



MIDWEST MEATS

610 S Buckeye Ave, Abilene, KS, 67410

Lamb

Date: _____

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Forequarter				
Cut Name	Standard Cut	Selection Options	#/Pack	Cut Notes
Spareribs	Whole	<input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Grind	<input type="text"/>	Bone-in
Foreshank	Grind	<input type="radio"/> None <input type="radio"/> Tied Roast <input type="radio"/> Cross Cuts	<input type="text"/>	Bone-in Or Boneless
		<input type="radio"/> Stew Meat <input type="radio"/> Grind	<input type="text"/>	
Flank	Steaks	<input type="radio"/> None <input type="radio"/> Tied Roast <input type="radio"/> Steaks <input type="radio"/> Grind	<input type="text"/>	Boneless
Foreleg	Grind	<input type="radio"/> None <input type="radio"/> Tied Roasts <input type="radio"/> Frenched Roast	<input type="text"/>	Bone-in Or Boneless
		<input type="radio"/> Stew Meat <input type="radio"/> Grind	<input type="text"/>	

Shoulder				
Cut Name	Standard Cut	Selection Options	#/Pack	Cut Notes
Shoulder Roast	None	<input type="radio"/> None <input type="radio"/> Tied Roasts <input type="radio"/> Stew Meat <input type="radio"/> Grind	<input type="text"/>	Bone-in Or Boneless
Blade Chops	1.25"	<input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"	<input type="text"/>	Bone-in
Arm Chops	1.25"	<input type="radio"/> None <input type="radio"/> 1" <input type="radio"/> 1.25" <input type="radio"/> 1.5"	<input type="text"/>	Bone-in
Neck	Grind	<input type="radio"/> None <input type="radio"/> Cross Cuts <input type="radio"/> Grind	<input type="text"/>	Bone-in Or Boneless

Rib				
Cut Name	Standard Cut	Selection Options	#/Pack	Cut Notes
Single Rib Chops	None	<input type="radio"/> None <input type="radio"/> 3/4" <input type="radio"/> 1" <input type="radio"/> 1.25"	<input type="text"/>	Bone-in
Frenched Rib Chops	1.25"	<input type="radio"/> None <input type="radio"/> 3/4" <input type="radio"/> 1" <input type="radio"/> 1.25"	<input type="text"/>	Bone-in
Rack of Lamb	None	<input type="radio"/> None <input type="radio"/> Rib Roast <input type="radio"/> Frenched <input type="radio"/> Double Frenched <input type="radio"/> Crown Roast	<input type="text"/>	Bone-in

Loin				
Cut Name	Standard Cut	Selection Options	#/Pack	Cut Notes
Loin Roast	None	<input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Quarters <input type="radio"/> Grind	<input type="text"/>	Bone-in Or Boneless
Tenderloin	None	<input type="radio"/> None <input type="radio"/> Whole <input type="radio"/> Halves <input type="radio"/> Steaks <input type="radio"/> Grind	<input type="text"/>	Boneless
Double Loin Chop	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"/>	Bone-in

Leg				
Cut Name	Standard Cut	Selection Options	#/Pack	Cut Notes
Sirloin Chop	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"/>	Boneless
Center Cut Leg 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"/>	Bone-in

Shank

Grind

- None Frenched Cross Cuts
 Stew Meat Grind

Bone-in Or Boneless

Whole Leg

None

- None Whole Frenched
 Tied Roasts Grind

Bone-in Or Boneless

Additional Notes and Order Details