



WWW.WILLOWOAKBEEF.COM

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All cattle are grass fed, finished on grain, with No Antibiotics and No Added Hormones.

Beef is locally processed at a USDA inspected facility, dry aged for 14-21 days, and vacuum packaged for freshness.

Halves and whole beef also available -contact us for pricing.

1/2 beef will yield approximately 180-210 lbs. of meat.

Whole beef will yield approximately 360-420 lbs. of meat.

Meat will be dry aged for 14-21 days, frozen, and vacuum sealed.

Filet (2")	\$20.00/lb
Ribeye Steak	\$15.00/lb
New York Strip	\$13.00/lb
Sirloin Steak	\$7.00/lb
Skirt Steak	\$6.00/lb
Flank Steak (Tenderized)	\$6.00/lb
Minute Steaks	\$5.50/lb
Cube Steaks	\$5.50/lb
Ground Beef Patties	\$5.50/lb
Ground Beef	\$4.50/lb
Stew Meat/Kabobs	\$5.50/lb
Brisket	\$5.00/lb
Ribs	\$5.00/lb
Top Round Roast	\$6.50/lb
Eye of Round Roast	\$6.50/lb
Sirloin Tip Roast	\$6.50/lb
Rump Roast	\$6.50/lb
Shoulder Roast	\$6.50/lb
Chuck Roast	\$6.50/lb
Liver	\$4.00/lb
Tongue	\$5.00/lb
Heart	\$3.00/lb
Meaty Bones	\$4.00/lb
Marrow Bones	\$3.00/lb

THIS IS Local. Fresh. Delicious. WILLOW OAK