
Ribeye / strip	130–135 °F	Sear hot
Sirloin	130–135 °F	Slice thin
Tenderloin	130–135 °F	Very lean; do not overcook
Prime rib	130–135 °F	Pull 5–10 °F early for large roasts
Brisket	195–205 °F	Cooked until probe-tender
Ground beef	160 °F	Always fully cooked