



Retail Price List

Cut	Price Per Pound	Cut	Price Per Pound
Ground:		Miscellaneous:	
Bulk -----	7.29	Tip Kabobs -----	8.50
Patties -----	7.59	Stir Fry -----	8.99
Sausage:		Stew -----	8.99
Bulk -----	7.59	Specialties:	
Patties -----	7.75	Short Ribs -----	7.50
Steaks:		Bones-Split -----	3.00
Chuck Eye -----	12.99	Heart -----	4.00
Flank Steak -----	13.99	Liver -----	3.99
Cube Steak -----	7.59	Kidney -----	8.50
Sirloin Steak -----	15.40	Soup Bone -----	3.00
Strip Steak -----	17.85	Ox Tail -----	5.00
Ribeye* -----	17.85	Tongue -----	8.99
Tenderloin -----	24.15	Brisket -----	8.99
London Broil -----	8.75	“Rocky Mtn. Oysters” -----	20.00
T-Bone -----	13.99	**All weights are within 1/10 of a pound	
Roast:		**Aging meat before cut is not required for bison meat. However, here is normal hanging time of 2 - 4 days. Prime age for harvesting bison is 20 - 24 months.	
Netted Chuck -----	9.88	**Certain cuts not always available.	
Bottom Round -----	7.99	**Carolina Bison meat is processed and USDA inspected by Makin Meats in Burlington, NC.	
Eye of Round -----	9.88	**Any Special order may require 3- 4 weeks for delivery.	
Hump Roast -----	17.95		
Shoulder Roast -----	7.95		
Sirloin Tip -----	9.59		
Rib Roast* -----	17.99		