



## River's Bend Ranch

**American Wagyu | 100% Grass Fed & Finished  
and Pesticide-Free in central Virginia**

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[www.riversbendranch.com](http://www.riversbendranch.com)



**Available for pick-up or delivery**

**Please note that River's Bend Ranch DOES NOT ship meat.** We offer direct, local, or on-site meat sales only. We are sometimes confused with a similarly named ranch in Idaho ("Riverbend Ranch"). If applicable, please direct your shipping inquiries to that Idaho business.

**Prices effective April 1, 2026 | While supplies last**

Our cattle are humanely raised on pesticide-free pasture using regenerative grazing practices that build living soil, protect clean water, and promote long-term land stewardship. With fresh air, open pasture, and continuous access to clean water, our animals are raised with care and intention. That stewardship is reflected in beef known for integrity, depth of flavor, and natural tenderness.

### Signature Cuts

**Tomahawk – \$35.00/lb**

Long-bone ribeye with abundant marbling. Best grilled and carved for gatherings.

**Filet Mignon – \$34.00/lb**

Exceptionally tender cut from the tenderloin. Ideal pan-seared or grilled.

**Standing Rib Roast – \$30.00/lb**

Classic rib roast with depth of flavor. Roast slowly and carve.

**Ribeye – \$29.00/lb**

Well-marbled steak known for bold, buttery character. Excellent grilled.

**New York Strip – \$27.00/lb**

Balanced tenderness and robust flavor from the short loin.

**Picanha – \$25.00/lb**

Sirloin cap prized for its signature fat cap and rich character.

### Butcher's Selection

**Flat Iron – \$23.00/lb**

Tender shoulder cut with excellent marbling. Best cooked over high heat.

**Denver – \$22.00/lb**

Flavorful chuck cut with surprising tenderness.

**Skirt – \$21.00/lb**

Bold, beefy plate cut suited for quick, high-heat cooking.

**Center Cut Sirloin – \$21.00/lb**

Lean and dependable with classic beef flavor.

**Chuck Eye – \$20.00/lb**

Well-marbled value cut from the chuck.

**Ranch Steak – \$19.00/lb**

Lean shoulder steak that benefits from marinating.



## Slow Fire & Family Table

### **Brisket – \$14.00/lb**

Deeply flavorful cut ideal for low, slow cooking.

### **Bone-In Short Ribs – \$15.00/lb**

Rich, meaty ribs perfect for braising.

### **Bone-In Chuck Roast – \$16.00/lb**

Well-marbled roast that becomes tender when slow-cooked.

### **Stew Beef – \$16.00/lb**

Hand-cut cubes suited for hearty braises.

### **Top Round – \$15.00/lb**

Firm, lean roast ideal for slicing.

### **Bottom Round – \$15.00/lb**

Lean cut best suited for roasting.

### **Eye of Round – \$14.00/lb**

Very lean roast with uniform shape.

### **Sirloin Tip – \$17.00/lb**

Versatile lean cut for roasting or grilling.

### **Flank – \$20.00/lb**

Lean cut with bold flavor, best sliced thin.

## Ready for the Grill

### **Philly Cheesesteak Package – \$17.00/lb**

Thinly sliced beef ready for quick sautéing.

### **Fajita Beef – \$18.00/lb**

Pre-cut strips suited for fast cooking.

### **Kabob Beef – \$18.00/lb**

Uniform cubes prepared for skewers.

### **4-Pack Burger Patties – \$10.50/lb**

Pre-formed patties from our American Wagyu ground beef.

### **Ground Beef – \$9.50/lb**

Balanced richness for everyday cooking.

## Organ & Specialty Meats

### **Beef Tongue – \$13.00/lb**

Tender muscle cut traditionally slow-braised and sliced.

### **Organ Meats – \$10–\$14/lb**

Nutrient-dense selections including liver and heart.

### **Beef Fat – \$6.00/lb**

Ideal for rendering and cooking.

### **Suet – \$7.00/lb**

Traditional fat for baking and rendering.

### **Bones – \$6–\$8/lb**

Perfect for broth and stock.



## Understanding the Cuts

