



Approximate Beef Grilling Times

Type of Beef	Size	Time
CHUCK		
Shoulder Top Blade Steak	8 oz.	12 - 16 min.
Shoulder Steak, boneless (marinate)	3/4 in.	9 -12 min.
	1 in.	14 - 19 min
Shoulder Center Steak (Ranch)	3/4 in.	8 - 11 min.
Shoulder Petite Tender Roast	8 - 12 oz. ea.	14 - 19 min.
RIBS		
Rib Steak	3/4 in.	7 -10 min.
	1 in.	10 -15 min.
Ribeye Steak	3/4 in.	7 - 9 min.
	1 in.	9 - 14 min.
LOINS		
Porterhouse / T-bone Steak	3/4 in.	7 -10 min.
Top Loin (Strip) Steak, boneless	3/4 in.	7 -10 min.
	1 in.	11 -15 min.
Tenderloin Steak	1 in.	11 - 15 min.
	1 1/2 in.	16 - 20 min.
ROUND		
Round Sirloin Tip Center Steak*	3/4 in.	8 - 11 min.
Round Sirloin Tip Side Steak* (marinate)	3/4 in.	7 - 9 min.
Bottom Round Steak (Western Griller)* (marinate)	3/4 in.	15 - 17 min.
	1 in.	15 - 17 min.
Top Round Steak* (marinate)	3/4 in.	10 - 11 min.
	1 in.	16 - 19 min.
Eye Round Steak* (marinate)	3/4 in.	10 - 12 min.
SIRLOINS		
Top Sirloin Steak, boneless	3/4 in.	8 - 13 min.
	1 in.	13 - 16 min.
	1 1/2 in.	24 - 30 min.

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Type of Beef	Size	Time
PLATE & FLANK		
Skirt Steak (marinate) (4-6 in. portions)	1 - 1 1/2 lbs.	8 - 12 min.
Flank Steak (marinate)	1 - 2 lbs	16 - 21 min.

USDA recommends internal temp of 145°F for steaks and roasts; 160°F for ground beef.

* Recommended cooking round cuts to medium rare (145°F) doneness only.

Always use a meat thermometer to be sure meats are cooked to a safe internal temperature and doneness.

All cook times are based on beef removed directly from refrigerator. Because gas grills vary greatly, grilling times may need to be adjusted.

Source: United States Department of Agriculture

For more information: call: 1.888.674.6854 ; e-mail: mph hotline.fsis@usda.gov ; visit: www.IsItDoneYet.gov

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