BEEF.
IT'S WHAT'S FOR DINNER.®

CUT FINDER
FOR FOODSERVICE

Use this at-a-glance guide to help identify the best beef cuts to use for the most common foodservice applications.

BEEF

Funded by Beef Farmers and Ranchers

● *Indicates cuts that are highly recommended*
■ *Indicates alternative cuts*
▲ *Indicates uses for leftovers*

		BEEF RIBS	FAJITAS	FILET MIGNON/CHATEAUBRIAND/TOURNEDOS	FRENCH DIP/ITALIAN BEEF SANDWHICHES	HASH	KABOBS/FONDUE	LONDON BROIL	PASTA TOPPINGS	PHILLY CHEESE STEAK	POT ROAST (MOIST HEAT)	PRIME RIB	ROAST BEEF (ECONOMY)	ROAST BEEF (HIGH QUALITY)	BEEF SANDWICHES	SALAD TOPPINGS	SHREDDED BEEF (MEXICAN/BBQ BEEF)	SKEWERED STEAK/SATAY	SLICED BEEF IN GRAVY/BBQ SAUCE	SOUP	STEAK (ECONOMY - MARINATING RECOMMENDED)	STEAK (HIGH QUALITY)	STEAK, BREAKFAST (MARINATING RECOMMENDED)	STEAK, CUBED/CHICKEN FRIED/FINGERS	STEAK, NY STRIP/STRIP STEAK	STEAK, T-BONE/PORTERHOUSE	SMOKED	ROTISSERIE/SPIT-ROASTED BEEF	STEAK, SWISS	STEW/POT PIES/TURNOVERS	STIR-FRY (MARINATED)	STROGANOFF
CHUCK																																
CHUCK ROLL	116A					▲					●		■		●		●			●										●		
CHUCK EYE (DELMONICO STEAK)	116D PSO:1								▲						■	●					■	●			■							
COUNTRY-STYLE RIBS	1116D PSO:2	●																									●					
CHUCK EYE ROLL	116D					▲							■	●	■																	
DENVER STEAK	1116G		●				●		●	■					●	●		●			●	■	●		■						●	
SHOULDER CLOD	114					▲					●				■		●			●										●		
FLAT IRON	1114D PSO:1		■			▲	■		■						●	●		●			■	●			■						●	
RANCH STEAK	1114E PSO:1		■		●	▲	■		■	■					●	●		●			●	■	■						●		●	■
PETITE TENDER	114F PSO: 1				●				●	■				●	■	■			●			■					●					
RIB																																
RIB	109E			■	▲	▲				▲		●		●	●				▲								●	●				
RIB STEAK	1103				●	▲				■												●	■									
COWBOY STEAK	1103B					▲																●										
RIBEYE, LIP-ON	112A				●	▲	■			●		■		●	●																	
RIBEYE STEAK	1112A				●	▲	■		▲	●					●							●	■									
RIBEYE ROLL STEAK	1112				●	▲	■		▲	●					●							●										
RIBEYE FILET	1112C				●	▲	■		▲	●					●							●										
RIBEYE CAP ROLL	112D														●							●										
RIBEYE CAP STEAK	1112D														●							●										
BACK RIBS	124	●																									●	●				
LOIN																																
SHORT LOIN	174					▲																●	■		■	●						
PORTERHOUSE STEAK	1173																					●			■	●						
T-BONE STEAK	1174																					●			■	●						
STRIP LOIN	180					▲							■	●	●	●			●								●	●				
STRIP STEAK	1180						●		▲						●	▲		●				●	●	●	●						●	
STRIP FILET	1180B						●		▲						●	▲		●				●	●	●	●						●	
TENDERLOIN	190					▲						■			●				●													
TENDERLOIN STEAK (FILET MIGNON)	1190A			●		▲									●	■		●				●	■									
SIRLOIN																																
TOP SIRLOIN BUTT	184												●	●																		
TOP SIRLOIN STEAK	1184					▲	●		●						●	●						●		■							●	●
TOP SIRLOIN FILET	1184F					▲	●		●						●	●						●		■							●	●
SIRLOIN CAP (COULOTTE ROAST)	184D					▲							■	●	●												●	■				
COULOTTE STEAK	1184D					▲	■		●						●	●		●			●		●								●	
PETITE SIRLOIN/BALL TIP STEAK	1185B					▲			■						●	■					●		●	●					●		■	●
TRI-TIP	185D					▲							●		●	●											●					
TRI-TIP STEAK	1185D						●		●						●				●								●					
SIRLOIN BAVETTE/FLAP	185A		●				■								●	●		●			●										●	
ROUND																																
STEAMSHIP ROUND	166B				▲	▲							●	■	●				▲													
TOP ROUND	169				●	▲		●	■	●			●		●	■													●	■	●	●
TOP ROUND STEAK	1169				●	▲		●	■	●			●	■	●	■		●			●		●	●					●		●	●
TOP ROUND CAP	169B		●											■	●	■		●			●										●	
OUTSIDE ROUND	171B				●	▲							●		●				■										●			
EYE OF ROUND	171C				■	▲							●		●				■													
SIRLOIN TIP (KNUCKLE)	167A				■	▲				●			●		●		▲															
BRISKET																																
BRISKET	120					●					■		■		●		●		●								●			■		
PLATE																																
SHORT RIBS	123	●							▲		●						●															
OUTSIDE SKIRT STEAK	121C		●													●		■			●	■										
INSIDE SKIRT STEAK	121D		●													●		■			●	■										
FLANK/MISC																																
FLANK STEAK	193		●					●													●										●	
HANGER STEAK	140		●			▲	●		▲						●			●			■	●										
GROUND BEEF	137					●									●	●				●										●		●