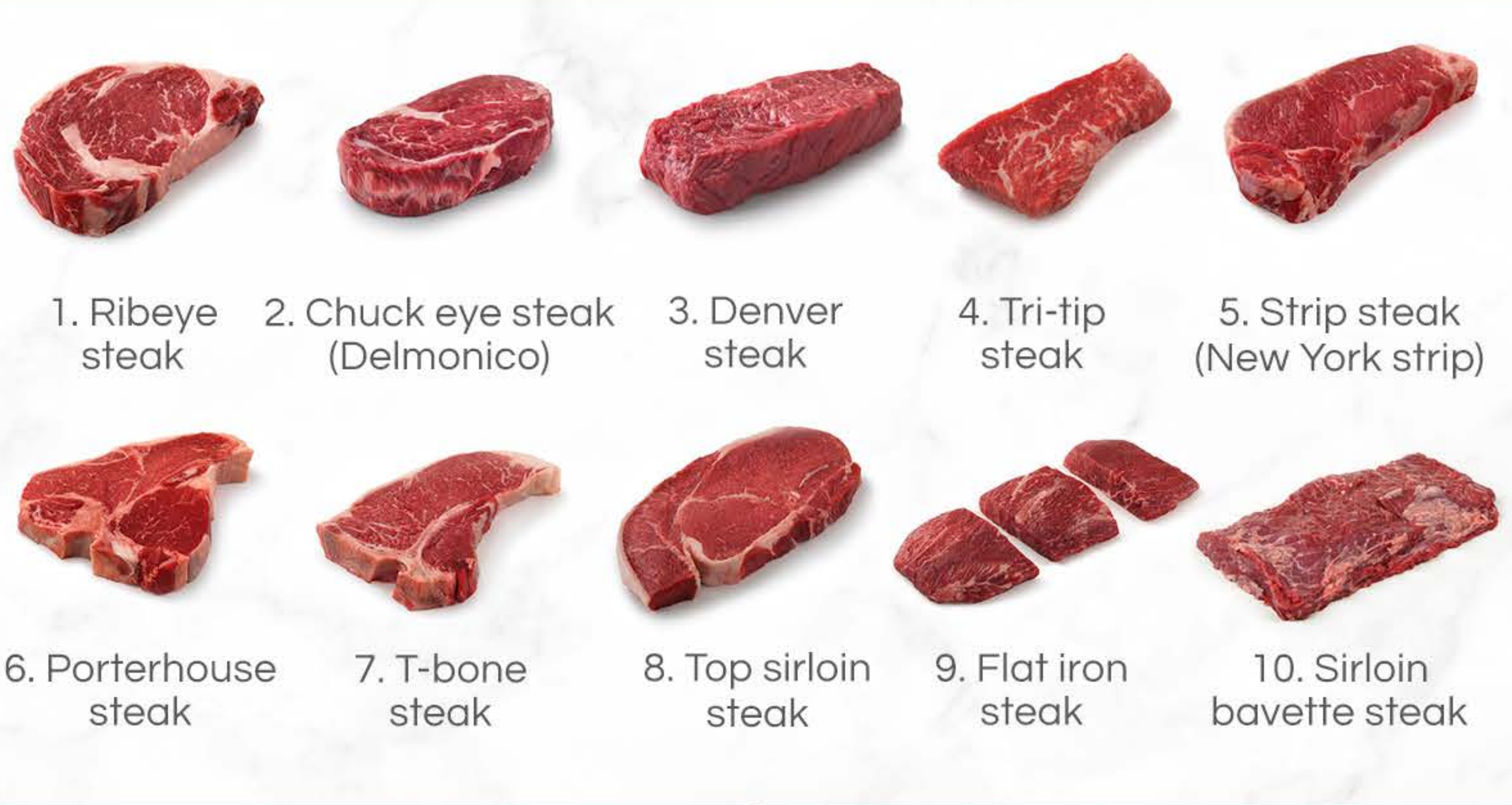


Top 10 Steak Cuts Ranked by Flavor



Top 10 Steak Cuts Ranked by Tenderness

- 1. Tenderloin steak
- 2. Flat iron steak*
- 3. Ribeye steak
- 4. Porterhouse steak
- 5. T-bone steak
- 6. Strip steak
- 7. Top blade steak
- 8. Coulotte steak
- 9. Denver steak
- 10. Top sirloin steak

Top 10 Steak Cuts Ranked by Prep Time

- 1. Tenderloin steak
- 2. Strip steak
- 3. Top sirloin steak
- 4. Ribeye steak
- 5. Flat iron steak
- 6. T-bone steak
- 7. Porterhouse steak
- 8. Coulotte steak
- 9. Denver steak
- 10. Tri-tip steak

Retail Steak Cuts Ranked by Margin for You

Rankings are based on price sensitivity and consumer demand.

- 1. Eye of round steak
- 2. Bottom round steak
- 3. Top round steak
- 4. Chuck eye steak
- 5. Flank steak
- 6. Tri-tip steak
- 7. Coulotte steak
- 8. Sirloin bavette steak
- 9. Top blade steak
- 10. Flat iron steak
- 11. Top sirloin steak
- 12. Denver steak
- 13. Strip steak
- 14. T-bone steak
- 15. Porterhouse steak
- 16. Ribeye steak
- 17. Tenderloin steak

Foodservice Steak Cuts Ranked by Margin for You

Rankings are based on menu markup potential and cut versatility.

- 1. Coulotte steak
- 2. Sirloin bavette steak
- 3. Chuck eye steak
- 4. Flat iron steak
- 5. Top blade steak
- 6. Denver steak
- 7. Tri-tip steak
- 8. Flank steak
- 9. Top sirloin steak
- 10. Ribeye steak
- 11. Strip steak
- 12. Tenderloin steak
- 13. Top round steak
- 14. Bottom round steak
- 15. Eye of round steak
- 16. Porterhouse steak
- 17. T-bone steak

*A note on the flat iron steak—though it comes from the chuck primal, it's a tender cut. The top blade (the source of the flat iron) is an exception within the chuck primal and is known for its tenderness.