



When you start with high-quality beef,  
your creativity is all that's needed.

Maximize cuts already found in your cooler  
with menu ideas from our Culinary Center experts.



## CHUCK SHORT RIB

*Cut Alternatives:*  
Plate Short Rib, Chuck Flap

Brown Butter Gnocchi Soup with  
Shredded Short Rib

Sticky Root Beer Flanken-Style Ribs

White Miso-Braised Short Rib  
Tacos Topped with Cilantro Crema

Short Rib Hash with Roasted  
Potato and Chive Hollandaise

**Steak and Eggs:**  
Boneless Short Rib with Scrambled  
Eggs and Fresh Fruit

Smoked and Pulled Short Rib  
Sandwich with Spicy Slaw

Tomahawk-Style Short Rib with  
Tobacco Onions and  
Porcini-Dusted Potato Wedges



## TOP SIRLOIN

*Cut Alternative:*  
Clod Heart/Ranch Steak

Korean-Fried Beef Bites with Honey  
Gochujang Sauce

Black Garlic-Basted Sirloin Kabobs

Grilled and Sliced Top Sirloin  
Quesadillas with Grilled Peppers,  
Onions, Pico de Gallo and  
Jalapeño Jack Cheese

Oven-Roasted Sirloin Filet with Bay  
Scallops and Steamed Asparagus

Moroccan Sirloin Steak Salad with  
Chermoula and Quinoa Blend

Sirloin Steak Benedict with  
Poached Egg, Hollandaise Sauce,  
Caspian Sea Caviar  
and Potato Rösti

Chipotle-Coffee-Rubbed Sirloin  
Steak with Grilled Corn Salad and  
Roasted Tomatillo Polenta



## STRIP STEAK

*Cut Alternative:*  
Clod Heart/Ranch Steak

Prime Strip Sushi Roll  
with Seaweed Salad

Prime Strip Carpaccio

Filet of Strip with  
Balsamic Reduction

Split Strip Roast with  
Cipollini Onion Gravy

Strip Steak Sautéed with  
Thai Peanut Sauce

Charcoal-Crusted, Bone-In Strip  
with Red Chimichurri

Filet of Strip with Lobster Tail  
and Béarnaise Sauce