



Fisher Packing Company

Custom Beef Processing Options

Baking Steaks: Round Steaks, Swiss Steaks, Rump Roasts & Sirloin Tip Steaks

Regular Cut:

Round Steak

Swiss Steak

Rump Roast

Sirloin Tip Steak

Different Options:

Round Steak Tenderized, Cubed Steak, Hamburger

Cubed Steak, Stew Meat, Hamburger

Cubed Steak, Stew Meat, Hamburger

Tip Roasts, Cubed Steak, Stew Meat, Hamburger

Grilling Steaks: Sirloin, T-Bone, Club and Rib Steaks

Regular cut for Steaks is $\frac{3}{4}$ " thick. Steaks may be cut thicker or thinner as specified

Regular Cut:

Sirloin Steak

T-Bone Steak

Club Steak

Rib Steak

Rib Boil

Chuck Roast

Arm Roast

Brisket

Beef Ribs

Hamburger

Different Options:

Boneless Sirloin Steak, Hamburger

New York Strip & Fillets, Hamburger

New York Strip, Hamburger

Rib Eye Steak, Rib Roasts (bone-in or boneless), Hamburger

Hamburger

Stew Meat, Hamburger

Stew Meat, Hamburger

Hamburger

Hamburger

Bulk Hamburger or Patties

Note: If you take all the regular cuts, approximately half of the take home meat will be hamburger.