



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Steaks for Grilling

Prepare gas grill for medium heat. Season beef with desired spices (suggest: Excalibur Steak & Roast Rub). Place on grill. Grill according to chart, turning occasionally. Remove from grill at 145° F for medium rare to 160° F for medium.

<u>BEEF CUT</u>	<u>THICKNESS</u>	<u>TIME (MINUTES)</u>
Tenderloin steak	1 inch	11-15
	1 ½ inch	16-20
Rib eye steak	¾ inch	7-9
	1 inch	9-14
Porterhouse steak	¾ inch	9-13
T-Bone	1 inch	15-19
New York strip	¾ inch	7-10
Boneless	1 inch	11-15
Top Sirloin steak	¾ inch	8-13
	1 inch	13-16
	1 ½ inches	24-30

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