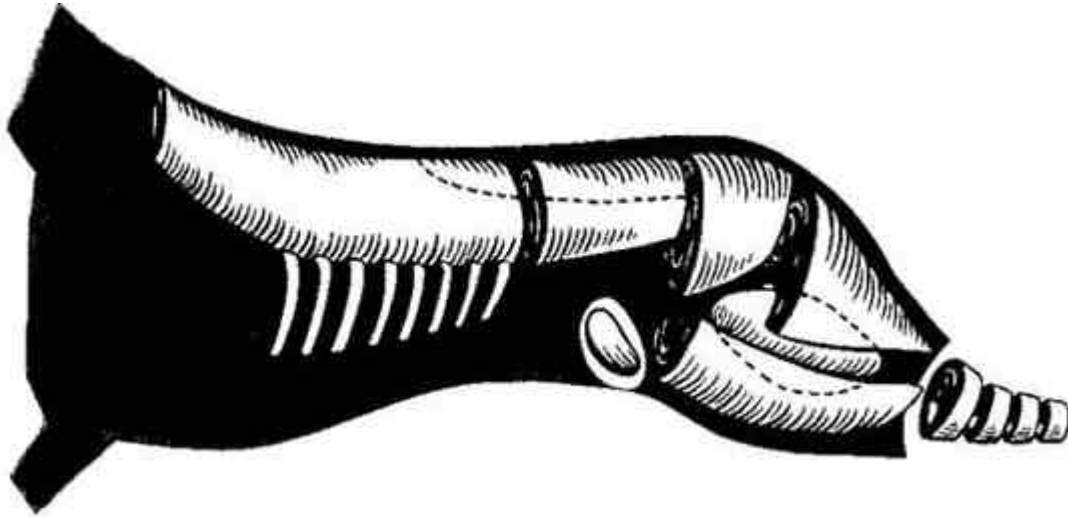


Elk Cuts



THE SADDLE CUTS

The most traditional of venison cuts, the Saddle contains two rib racks, two strip loins, two shortloins and two tenderloins.

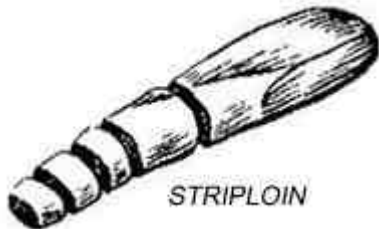
8 RIB RACK

Use: Roasts, chops or cutlets



STRIPLOIN/SHORTLOIN

Use: Steaks, medallions, noisettes, toasts, stir-fries



TENDERLOIN

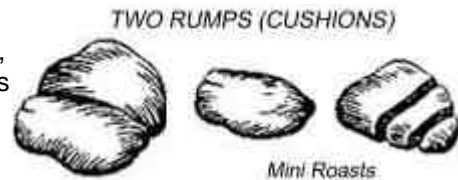
Use: Steaks, medallions,

THE DENVER LEG CUTS

The hind leg is comprised of four sub-primal muscles that can be broken down into restaurant-ready cuts, or bought further desinewed and trimmed as the Denver Leg.

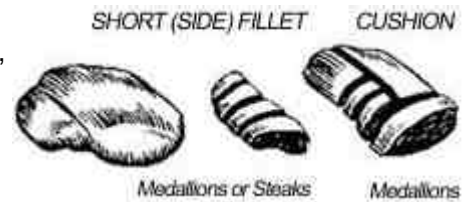
RUMP (SIRLOIN BUTT)

Use: Medallions, noisettes, butterfly steaks, mini roasts



TOP ROUND (TOPSIDE)

Use: Medallions, noisettes, steaks, roasts

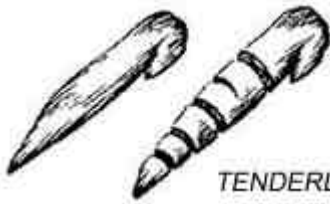


KNUCKLE

Use: Medallions, butterfly steaks, steaks, roasts



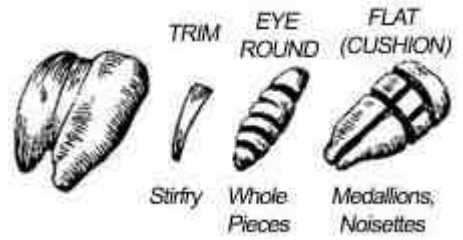
noisettes, toasts, stir-fries



TENDERLOIN

BOTTOM ROUND (SILVERSIDE)

Use: Medallions, noisettes, butterfly steaks, long steaks, roasts



OSSO BUCCO

Use: Slow cooking and braising



FLANK STEAK

Use: Quick grills, fajitas, stir-fries

