

Beef Processing Menu

Prime Rib:

- Rib Eye: Bone-In or Boneless
- Rib Roast (number of Ribs)

Short Loin:

- T-Bone Steak
- Strip Steak & Filet Mignon or Tenderloin

Bone-in Rib Eye Tomahawk T-Bone Porterhouse Striploin Sirloin Tenderloin Rib Bottom Shorn Sirloin Round Filet Mignon Tri-Tip Flat Iron Brisket Point Flat Iron Flat Iron Flat Iron Flat Iron Flat Iron Flat Iron

Sirloin:

Steaks: Bone-In or Boneless

Round:

- Round Steak: Bone-In or Tenderized &/or Marinated
- Rump Roast
- Tip Roast
- Cube Steaks

- Short Ribs
- BBQ Ribs

Chuck:

- Roast or Steak
- Brisket
- Shanks

- Flank Steak (Tenderized/Marinated)
- Skirt Steak (Tenderized/Marinated)

Shoulder:

Roast or Steak

Stew Meats

Offals:

• Tongue, Heart, Liver, Ox Tail, Beef bones



Trim Menu

Hamburger or Chili Grind included in Processing:

- Patties
- Bacon Burgers

Smoked Sausages: (All beef, or add pork)

- Original, Medium, Hot, X Hot, Jalapeno & Cheese or Pepper Jack
- German
- Theiss Red
- Polish
- Italian
- Bratwurst
- Boudin Links or Balls: Mild, Medium, Hot

Summer Sausage:

• Regular, Jalapeno, Cheddar Cheese, Pepper Jack

Snack Sticks:

• Regular, Jalapeno, Cheddar Cheese, Pepper Jack

Dry Sausage

Pan Sausage:

• Original, Medium, Hot, X Hot

Theiss Sausage Co.

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