



MENU

From our farm for your family



2190 County Road O, Sturgeon Bay, WI 54235



breyfamilybeef.com



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SIZZLIN' STEAKS

Sirloin (large) - \$13/lb - Great for marinating and making kabobs, steak bites and more.

T-Bone - \$22/lb - Cut from the front of the short loin, a NY strip with a tenderloin.

Porterhouse - \$22/lb - Cut from the rear end of the short loin, a T-bone with a bigger tenderloin.

New York Strip - \$22/lb

Club Steak - \$22/lb - Bone-in New York Strip.

Ribeye (Bone out) - \$22/lb

Rib Steak (Bone-in Ribeye) - \$22/lb

Ribeye Sandwich Slices - \$22/lb

Tenderloin (Filet Mignon) - \$25/lb - Available in whole tenderloins or steaks.

UNIQUE STEAKS

Top Sirloin Filet - \$15/lb - Perfectly portioned from the most tender part of the sirloin. Like our classic steaks, this steak requires only a simple seasoning or rub before grilling.

Top Sirloin Filet "Baseball" Cut - \$15/lb - Looking for a true homerun experience? Try the "baseball" steak - a top sirloin filet cut extra thick.

Delmonico (Chuck Eye) - \$15/lb - An economical alternative to a ribeye steak, cook it hot and fast.

Finger Steak - \$15/lb - Small portions of Flat Irons.

Flat Iron - \$15/lb - Extremely tender, well-marbled, flavorful and great for grilling. Cut against the grain when serving.

Flank Steak - \$9/lb - Lean and boneless with lots of intense beef flavor. Best when marinated and grilled or sliced thin and stir-fried. Cook it fast and hot (stovetop to oven or grill) or slow (braise).

Skirt Steak - \$9/lb - Thin, flavorful cut that is best when marinated and seared over high heat. Try it in fajitas, stir fry or carne asada.

Tenderized Round Steak - \$6/lb

Breakfast Steaks - \$6/lb - Thin cut and perfect for Philly Cheesesteak sandwiches.



Porterhouse



Ribeye



Chuck eye



Flat iron

ROASTS & RIBS

Chuck Roast - \$9/lb - Tons of beef flavor. Great for making shredded beef or classic pot roast.

*Roasts average
3 pounds each*

Sirloin Tip Roast - \$9/lb - A lean cut perfect for roasting and slicing, or shredded beef with less fat than a chuck roast.

Rump Roast - \$9/lb - Lean, boneless and best for slow cooking.

Tri-Tip Roast - \$13/lb - Boneless and fairly tender with full flavor. Roast or grill then slice across the grain. A popular cut in California.

Prime Rib (Standing Rib Roast) - \$15/pound - The holiday classic!

Short Ribs - \$9/lb - Decadent and tender cut perfect for slow cooked recipes.

Soup Bones - \$5/lb - Great for making your own beef broth.

Beef Shank - \$5/lb - From the leg, includes plenty of meat and bone marrow for added flavor. Great for low, slow cooking and for making bone broth. Osso-bucco is a classic dish made with this cut.

Stew Meat - \$9/lb

Beef Bacon - \$9/lb - Lean and flavorful.

GRILLING FAVORITES

1/4 lb Hamburger Patties - \$9/pack - 1-lb packages, 4 patties per pack

1/3 lb Hamburger Patties - \$12/pack - 1-lb packages, 4 patties per pack

Country-Style Hot Dogs - \$9/pack - 8 hot dogs per package, approximately 1 lb

Side Beef - \$9/lb - Very similar to side pork, season generously and cook over an open fire.

Brisket - \$9/lb - A classic cut for BBQ, great for smoking.

**Watch for
cheeseburger specials
throughout the summer.
Cheese made with milk
from our dairy cows
pairs perfectly
with our burgers!**

Ground Beef - \$6/lb - 1-lb tubes

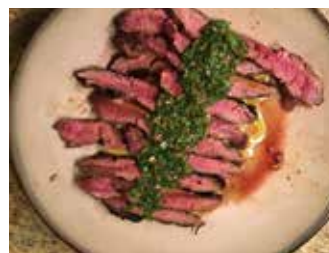
Lean and perfect for any recipe!



Brisket



Sirloin as kebabs



Flank steak



Short ribs

PACKAGE DEALS

Steak & Sprinkle Set \$100

2 NY strip, 2 chuck eye, 2 top sirloin filets plus a jar of Tom's Top Secret Sprinkle - six steaks for \$100

Bargain Bundle \$125

2 roasts, 1 large sirloin steak, 1 package stew meat, 8 lbs ground beef

Freezer Filler \$575

40 lbs ground beef, 20 lbs roasts, 10 lbs steaks (variety)

Get a great deal on a variety of meat without the work of a quarter.

Stock your freezer for just over \$8.25/lb for all cuts.

Boxed Quarter \$930

You get a full quarter but we do the work! Pick up your quarter at our farm, complete with 80 lbs ground beef, 20 lbs steaks, 20 lbs roasts. \$7.75/lb for all cuts.

QUARTER, HALF OR WHOLE ANIMAL

\$3.25/lb hanging weight - You pay per pound of hanging weight + processing fee.

How it works:

We will coordinate a date for your animal to be processed. When it is time for your animal to be processed we will connect you directly with our processor Marchant's Meats in Brussels, Wis. You let the processor know what cuts you would like. Processing costs are paid directly to the butcher and \$3.25/lb hanging weight is paid to Brey Family Beef. Pick up your animal from Marchant's when it is ready, take it home and enjoy!

Example: Quarter animal

\$3.25/lb x 200 lbs hanging weight + \$200 processing (\$0.79/lb + fees)

Take home meat = ~ 60% of hanging weight, ~ 120 lbs

(80 lbs hamburger, 20 lbs steaks, 20 lbs roasts depending on choice of cuts)

\$850 total, just over \$7/lb for all cuts

final cost and total weight of meat will vary slightly depending on animal

IF YOU WANT MORE...

Get recipes, cooking tips and more at beeftips.com & beefitswhatsfordinner.com.

Share your photos and favorite recipes with us!

Email your pictures and reviews to breyfamilybeef@gmail.com and we'll feature you on social!

Summer - Fall 2022 hours

Fridays 2-5:30 p.m., Saturdays 9-11 a.m. & by appointment.

Check our website for special pop-up and off-season hours.

We accept cash, check or Venmo

