



# MIDWEST MEATS

610 S Buckeye Ave, Abilene, KS, 67410

**Bison**

Date: \_\_\_\_\_

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| Rib           |              |   | #/Pack               | Cut Notes |
|---------------|--------------|---|----------------------|-----------|
| Cut Name      | Standard Cut | Selection Options   |                      |           |
| Rib Eye Roast | None         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS   | <input type="text"/> | Boneless  |
| Rib Eye Steak | 1.25"        | <input type="radio"/> None <input type="radio"/> 3/4" <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"                 | <input type="text"/> | Boneless  |
| Rib Roast     | None         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS   | <input type="text"/> | Bone-in   |
| Rib Steak     | None         | <input type="radio"/> None <input type="radio"/> 3/4" <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"                 | <input type="text"/> | Bone-in   |
| Back Ribs     | Grind        | <input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Grind                                       | <input type="text"/> | Bone-in   |
| Short Ribs    | 4"           | <input type="radio"/> None <input type="radio"/> 3" <input type="radio"/> 4" <input type="radio"/> Miami Style<br><input type="radio"/> Country Style | <input type="text"/> | Bone-in   |
| Ribeye Cap    | Grind        | <input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Stew Meat<br><input type="radio"/> Grind    | <input type="text"/> | Boneless  |

| Loin              |              |  | #/Pack               | Cut Notes |
|-------------------|--------------|--|----------------------|-----------|
| Cut Name          | Standard Cut | Selection Options  |                      |           |
| Porterhouse Steak | 1.5"         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.5" <input type="radio"/> 2"        | <input type="text"/> | Bone-in   |
| T-Bone Steak      | 1.5"         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.5" <input type="radio"/> 2"        | <input type="text"/> | Bone-in   |
| Strip Loin Roast  | None         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS<br><input type="radio"/> 4LBS | <input type="text"/> | Boneless  |
| KC Strip Steak    | None         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"     | <input type="text"/> | Bone-in   |
| NY Strip Steak    | None         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"     | <input type="text"/> | Boneless  |
| Tenderloin Roast  | None         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS<br><input type="radio"/> 4LBS | <input type="text"/> | Boneless  |
| Tenderloin Steak  | None         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"     | <input type="text"/> | Boneless  |

| Round              |              |  | #/Pack               | Cut Notes |
|--------------------|--------------|--|----------------------|-----------|
| Cut Name           | Standard Cut | Selection Options  |                      |           |
| Top Round Roast    | 3LBS         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS<br><input type="radio"/> Stew Meat <input type="radio"/> Jerky <input type="radio"/> Grind | <input type="text"/> | Boneless  |
| Top Round Steak    | None         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"   | <input type="text"/> | Boneless  |
| Bottom Round Roast | 3LBS         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS<br><input type="radio"/> Stew Meat <input type="radio"/> Jerky <input type="radio"/> Grind | <input type="text"/> | Boneless  |
| Bottom Round Steak | None         | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"   | <input type="text"/> | Boneless  |
| Eye Of Round Roast | None         | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS<br><input type="radio"/> Stew Meat <input type="radio"/> Jerky <input type="radio"/> Grind | <input type="text"/> | Boneless  |
| Eye Of Round Steak | 1"           | <input type="radio"/> None <input type="radio"/> 3/4" <input type="radio"/> 1" <input type="radio"/> 1.25"   | <input type="text"/> | Boneless  |
| Sirloin Tip Roast  | Grind        | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS  | <input type="text"/> | Boneless  |

Stew Meat    Jerky    Grind

**Sirloin Tip Steak**   **None**   
  None    1"    1.25"    1.5"   
   

| Sirloin                     |              |  |                      |                                       |  |
|-----------------------------|--------------|--|----------------------|---------------------------------------|--|
| Cut Name                    | Standard Cut | Selection Options  | #/Pack               | Cut Notes                             |  |
| <b>Top Sirloin Roast</b>    | <b>None</b>  | <input type="radio"/> None <input type="radio"/> 2LBS <input type="radio"/> 3LBS <input type="radio"/> 4LBS<br><input type="radio"/> Stew Meat <input type="radio"/> Jerky <input type="radio"/> Grind | <input type="text"/> | <input type="text" value="Boneless"/> |  |
| <b>Top Sirloin Steak</b>    | <b>1.25"</b> | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"   | <input type="text"/> | <input type="text" value="Boneless"/> |  |
| <b>Top Sirloin Filet</b>    | <b>None</b>  | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"   | <input type="text"/> | <input type="text" value="Boneless"/> |  |
| <b>Petite Sirloin Steak</b> | <b>1.25"</b> | <input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"   | <input type="text"/> | <input type="text" value="Boneless"/> |  |
| <b>Coulette Roast</b>       | <b>Grind</b> | <input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Steaks<br><input type="radio"/> Stew Meat <input type="radio"/> Grind                        | <input type="text"/> | <input type="text" value="Boneless"/> |  |
| <b>Tri Tip Roast</b>        | <b>Grind</b> | <input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Steaks<br><input type="radio"/> Stew Meat <input type="radio"/> Grind                        | <input type="text"/> | <input type="text" value="Boneless"/> |  |

Additional Notes and Order Details