



WWW.WILLOWOAKBEEF.COM

615.653.0261

robert@willowoakbeef.com

THIS IS Local. Fresh. Delicious. WILLOW OAK

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 21 days, and vacuum packaged for freshness.

Quarters, halves, and whole beef also available -contact us for pricing.

1/4 beef will yield approximately 80-95 lbs. of meat.

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 21 days, frozen, and vacuum sealed.

Filet (2")	\$25.00/lb
Chuck Roast	\$8.00/lb
Ribeye Steak	\$18.00/lb
Minute Steaks	\$8.00/lb
T-Bone	\$18.00/lb
Stew Meat/Kabobs	\$8.00/lb
New York Strip	\$17.00/lb
Brisket	\$7.00/lb
Sirloin Steak	\$11.00/lb
Ground Beef	\$6.00/lb
Flank Steak (Tenderized)	\$12.00/lb
Ribs	\$5.00/lb
Skirt Steak	\$9.00/lb
Ox Tail	\$5.00/lb
Top Round Roast	\$9.00/lb
Soup Bones	\$3.50/lb
Eye of Round Roast	\$9.00/lb
Liver	\$4.00/lb
Sirloin Tip Roast	\$9.00/lb
Tongue	\$4.00/lb
Top Round Roast	\$9.00/lb
Heart	\$3.00/lb
Rump Roast	\$9.00/lb
Kidney	\$3.00/lb
Shoulder Roast	\$8.00/lb
Bones	\$2.00/lb