











PRIMAL CUT CHART

★THE★PERFECT★STEAK★COMPANY★

Signature steaks by *You!*TM

PRIMAL CUT CHART

The term "primal cut" refers to cuts of meat considered to be of the highest quality. Since the animal's legs and neck-muscles do the most work, they are the toughest and not classed prime or premium. The cuts shown below are considered to be the premium cuts of meat on a beast and are recommended as the foundation for your Perfect Steak.

							
Name	Eye Fillet	New York Strip	Bone in rib eye	Scotch fillet	Rump	T-Bone	Sirloin
Also Known As	Long fillet, Filet Mignon	Club Steak, Strip Loin	Cowboy Cutlet, Cattleman Cutlet	Boneless Rib-eye,	Rump Steak	Porterhouse	Top sirloin, Bottom sirloin Bone in or Boneless
Description	The most tender cut of meat and the most expensive. This is the most melt-in-the-mouth cut of beef.	Usually cut thick and full of flavor. Best slow cooked and served medium rare.	Arguably the best cut of meat on the beast. Usually a thick steak because of the bone.	In Australia a "rib-eye" is served with the bone in. Remove the bone and it's called "Scotch fillet".	Sometimes it can be a little tough but famous for its strong meaty flavor.	Very similar to a Porterhouse but a T-bone doesn't have as large a fillet section.	A quality cut from back of the animal. Top sirloin is superior to bottom sirloin.
Tenderness	★★★★★	★★★	★★★★	★★★★	★★★	★★★★	★★★
Flavor	★★★★★	★★★★	★★★★★	★★★★	★★★★	★★★★★	★★★★