The Beef Chuck Eye Steak, Boneless B-C-45-D comes from a portion of the IMPS #116A Beef Chuck, Chuck Roll, which lies beneath the scapula or blade bone. The Beef Chuck Eye Steak is an extension of the blade or anterior end of a Beef Rib, Ribeye Roll, so it will have some of the same muscles. The largest muscle will be the Longissimus dorsi, which would be called the ribeye muscle in a rib steak. As the ribeye muscle progresses forward it gets smaller and stops at a point close to the 3rd rib, so there are only 2-3 Chuck Eye Steaks on each side of the carcass.

• Hints for Identification:
  • Beef Chuck Eye Steak
    • Oval to round in shape with no tail.
    • Will have the same general appearance as a ribeye steak from the chuck end of the ribeye.
    • Longissimus or ribeye muscle will be present, but will be smaller and narrower as the steak comes from further forward.