	10/18 OZ

cooking method



grill



braise



SHORT RIBS LOLLIPOP

ITEM #	PACK/SIZE
009970	14/12 OZ
008814	10/16-18 OZ



roasts

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ITEM #	DESCRIPTION
077910	RIB ROAST BONE-IN CHOICE
078000	RIB ROAST BONE-IN DRY AGED PRIME

PACK/SIZE
1/12 LBA
1/16 LBA



ITEM #	DESCRIPTION
404639	TOP ROUND HALF SPLIT & TIED CHOICE
008138	TOP ROUND LONDON BROIL CHOICE
007805	TOP ROUND SOLID SPLIT & TIED CHOICE
008255	TOP ROUND TRIMMED & TIED ANGUS
404638	TOP ROUND WHOLE TRIMMED & TIED CHOICE

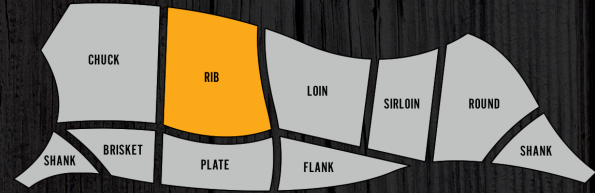
PACK/SIZE
1/11 LBA
2/2.5 LBA
1/11-14 LBA
1/19-22 LBA
1/17 LBA



ITEM #	DESCRIPTION
008231	BOTTOM ROUND FLAT STRAP OFF CHOICE
090521	BOTTOM ROUND ROAST TRIMMED & TIED CHOICE

PACK/SIZE
2/10-12 LBA
1/5 LBA

RIB ROAST



Savory and fine-textured with generous marbling. A classic holiday roast.

TOP ROUND



A lean roast that should be slow-cooked to improve its tenderness and then sliced thinly across the grain.

BOTTOM ROUND



Great value and very lean. Best for roasting or slow-cooking and slicing thin.



kobe

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KOBE

STRIP STEAK

ITEM #	DESCRIPTION	PACK/SIZE
144461	STRIP STEAK END TO END KOBE	10/16 OZ
144462	STRIP STEAK END TO END KOBE	14/12 OZ
226108	STRIP STEAK KOBE FROZEN	20/8 OZ
226110	STRIP STEAK KOBE FROZEN	16/10 OZ
122261	STRIPLOIN 0X1 KOBE 1/4" TRIM	1/12 LBA

FLAT IRON STEAK

ITEM #	DESCRIPTION	PACK/SIZE
122216	FLAT IRON STEAK KOBE	27/6 OZ
222108	FLAT IRON STEAK KOBE	20/8 OZ
322212	FLAT IRON STEAK KOBE	16/10 OZ
422212	FLAT IRON STEAK KOBE	14/12 OZ
122212	FLAT IRON STEAK KOBE FROZEN	20/8 OZ
222212	FLAT IRON STEAK KOBE FROZEN	16/10 OZ

ADDITIONAL KOBE

ITEM #	DESCRIPTION	PACK/SIZE
122281	BEEF BONES SPLIT KOBE	1/10 LBA
122297	BEEF EYE ROUND KOBE	1/6 LBA
122232	BONELESS RIBEYE KOBE	1/13 LBA
190011	TENDERLOIN FILET KOBE	27/6 OZ



small box

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SMALL BOX

ITEM#	DESCRIPTION	PACK SIZE
009853	BOTTOM ROUND FLAT CHOICE	1/15 LBA
091059	BRISKET BONELESS CHOICE	1/13-18 LBA
007859	BRISKET NOSE OFF CHOICE	2/9-11 LBA
007823	CHUCK FLAP TAIL BONELESS CHOICE	1/13-17 LBA
008229	CHUCK ROLL NECK OFF CHOICE	1/18-26 LBA
091099	CHUCK TENDER SCOTTIES CHOICE	1/15 LBA
821521	EXPORT RIB ANGUS	1/17 LBA
821523	EXPORT RIB CHOICE	1/20 LBA
091043	EXPORT RIB PRIME	1/15 LBA
008161	EYE ROUND CHOICE	1/5-8 LBA
091067	FLANK STEAK	1/9-15 LBA
009012	GOOSENECK ROUND CHOICE	1/25 LBA
009682	HANGING TENDER ANGUS	1/8-10 LBA
019975	HANGING TENDER CHOICE	1/10 LBA
091064	INSIDE TOP ROUND CHOICE	1/18-24 LBA
009675	PEELED KNUCKLES CHOICE	1/15 LBA
018074	PSMO TENDERLOIN ANGUS 1855	2/6 LBA
091070	PSMO TENDERLOIN CHOICE 6LB/UP	1/6 LBA
091055	PSMO TENDERLOIN CHOICE 6LB/UP	2/6 LBA
008104	PSMO TENDERLOIN PRIME 6LB/UP	2/6 LBA
008130	PSMO TENDERLOIN UNGRADED 6LB/UP	2/6-7 LBA
091058	RIB 109 CHOICE	1/23 LBA
961064	RIBEYE BONELESS ANGUS	1/15 LBA
091066	RIBEYE BONELESS CHOICE	1/15 LBA
017902	RIBEYE BONELESS PRIME	1/14 LBA
007782	RIBEYE BONELESS UNGRADED	1/15 LBA
871111	RIBEYE CHOICE	2/17 LBA
008283	SHORT RIBS BONE-IN WHOLE PLATE	1/20 LBA
090950	SHORTLOIN 0X1 CHOICE	1/18-20 LBA
007908	SHOULDER CLOD BONELESS CHOICE	1/15-20 LBA
008140	SHOULDER PETITE TENDER CHOICE	1/16 LBA
007786	SIRLOIN FLAP MEAT CHOICE	1/20 LBA
091062	SKIRT STEAK PEELED CHOICE	1/10 LBA
091061	SKIRT STEAK UNPEELED CHOICE	1/10 LBA
008289	STRIPLOIN 0X1 ANGUS	2/10-12 LBA
091060	STRIPLOIN 0X1 CHOICE	1/11-14 LBA
091040	STRIPLOIN 0X1 PRIME	2/13 LBA
018131	STRIPLOIN 179 CHOICE	1/20 LBA
007741	STRIPLOIN 1X1 CHOICE	1/14-18 LBA
870306	STRIPLOIN ROAST READY CHOICE	2/4-5 LBA
009608	TENDERLOIN 190A CHOICE	2/3-4 LBA
009668	TOP BUTT BONELESS CHOICE	1/15 LBA
007901	TOP ROUND DENUDED CHOICE	1/13-18 LBA
007872	TRI-TIPS CHOICE	1/15 LBA
008391	PORK BUTT BONE-IN ALL NATURAL	2/7-8 LBA
870520	PORK LOIN BONE-IN CENTER CUT	2/15 LBA
007808	PORK LOIN CENTER CUT BONELESS	2/8-10 LBA
870522	PORK LOIN CENTER CUT BONELESS	1/8-10 LBA
008392	PORK SHOULDER BONE-IN	2/8-9 LBA
091065	PSMO TENDERLOIN ANGUS	2/6 LBA



dry aged

DRY-AGED STRIP STEAKS

ITEM #	DESCRIPTION	PACK SIZE
008013	BEEF STRIPLOIN BONE IN D/AGE ANGUS	10/16 OZ
007789	BEEF STRIPLOIN BONE IN D/AGE ANGUS	9/18 OZ
007794	BEEF STRIPLOIN BONE IN D/AGE ANGUS	8/20 OZ
017912	BEEF STRIPLOIN BONE IN D/AGE PRIME	10/16-18 OZ
910127	BEEF STRIPLOIN BONE IN D/AGE PRIME	8/20 OZ
007888	BEEF STRIPLOIN PUB D/AGE ANGUS	30/5 OZ
008016	BEEF STRIPLOIN BONELESS D/AGE CHOICE	16/10 OZ
009456	BEEF STRIPLOIN BONELESS D/AGE ANGUS	14/12 OZ
008012	BEEF STRIPLOIN BONELESS D/AGE ANGUS	12/14 OZ
871571	BEEF STRIPLOIN BONELESS D/AGE ANGUS	10/16 OZ
009459	BEEF STRIPLOIN BONELESS D/AGE ANGUS	8/20 OZ
820516	BEEF STRIPLOIN BONELESS D/AGE PRIME	16/10 OZ
820519	BEEF STRIPLOIN BONELESS D/AGE PRIME	12/14 OZ
820515	BEEF STRIPLOIN BONELESS D/AGE PRIME	10/16 OZ
400103	BEEF STRIPLOIN BONELESS D/AGE PRIME	8/20 OZ

DRY-AGED RIBEYE STEAKS

ITEM #	DESCRIPTION	PACK SIZE
871622	BEEF RIBEYE STEAK BONE/IN D/AGE ANGUS	10/18 OZ
871630	BEEF RIBEYE STEAK BONE/IN D/AGE ANGUS	8/20 OZ
871645	BEEF RIBEYE STEAK BONE/IN D/AGE PRIME	6/30 OZ
961063	BEEF RIBEYE STEAK BONELESS D/AGE PRIME	10/18 OZ
871676	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	10/16-18 OZ
871674	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	8/20 OZ
871738	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	4/40 OZ
871668	BEEF RIBEYE STEAK COWBOY D/AGE PRIME	8/16-18 OZ
871669	BEEF RIBEYE STEAK COWBOY D/AGE PRIME	8/20 OZ
780119	BEEF RIBEYE STEAK TOMAHAWK FRENCHED LONG BONE D/AGE	7/24 OZ
780186	BEEF RIBEYESTEAK TOMAHAWK FRENCHED LONG BONE D/AGE	6/27-29 OZ
780189	BEEF RIBEYE STEAK TOMAHAWK FRENCHED LONG BONE D/AGE	4/48 OZ
222103	BEEF RIBEYE STEAK TOMAHAWK FRENCHED D/AGE PRIME	6/28 OZ
022103	BEEF RIBEYE STEAK TOMAHAWK FRENCHED D/AGE WAGYU	1/10-12 OZ



DRY-AGED T-BONE & PORTERHOUSE

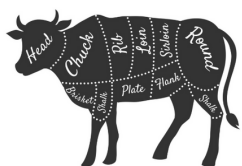
ITEM#	DESCRIPTION	PACK SIZE
871707	BEEF T-BONE STEAK D/AGE ANGUS	7/20 OZ
871696	BEEF PORTERHOUSE STEAK D/AGE ANGUS	8/20 OZ
871697	BEEF PORTERHOUSE STEAK D/AGE ANGUS	8/22 OZ
009864	BEEF PORTERHOUSE STEAK D/AGE ANGUS	7/24 OZ
871686	BEEF PORTERHOUSE STEAK D/AGE ANGUS	5/38 OZ
871701	BEEF PORTERHOUSE STEAK D/AGE PRIME	4/42 OZ

DRY-AGED PRIMALS

ITEM#	DESCRIPTION	PACK SIZE
001790	BEEF STRIPLOIN 1X1 D/AGE CHOICE	1/10 LBA
091042	BEEF STRIPLOIN 179 D/AGE CHOICE	1/22 LBA
090933	BEEF STRIPLOIN 0X1 D/AGE PRIME	1/12 LBA
090958	BEEF STRIPLOIN 179 D/AGE PRIME	1/16 LBA
871113	BEEF RIBEYE 15/UP D/AGE ANGUS	1/10-12 LB
821522	BEEF EXPORT RIB D/AGE ANGUS	1/18-20 LBA
009906	BEEF EXPORT LONG BONE D/AGE ANGUS	1/20 LBA
851521	BEEF EXPORT RIB D/AGE END TO END	1/11-14 LB
780188	BEEF RIBEYE 17/UP D/AGED PRIME	1/15 LB
870865	BEEF EXPORT RIB 20/DN D/AGE PRIME	1/19 LBA
009907	BEEF EXPORT RIB LONGBONE D/AGE PRIME	1/20 LBA
022103	BEEF TOMAHAWK LONG BONE D/AGE WAGYU	1/10-12 LB
090970	BEEF SHORT LOIN 0X1 D/AGE ANGUS	1/18-20 LB
090932	BEEF SHORT LOIN 2X3 D/AGE PRIME	1/30 LB



beyond beef



veal

VEAL CHOPS



ITEM #	DESCRIPTION	PACK/SIZE
008090	VEAL CHOP FRENCHED 5TH BONE	12/14 OZ
870330	VEAL CHOP FRENCHED CUT E/E	10/16 OZ
870331	VEAL CHOP FRENCHED CUT E/E	12/14 OZ
870334	VEAL CHOP FRENCHED LONG BONE	14/12 OZ
870363	VEAL CHOP FRENCHED LONG BONE	12/14 OZ
870332	VEAL CHOP FRENCHED LONG BONE	10/16 OZ
008122	VEAL CHOP KANSAS CITY STYLE	14/12 OZ
870321	VEAL CHOP KANSAS CITY STYLE	12/14 OZ
414014	VEAL LOIN CHOP CUT E/E	12/14 OZ

VEAL PORTERHOUSE CHOP



ITEM #	DESCRIPTION	PACK/SIZE
008409	VEAL PORTERHOUSE CHOP NO TAIL	14/12 OZ
008406	VEAL PORTERHOUSE CHOP NO TAIL	12/14 OZ
008062	VEAL PORTERHOUSE CHOP NO TAIL	10/16 OZ
870336	VEAL PORTERHOUSE CHOP NO TAIL	8/20 OZ

VEAL OSSO BUCCO

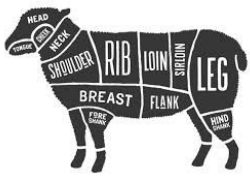


ITEM #	DESCRIPTION	PACK/SIZE
008044	VEAL OSSO BUCCO NT/WT	20/8-10 OZ
008134	VEAL OSSO BUCCO NT/WT	14/10-12 OZ
008001	VEAL OSSO BUCCO NT/WT	10/16 OZ
009870	VEAL OSSO BUCCO NT/WT	8/20 OZ
008002	VEAL SHANK OSSO BUCCO CUT	10/16 OZ

ADDITIONAL VEAL CUTS



ITEM #	DESCRIPTION	PACK/SIZE
009868	VEAL CUBES HAND CUT	2/5 LB
415731	VEAL CUTLET LEG SLICED	15/6 OZ
870322	VEAL MEDALLIONS BONELESS	40/4 OZ
009875	VEAL LOIN EYE BONELESS S/ON 0X0	2/2-3 LBA



lamb

LAMB LEG

ITEM #	DESCRIPTION	PACK/SIZE
007870	LAMB LEG B/R/T NET WEIGHT DOMESTIC FRESH	1/10-12 LB
007879	LAMB LEG B/R/T SEND ALL DOMESTIC FROZEN	1/12 LBA
007817	LAMB LEG BONE-IN DOMESTIC FRESH	2/12 LBA

LAMB RACK

ITEM #	DESCRIPTION	PACK/SIZE
007126	LAMB RACK SPLIT DOMESTIC	2/8 LBA
007118	LAMB RACK 8 BONE FRENCHED DOMESTIC	2/2 LBA
007120	LAMB RACK TOMAHAWK CHOP	20/6 OZ
007121	LAMB RACK WHOLE FRESH	2/8 LBA

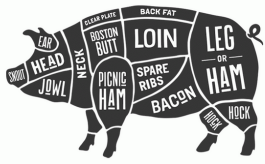
LAMB CHOPS

ITEM #	DESCRIPTION	PACK/SIZE
007819	LAMB SHOULDER CHOPS	20/8 OZ
870801	LAMB SHOULDER CHOPS FROZEN	20/4 OZ
008319	LAMB T-BONE CHOP DRY AGED NO TAIL	20/8 OZ
018343	LAMB T-BONE CHOP NO TAIL	40/4 OZ
008343	LAMB T-BONE CHOP NO TAIL	26/5-6 OZ
008322	LAMB T-BONE CHOP NO TAIL	20/8 OZ
017131	LAMB RACK LOLLIPOP CHOP NEW ZEALAND	1/192 PC

ADDITIONAL LAMB CUTS

ITEM #	DESCRIPTION	PACK/SIZE
007879	LAMB CUBES HAND CUT 1" FRESH	2/5 LBA
961092	LAMB HEAD SPLIT FROZEN	10/1 CT
008015	LAMB OSSO BUCCO FORE SHANK	1/25 PC





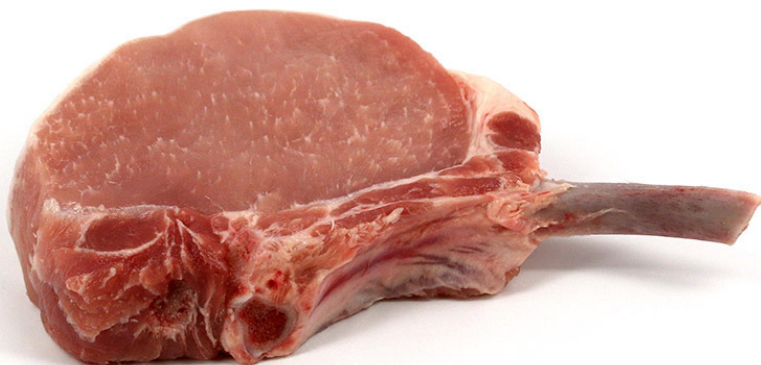
pork

FRESH PORK

ITEM #	DESCRIPTION	PACK/SIZE
008393	FRESH BONELESS PORK BUTT	2/7.5 LBA
009366	FRESH HAM B/R/T NET WEIGHT	1/17 LB
091200	FRESH HAM STEAMSHIP ALL NATURAL	1/20 LBA

PORK CHOPS

ITEM #	DESCRIPTION	PACK/SIZE
018367	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	27/6 OZ
008351	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	20/8 OZ
008350	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	10/16 OZ
008385	PORK LOIN CHOP END TO END LOIN/RIB COMBO	40/4-5 OZ
870514	BONE-IN PORK LOIN CHOPS CENTER CUT	20/4 OZ
008387	BONELESS PORK LOIN CHOP ALL NATURAL	20/4 OZ
870843	BONELESS PORK LOIN CHOP ALL NATURAL	27/6 OZ
008381	PORK LOIN PORTERHOUSE CHOP	12/14 OZ
070862	PORK LOIN PORTERHOUSE CHOP	10/16 OZ
870841	PORK LOIN RIB CHOP CENTER CUT	27/6 OZ
008400	PORK LOIN RIB CHOP CENTER CUT	40/8 OZ
008401	PORK LOIN RIB CHOP CENTER CUT	10/8 OZ
007830	PORK LOIN RIB CHOP CENTER CUT	16/10 OZ
008394	PORK LOIN RIB CHOP CENTER CUT	14/12 OZ
870364	PORK LOIN RIB CHOP CENTER CUT	10/16 OZ
008369	PORK RACK CHOP FRENCHED ALL NATURAL	30/5 OZ
008376	PORK RACK CHOP FRENCHED ALL NATURAL	28/5-6 OZ
008382	PORK RACK CHOP FRENCHED ALL NATURAL	20/8 OZ
078063	PORK RACK CHOP FRENCHED ALL NATURAL	16/10 OZ
008117	PORK RACK CHOP FRENCHED ALL NATURAL	14/12 OZ
871402	PORK RACK CHOP FRENCHED ALL NATURAL	10/16 OZ
870863	PREMIUM RESERVE PORK RACK CHOP FRENCHED	23/7 OZ
007804	PREMIUM RESERVE PORK RACK CHOP FRENCHED	20/8 OZ
007809	PREMIUM RESERVE PORK RACK CHOP FRENCHED	16/10 OZ
001189	PREMIUM RESERVE PORK RACK CHOP FRENCHED	14/12-14 OZ
008370	PREMIUM RESERVE PORK RACK CHOP FRENCHED	12/14 OZ
008371	PREMIUM RESERVE PORK RACK CHOP FRENCHED	5/16 OZ
871403	PREMIUM RESERVE PORK RACK CHOP FRENCHED	9/18 OZ
057082	PORK RACK TOMAHAWK CHOP BERKSHIRE	10/18-20 OZ



ADDITIONAL PORK CUTS

ITEM #	DESCRIPTION	PACK/SIZE
008815	PORK SHANK KNOB OFF SEND ALL	2/8 CT
008375	PORK RACK CROWN ROAST	1/7-9 LBA

aging beef

During aging, beef is held at a refrigerated temperature, typically 33 degrees to 36 degrees, for an extended period of time. That's when natural enzymes in the meat break down proteins within the muscle fibers. This fragmentation improves tenderness and assists in the formation of a more flavorful eating experience.



DAY 1



DAY 28

wet-aged

the process of keeping a cut of beef in a refrigerated storage facility in a vacuum-sealed bag

- refrigerated in vacuum packages where the air has been removed
- temperature is controlled
- beef retains moisture resulting in smaller amount of yield loss
- retains traditional flavor

VS

dry-aged

the process of removing a cut of beef from its packaging and storing in a room where temperature and humidity are very closely controlled

- stored, without packaging, on racks in open-air coolers
- temperature, airflow and humidity are controlled
- beef loses moisture resulting in higher amount of yield loss
- stronger, more distinctive taste

in foodservice

- beef is usually aged 21+ days for more intense flavor

marbling & maturity

Marbling simply refers to the fat found within a cut of meat and between the muscle fibers themselves. A high-quality steak will have a lot of marbling, while a lean cut will have very little or no visible marbling. The fat should be pure white and hard, and best when distributed evenly throughout the entire cut of meat.

BEEF GRADES & MARBLING CATEGORIES												
RIBEYE APPEARANCE												
MARBLING SCORE	ABUNDANT ⁰⁰⁻¹⁰⁰	MODERATELY ABUNDANT ⁰⁰⁻¹⁰⁰	SLIGHTLY ABUNDANT ⁰⁰⁻¹⁰⁰	MODERATE ⁰⁰⁻¹⁰⁰		MODEST ⁰⁰⁻¹⁰⁰	SMALL ⁰⁰⁻¹⁰⁰	SLIGHT ⁵⁰⁻¹⁰⁰	SLIGHT ⁰⁰⁻⁴⁹	TRACES ⁰⁰⁻³³	PRACTICALLY DEVOID ⁰⁰⁻⁶⁶	
QUALITY GRADE*	HIGH PRIME ⁻	AVERAGE PRIME ⁰	LOW PRIME ⁻	HIGH CHOICE ⁻		AVERAGE CHOICE ⁰	LOW CHOICE ⁻	HIGH SELECT ⁺	LOW SELECT ⁻	HIGH STANDARD ⁺	AVERAGE STANDARD ⁰	LOW STANDARD ⁻
USDA GRADE												
CANADIAN GRADE												

The above illustrations are reduced reproductions of the Official USDA Marbling Photographs prepared for the U.S. Department of Agriculture by and available from the National Cattlemen's Beef Association.

Marbling and carcass maturity are factors that are evaluated when grading beef for quality. These factors predict the palatability of the beef. Younger carcasses are usually light red in color and have a fine texture, whereas older beef tends to have a coarse texture and be of darker shades of red.

MARBLING, MATURITY & QUALITY GRADE					
DEGREE OF MARBLING	CARCASS MATURITY (Approximate Age)				
	A 9-30 mos.	B 30-42 mos.	C 42-72 mos.	D 72-96 mos.	E >96 mos.
Slightly Abundant	PRIME				
Moderate			COMMERCIAL		
Modest	CHOICE				
Small					
Slight	SELECT			UTILITY	
Traces					CUTTER
Practically Devoid	STANDARD				

advantages of

PORTION CONTROL

THE BOTTOM LINE

Portion control steaks are cost effective. At first glance, they may seem more expensive than buying subprimals but portion control actually benefits your bottom line beyond cost per pound.

GAIN EFFECIENCIES

- Serve every ounce of protein purchased
- Know exact portion cost every item
- Uniform size and cooking time
- Don't pay for unused by-products
- Inventory buffer/fewer shortages

MAXIMIZE LABOR HOURS

- Reduce skilled labor costs for cutting, trimming, and boning
- Reduce labor costs for inventory control
- Lessen staff safety concerns/lower insurance costs

MANAGE INVESTMENT COSTS

- Smaller physical inventory and greater effectiveness
- Avoid theft
- Reduce spoilage
- Reduce cooler space and equipment needs

If you're not using portion control steaks, the above factors translate into "hidden costs" of cutting steaks in-house

CALCULATIONS

1. Weigh whole subprimal without bag.
2. Remove unusable product and discard (i.e. trim, silver skin, etc.)
3. Weigh usable products and separate by items (i.e. tips, wings, etc.) Apply credit values.
4. Calculate net cost (cost of subprimal- credit values).
5. Net cost divided by main item weight = true cost per pound of main item



MASTER the heat



RARE 140 F

very red, cool center

MEDIUM RARE 145 F

red, warm center

MEDIUM 160 F

pink & firm

MEDIUM WELL 165 F

small amount of pink in center

WELL DONE 170 F+

gray-brown throughout, firm

GLOSSARY

- OXI- 1X1 -2X3** The different tail lengths from one end of the 180 striploin to the other end.
- Center Cut** Term used to indicate the interior portion of different cuts of meat after removal of outer edges or ends to create a more desirable portion that may be more uniform in appearance.
- Chateaubriand** The center cut portion of the whole completely trimmed tenderloin. Cooked and served as one piece.
- Cubed** Mechanical tenderization using a machine with two sets of sharp pointed disks that score or cut muscle fibers without tearing.
- Denuded** Meat cuts that have had practically all surface fat removed. Also referred to as Peeled.
- Ear** Larger side muscle off the head of the filet, used for smaller filet steaks & medallions.
- End To End** Using the entire piece of beef from one end to the other.
- Fall Off / By Product** Product that is left over when cutting the most desirable steak cuts.
- Frenched** The process by which the bone is exposed after removing the meat between the bones to provide a decorative appearance.
- Gross Weight** The weight of products plus packaging and packing materials.
- High Profile** Height profile of a steak.
- Injected** Meat cuts that have had solutions introduced throughout the muscles.
- Net Weight** Weight of the contents of a container after the packaging and packing materials has been deducted.

GLOSSARY

Portion Control Cuts Items that have been cut, sliced or formed to specified weights or thicknesses.

Primal Cuts Basic major cuts into which carcasses and sides are separated.

PSMO Peeled beef tender, side muscle on.

Round Bone When the cowboy steak has a full bone.

Shrink The weight loss from meat/meat products that may occur throughout the product's life.

Special- Fed Veal Beef/dairy animals that are fed an all-liquid diet of milk replacer formula, and produce a mild, pink-colored meat with a firm and velvety texture.

Split Bone When the cowboy steak has a half bone.

Steak-Ready A primal or sub-primal cut that has been trimmed in such a manner that steaks may be portioned from it without substantial further trimming.

Sub-Primal Cuts Smaller cuts derived from primal cuts.

Tail: Length of the fat off the eye of the steak. ¼", ½", 1" , up to 2".

Tip/Tail Cut from the Tenderloin.

Wing Smaller petite side muscle off the head of the filet used for kabobs & steak sandwich.

X.T Extra Trim

S/T/T Split, Trimmed & Tied.

T/T Trimmed & Tied.

B/R/T Boned, Rolled & Tied.

BUTCHER'S RECIPE STEAK SAUCE

All our steaks ever need is salt,
pepper & a little love but...



ITEM# 461457
6/10 OZ



HELPFUL TIPS FOR FINDING CUTSHOP ITEMS

Finding CUTS of meat using the "ALPHA"

1. FILET STEAKS- FILET STK
2. STRIP STEAKS- STRIP STK
3. COWBOY STEAKS (B/I RIBEYES WITH FRENCHED BONE) -COWBOY
4. RIB STEAKS (BONE IS NOT FRENCHED)- RIB STK
5. T-BONE STEAKS (SMALL FILET) -T-BONE
6. PORTERHOUSE STEAKS (BIGGER FILET) -PORTERHOUSE
7. RIBEYE STEAKS- RIBEYE STK
8. SKIRT STEAKS- SKIRT STK
9. LAMB CHOPS - LAMB RACK/LAMB SHOULDER/LAMB LOIN
10. VEAL CHOP - VEAL RACK/VEAL LOIN
11. PORK CHOPS - PORK LOIN/PORK RACK

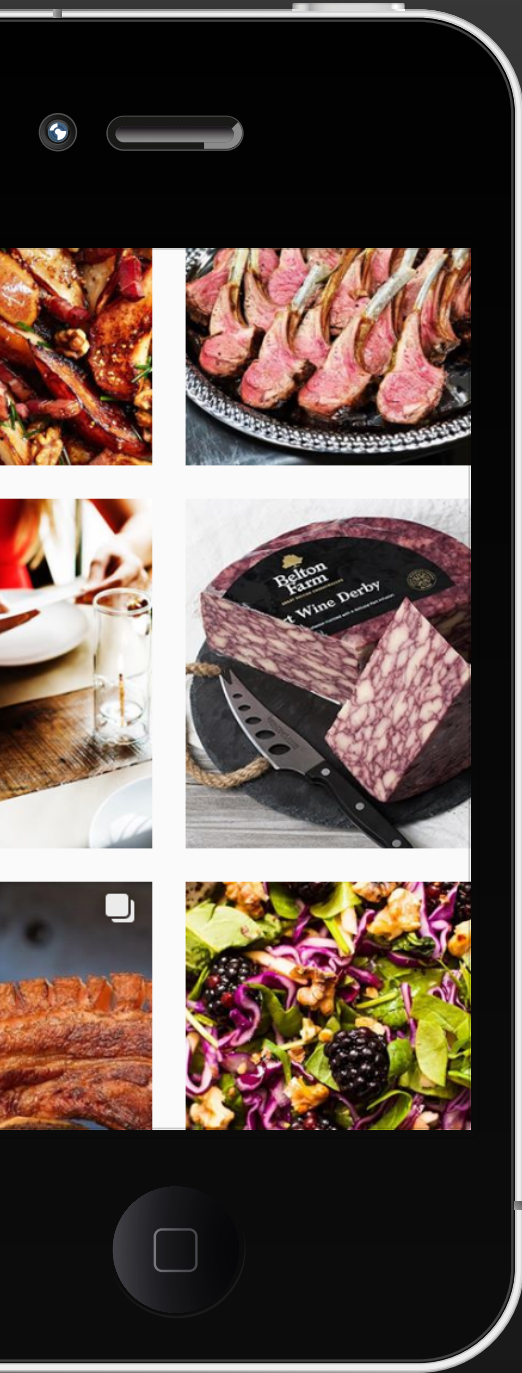
Finding WHOLE PIECES/LOINS of meat using the "ALPHA"

1. WHOLE FILET MIGNON -PSMO
2. WHOLE STRIP LOIN- STRIP LOIN
3. WHOLE RIBEYES- RIBEYE BNLS
4. EXPORT RIB (B/I RIBEYE) -EXPORT RIB
5. SHORT LOIN (FILET/STRIP TOGETHER)- SHORT LOIN
6. 109 RIB -109 RIB
7. LAMB CHOPS - LAMB RACK/LAMB SHOULDER/LAMB LOIN
8. VEAL CHOP - VEAL RACK/VEAL LOIN
9. PORK CHOPS - PORK LOIN/PORK RACK

All other items both WHOLE and PORTIONED in "ALPHA"

1. TERES MAJOR
2. FLAT IRON
3. HANGER
4. FLANK





STAY CONNECTED



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