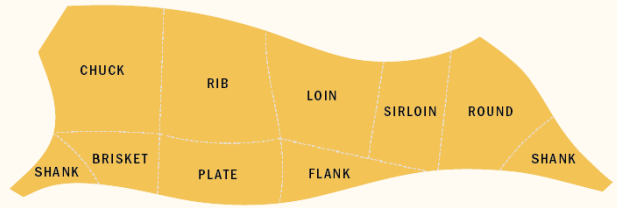


Steak Descriptor Cheat Sheet



The Importance of Quality Grade: Quality grade is crucial for the steak-eating experience because it directly affects the tenderness, juiciness, and flavor of the meat. Higher quality grades, like Prime, have more marbling, which enhances the steak's eating experience. Be sure to keep this in mind when using this guide.

Grading Levels: Prime = Highest > Choice = Mid-Tier > Select = Lowest

Name	Primal	Tenderness	Marbling	Flavor	Eating Experience
Ribeye	Rib	Very Tender	High	Rich, Buttery	With high marbling, this steak is bursting with flavor and is always tender. It's single slice from the ribeye subprimal, the same cut used for prime rib. The top of a ribeye, called the spinalis or ribeye cap is the most tender sections. This is many steak eaters favorite.
Tenderloin 'Filet Mignon'	Loin	Most Tender	Intermediate	Mild, Subtle	The most tender of all cuts, the filet mignon, is typically associated with the most luxurious steak-eating experience. It has a buttery "melt in your mouth" texture and provides a rich eating experience. It's a smaller portion than other cuts and is ideal for people with smaller appetites.
New York Strip	Loin	Moderately Tender	Intermediate / High	Bold, Beefy	A balanced, hearty steak with a satisfying eating experience and robust beef flavor. Great for those who prefer a classic steak experience with less fat than a ribeye.
T-Bone & Porterhouse	Loin	Tender (Combines Tenderloin & NY Strip)	Intermediate / High	Juicy, Beefy	A small Filet Mignon and NY Strip in one steak. The center bone separating the two provides extra flavor during the cooking process. The difference between the T-Bone & Porterhouse is the T-Bone has a smaller filet portion.
Sirloin	Sirloin	Moderately Tender	Intermediate	Beefy, Brown - Roasted	Enjoy a lean, flavorful steak that offers a satisfying texture and a robust beef taste. Perfect for those who appreciate a lighter yet tasty option. Sirloins provide an overall great steak eating experience.
Flank Steak	Flank	Less Tender	Intermediate	Lean, Hearty	This lean, but flavorful cut is served sliced across the grain to maximize the eating experience.
Skirt Steak	Plate	Less Tender	Intermediate	Very Flavorful	Similar to the flank steak, it is thin and usually cut against the grain before serving to preserve eating experience. Although considered lean, this cut still packs a lot of flavor.