



SIMPLE STEAK SWAPS

Try these different cuts if you are unable to find the specific cut you were looking to grill.

Tenderloin Steak
(Filet Mignon)



Strip Steak | **LEAN**



Tender, lean and perfect for grilling.

Ribeye Steak



Chuck Eye Steak



A tender and savory cut. A low-cost alternative.

Strip Steak | **LEAN**



Tender, lean and perfect for grilling.

T-Bone Steak



Porterhouse Steak



Big enough for two. Simply season this sublime combination of Strip and Tenderloin to grill.

Strip Steak | **LEAN**



Tender, lean and perfect for grilling.

Strip Steak



Ribeye Steak



Rich, juicy and full-flavored with generous marbling throughout.

Top Sirloin Steak | **LEAN**



Flavorful, versatile and juicy. Great as a steak or cut into kabobs.

T-Bone Steak



Smaller than the Porterhouse, but delivers the same optimal tenderness and satisfying flavor.

Top Sirloin Steak



Strip Steak | **LEAN**



Tender, lean and perfect for grilling.

Flat Iron Steak



Extremely tender, well-marbled and flavorful.

Ranch Steak | **LEAN**



Affordable, lean and versatile. Good for grilling or broiling.

Coulotte Steak | **LEAN**



With plenty of marbling, this is a juicy and savory steak.

Petite Sirloin Steak



A great value steak. Grill after marinating.



Funded by Beef Farmers and Ranchers

