

**Jacksons Double J Spring 2026 Prices and Schedule**

**Our 21-day dry aged highly marbled restaurant quality beef can be purchased at the ranch office by appointment. Contact Jeremy at (479) 659-4200 by text or leave a voicemail.**

**GROUND BEEF 80/20--\$7 PER POUND.      GROUND BEEF 70/30--\$5 PER POUND**

**GROUND BEEF 40 POUND CASE 80/20 (SAVES \$.50 PER POUND) --\$260.**

**FILETS--\$40 PER POUND.**

**PICCHANHA--\$15 PER POUND**

**KANSAS CITY STRIPS 1 ½" THICK BONE IN--\$25 PER POUND**

**PORTERHOUSE 1 ½" THICK--\$30 PER POUND**

**CHUCK EYE STEAK--\$15 PER POUND.**

**TRI-TIP--\$15 PER POUND**

**DENVER STEAK—\$15 PER POUND**

**SIRLOIN STEAK--\$15 PER POUND**

**FAJITA SLICES--\$15 PER POUND (pre sliced flank and skirt steak)**

**STEW MEAT--\$10 PER POUND.**

**KABOBS--\$9 PER POUND**

**ROAST—\$9 PER POUND (2-to-4-pound roasts).**

**THOR'S HAMMER--\$5 PER POUND**

**BLUE RIBBON BRATS--\$9 PER POUND (4 PER POUND)**

**OXTAIL--\$20 PER TAIL**

**MINUTE STEAKS—\$9 PER POUND**

**SNACK STICKS--\$2 PER STICK**

**HOT SAUCE--\$9 A BOTTLE**

**FULL PACKER BRISKET--\$7 PER POUND.**

**MARROW BONES--\$12 PER 2 PACK**

**SOUP BONES--\$3 PER POUND.**

**BEEF FAT--\$3 PER POUND**