

SPENCERS

Beef, Veal, Venison & Boar

<u>BEEF</u>	<u>VEAL</u>	<u>VENISON & BOAR</u>
LOIN OF BEEF (ON THE BONE)	LOIN	VENISON HAUNCHES
FORERIB (ON THE BONE)	STRIPLOIN	VENISON SADDLES
WHOLE SIRLOIN/SIRLOIN STEAKS	CHOP	SADDLE EYE
WHOLE RIBEYE/RIBEYE STEAKS	FILLET HASS	VENISON DICED
WHOLE FILLET	PIE VEAL (TOP RUMP)	HAUNCH STEAKS
FILLET STEAKS/MIDDLE CUT	ESCALOPE (TOPSIDE)	WILD BOAR STEAKS
WHOLE RUMP/RUMP STEAKS	CUSHION	DICED WILD BOAR
BAVETTE	VEAL KIDNEYS	WILD BOAR HAUNCHES
T-BONE STEAKS	CALF LIVERS	
COTE DU BOEUF		
MINCE		
CHUCK STEAK		
FEATHERBLADE		
BRISKET		
SALTED BRISKET		
OX CHEEKS		
OX TAILS		
GOURMET BURGERS		
TOPSIDE		
SHORT RIBS		