

Jacksons Double J October 2026 Prices and Schedule

Our 21-day dry aged steakhouse quality beef can be purchased at the ranch office by appointment. As of 2026 all our beef is USDA Inspected and USDA graded choice to prime. Contact Jeremy at (479) 659-4200 by text or leave a voicemail.

GROUND BEEF 80/20--\$7 PER POUND.

FILETS--\$40 PER POUND.

PICCHANHA--\$20 PER POUND

TOMAHAWK RIBEYES--\$30 PER POUND

NEW YORK STRIPS 1 1/4" THICK BONELESS--\$28 PER POUND

KANSAS CITY STRIPS 1 1/2" THICK BONE IN--\$28 PER POUND

PORTERHOUSE 1 1/2" THICK--\$30 PER POUND.

FLANK STEAK--\$15 PER POUND

CHUCK EYE STEAK--\$15 PER POUND.

TRI-TIP--\$15 PER POUND

DENVER STEAK—SOLD OUT.

SIRLOIN STEAK--\$15 PER POUND

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

FLAT IRON STEAK—SOLD OUT.

SKIRT STEAK—SOLD OUT

STEW MEAT--\$7 PER POUND.

KABOBS--\$7 PER POUND

ROAST—\$7 PER POUND (2-to-4-pounds).

LIVER--\$3 PER POUND

BLUE RIBBON BRATS--\$9 PER POUND (4 PER POUND) TOUNGE--\$15

OXTAIL--\$20 PER TAIL

MINUTE STEAKS—\$7 PER POUND

SNACK STICKS--\$2 PER STICK

HOT SAUCE--\$9 A BOTTLE

FULL PACKER BRISKET--\$7 PER POUND.

MARROW BONES--\$12 PER 2 PACK