

Beef Steak Different Names

SHORT LOIN

T-Bone/Porterhouse

Club Steak

Tenderloin Steak

Also Known As:

Filet Mignon

Fillet de Boeuf

Fillet Steak

Tournados

Medallions

Top Loin Steak, Boneless

Also Known As:

Ambassador Steak

Strip Steak

Boneless Club Steak

Hotel-Style Steak

Kansas City Steak

NY Strip Steak

Veiny Steak

Top Loin Steak, Bone-in

Also Known As:

Sirloin Strip Steak

Delmonico Steak

Chip-Club Steak

Country Club Steak

Strip Steak

Shell Steak

RIB

Rib Steak

RIB-EYE STEAK

Also Known As:

Beauty Steak

Delmonico Steak

Market Steak

Spencer Steak

PLATE

Skirt Steak - is actually the diaphragm muscle that is cut into portions weighing about 1½ pounds each. This less tender cut benefits from a tenderizing marinade and should be carved across the grain into thin slices for serving. Skirt steak is the original cut used for fajitas.

Also Known As:

Fajita Meat
Inside Skirt Steak
Outside Skirt Steak
Philadelphia Steak

BEEF HANGER STEAK

This steak is part of the diaphragm muscle and is best served rare or medium rare. This is a large, thin, flat steak that is great marinated and is flavorful and chewy. Slice it thinly across the grain to serve. Broil, Panfry or Stir-fry

Also Known As:

Beef "Hanging Tender". Also sometimes spelled "Hangar" Steak.
Hanging Tenderloin
Butcher's Steak

FLANK

Also Known As:

Flank Steak
Flank Steak Fillet
Jiffy Steak
London Broil

SIRLOIN

[Baron of Beef - Large Roast of the Whole Sirloin
Not Cut Down The Backbone]

Also Known As:

Sirloin Steak
Flat-Bone Steak
Pin-Bone Steak
Round-Bone Steak
Wedge-Bone Steak
Top Sirloin Steak, Boneless

Also Known As:

Sirloin Butt Steak
Tri-Tip Steak

Also Known As:

Culotte Steak
Triangle Steak

ROUND

Eye of Round Steak

Round Tip Steak, Thin Cut

Also Known As:

Ball Tip Steak

Beef Sirloin Tip

Breakfast Steak

Knuckle Steak

Sandwich Steak

Minute Steak

Round Steak

Also Known As:

Full-Cut Round Steak

Top Round Steak

Also Known As:

Top Round

London Broil

CHUCK

Top Blade Steak, Boneless

Also Known As:

Flatiron Steak

Book Steak

Butler Steak

Lifter Steak

Petite Steak

Top Chuck Steak Boneless

Blade Steak

Shoulder Steak, Boneless

Also Known As:

Clod Steak

English Steak

Shoulder Steak Half Cut

Chuck Arm Steak

Also Known As:

Arm Swiss Steak

Chuck Steak for Swissing

Round Bone Steak

Chuck-Eye Steak, Boneless

Also Known As:

Boneless Chuck Fillet Steak

Boneless Steak Bottom Chuck

Boneless Chuck Slices

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Chuck Mock Tender Steak

Also Known As:

Chuck-Eye Steak

Chuck Fillet Steak

Fish Steak

Chuck Tender Steak

Chuck 7-Bone Steak

Also Known As:

Center Chuck Steak