

Top Sirloin Filet: How Tough Becomes Tender

by [Stefanie McLeod](#) | Last updated Feb 27, 2026



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Sirloin steaks have historically been the go-to for bold, beefy flavor at a great value. But when it came to tenderness, filet mignon usually won. There's an assumption that all sirloins are "too tough," leading people to wonder, when it comes to top sirloin filet vs. filet mignon, "Is top sirloin a good steak?"

As America's Original Butcher since 1917, we wrote the book on steak – and we keep finding new ways to improve it for you. Did you know that approximately 71% of Americans eat beef at least once per week, and that steak accounts for 37% of beef eaten?1 If you're a fellow steak lover, you probably know the three most important things when it comes to choosing the right steak: flavor, tenderness, and price.

But what if we told you that you didn't have to choose? What if there was a sirloin that was sourced from the right part of the cow, cut and trimmed with care, properly aged and preserved, and, when cooked to the right doneness level, could not only be tender, but as tender as the more expensive filet mignon at your local grocery store? That's where Omaha Steaks comes in.

Introducing Omaha Steaks USDA Certified Tender Top Sirloin Filets Lineup!



Exclusive to Omaha Steaks, our ALL-NEW Top Sirloin Filets lineup features two impeccable and flavorful cuts – the ONLY top sirloins scientifically tested by a third party to earn the highly coveted distinction of USDA Certified Tender – with tenderness comparable to a grocery store filet mignon at a better price.



Now Aged Longer

35+ days = maximum tenderness & flavor



USDA Certified Tender

Tenderness comparable to a grocery store filet mignon



Steakhouse-Style Presentation

Hand-carved tall & thick and double-trimmed lean



Flavor Packed

Beefier & bolder than the mild filet mignon



Priced Right

An exquisite cut at an incredible value

Why Did We Decide to Elevate This Everyday Steak for You?

With the cost of beef rapidly rising and meal planning becoming increasingly vital, we understand it's more important than ever to get the most out of your money. Our Top Sirloin Filets offer indulgent flavor and next-level tenderness at a price your wallet will love. Their incredible versatility also makes them the ideal complement to a wide range of recipes when you want more variety out of steak night, like tacos, elevated sandwiches, stir-fry, and so much more.



“Omaha Steaks
Top Sirloin Filet is nearly
16% less expensive than
filet mignon at the 10
largest U.S. grocers.”²

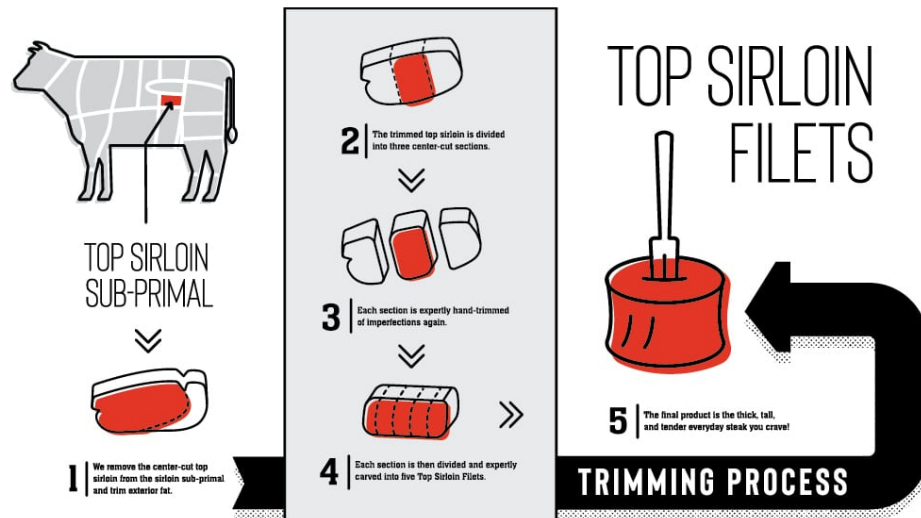
More people than ever before have become mindful of the amount of fat, protein, and calories in their daily diet. That's why we developed our lineup of Top Sirloin Filets that are low in marbling (aka internal fat), closely and expertly trimmed of external fat, deliver up to 45 grams of protein per serving, and are pre-portioned and individually sealed at their peak quality to deliver a leaner, healthier, more satisfying steak that supports portion control without sacrificing any flavor. So, whether you're planning your everyday meals with a focus on healthy, clean eating, meal-prepping to save valuable time during the week, or complementing your wellness routine with natural protein that tastes as good as it feels, this is the everyday steak that can do it all!

What's the Difference Between “Sirloin” and “Top Sirloin” Steak? Location, Location, Location.

Assuming a steak labeled “sirloin” is just short for “top sirloin” is incredibly common – in fact, some rely on this assumption to overcharge you for low-quality steaks. In actuality, “sirloin” is a generalized term for beef that is sourced from any part of a cow's sirloin section, which includes the “top sirloin sub-primal” and the “bottom sirloin sub-primal.”

The top sirloin sub-primal is a more tender section of the sirloin that delivers a lean, protein-filled cut with a beefy flavor, and that's where top sirloin steaks come from. The bottom sirloin is closest to the rear leg of a cow, where it is used constantly for motion and support, creating denser muscle fibers and connective tissue, which produces a tougher texture. Steak sourced from this section typically requires marination or slow cooking to increase its tenderness and improve its taste.

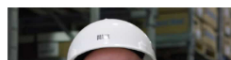
Now you're probably wondering where to **buy top sirloin steak** you can trust. While it is possible that the sirloin you're purchasing at a grocery store came from the same sirloin sub-primal that we extra-age to create our tender and beefy Top Sirloin Filets, it could also be from the tougher bottom sirloin. That's why people have trusted the quality and value of Omaha Steaks for well over a century. We label all of our steaks accurately, so you know exactly what you're paying for – every single time – making us the very best option when it comes to top sirloin.



Learn more in the Butcher's Guide:
What is a Top Sirloin?

What Makes Omaha Steaks Top Sirloin Filets Different?

Now, you may be curious what sets Omaha Steaks Top Sirloin Filets apart from other top sirloins on the market. It comes down to four things we're doing that no one else is: naturally extra-aging for at least 35 days, expertly cutting and trimming, flash-freezing at peak perfection, and submitting for shear force testing to measure tenderness.



Naturally Extra-Aged 35+ Days

When people hear the term “aging,” they typically associate it with something getting older, which can sound very unappealing when it comes to food! Luckily, that's not the case with Omaha Steaks aging method. Here, aging is a process



"Aging is a precisely controlled process that improves the tenderness of beef. You won't find aged steaks at your grocery store meat counter."
-Mark Sandquist, Plant Manager, Omaha Steaks

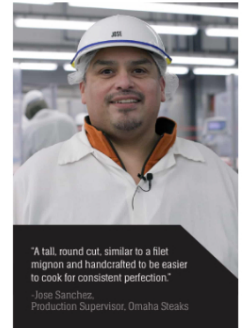
unappealing when it comes to food. Luckily, that's not the case with Omaha Steaks aging method. Here, aging is a precisely controlled process that enhances the tenderness and flavor of beef, which is vital when it comes to a lean cut like our Top Sirloin Filets, and why we offer the only top sirloin that has earned the USDA Certified Tender designation.

Once we begin our natural aging process, the beef's enzymes start breaking down muscle fibers, which makes it more tender, and its proteins and fats develop deeper, richer flavors to create the bold and beefy classic steak experience you crave. As important as it is to extra-age beef, it's just as important to know when to stop. Our research has shown that the "sweet spot" occurs around 35 days, which is when we stop aging, cut and trim the beef, and then flash-freeze it to pause the aging process and lock in the flavor until you're ready to thaw and enjoy!

Hand-Cut and -Trimmed by Master Butchers

Since 1917, Omaha Steaks has perfected the art of butchery and trained our master butchers in the family tradition to deliver over a century of combined experience behind every single cut. Omaha Steaks Top Sirloin Filets don't look like your typical top sirloin because they're not. They're trimmed thicker and taller to produce a steakhouse-worthy presentation that could easily be mistaken for a filet mignon.

We achieve this by removing the sirloin cap along its natural seam, which maintains a tall, lean, and uniform shape. Next, excess external fat and silver skin (tough and chewy connective tissue) are removed by hand for a clean bite and even cooking experience. Finally, we shape it precisely for consistency while focusing on height, rather than spread, and proportion it into exact specifications you can rely on to achieve perfectly even cooking results every time – and that attention to detail is something you just won't find anywhere else!



"A tall, round cut, similar to a filet mignon and handcrafted to be easier to cook for consistent perfection."
-Jose Sanchez, Production Supervisor, Omaha Steaks



"Flash freezing enables butchers like Omaha Steaks to ship quality steaks nationwide."
-Stefan Ng, Shaunson Explains

Flash-Frozen Perfection

Don't let the word "frozen" fool you – Omaha Steaks flash-freezing process isn't the same as freezing fresh steak at home. The moment a steak is carved, it begins losing nutrients and minerals. Your local grocery store's "fresh" steaks are decreasing in quality each moment they sit behind the butcher counter's glass. Some stores or people will freeze their steak to prevent this loss, but standard freezing isn't the same as flash-freezing. When the water in a steak freezes, it turns into either small or large ice crystals based on the freezing process. When using a slower standard freezing process, the water has time to expand into large crystals that pop through the beef and allow the juices to leak out and produce a dry steak.

Omaha Steaks flash-freezing process happens nearly instantaneously, and presses "pause" on perfection. This technique doesn't give the water enough time to expand into larger crystals, preventing loss of tasty juices and ensuring your Top Sirloin Filet remains as flavorful, fresh, and nutritious as the moment it was carved!

Shear-Force-Tested Certified Tender: The Only USDA Certified Tender Top Sirloin Available

What does "USDA Certified Tender" mean? It means that our Top Sirloin Filet has been scientifically proven as exceptionally tender through a process called "shear force testing," which measures resistance of the blade and the force required to shear (cut through) a steak at a controlled speed in one movement. In simple terms, less force = greater tenderness. This shear force test provides an objective, consistent, and repeatable measurement that closely matches what you would experience when eating a steak, making it one of the most reliable ways to measure tenderness – and Omaha Steaks is the only one taking the time to do it.

When measured against unaged grocery store filet mignon, our 35+-day aged Top Sirloin Filet scored just 0.38 kg above, which was an amount so insignificant that the tenderness is perceived to be equal. In simple terms, this test performed by the USDA confirmed that our Top Sirloin Filets deliver a tenderness comparable to a grocery store filet mignon – but with more flavor and at a better price.

"Unlike appearance, price, or grade alone, USDA Certified Tender steaks have been scientifically measured, so you know what you're getting – less guesswork, more consistent eating satisfaction, and a steak that will be enjoyable even if you're not an expert cook." Sara Mulahmetovic, Senior Micro Technician, Food Safety Net Services

How it Compares to Grocery Store Filet Mignon

There are a lot of reasons people may give for buying high-level steak cuts, like filet mignon, from their local grocery store, but none of them can compare to the Omaha Steaks Top Sirloin Filets experience.

Myth vs. Fact



Omaha Steaks Top Sirloin Filet	- vs -	Grocery Store Filet Mignon
✓	Tender & Juicy	✓
✓	Tall & Lean Filet Cut	✓
✓	USDA Certified Tender	
✓	Rich Beefy Flavor	
✓	Aged 35+ Days	
✓	Individually Packaged	
✓	Flash-Frozen at Peak Freshness	
✓	Priced Right*	

*We've got the data to back it up. Average price per pound for grocery store filet mignon is \$33.05 vs Omaha Steaks Top Sirloin Filet at \$29.99, as of January 2026.

What's the Best Way to Prepare a Top Sirloin Filet?



To achieve a juicy and tender Top Sirloin Filet, cook to the ideal doneness of medium-rare, which is 130 degrees Fahrenheit. Because this lean cut cooks very quickly, which can lead to a tough, dry experience, we recommend using a meat thermometer to ensure the internal temperature doesn't reach any higher than 140 degrees Fahrenheit.



Learn more helpful tips and different cooking methods in our "How to Cook Top Sirloin" blog.



Lomo Saltado With Top Sirloin Filet

This classic Peruvian dish is packed with bold, beefy top sirloin steak, potatoes and a cast of flavor-packed veggies, sauce, and juice, including tomatoes, red bell peppers, sriracha, lime juice, cilantro, and so much more.

[Get the Recipe](#)



Chimichurri Top Sirloin Filet With a Twist

Picture this: the smoky scent of a perfectly grilled top sirloin steak, with chimichurri butter slowly melting into the tender meat. On the side, the fresh, vibrant zing of grilled broccolini and heirloom tomatoes elevates the meal to perfection. This recipe is everything you love about grilling.

[Get the Recipe](#)



Top Sirloin Filet Steak and Cheesy Scrambled Eggs

Transform the classic steak and eggs into a luxurious brunch with this recipe featuring Omaha Steaks Private Reserve® Top Sirloin Filets, served on a crispy slice of Texas toast, topped with cheesy eggs and a handful of mixed greens, then drizzled with homemade avocado-cilantro vinaigrette.

[Get the Recipe](#)

What Makes Omaha Steaks Top Sirloin Filets Different?



Now that you know how we transformed the notoriously "tough" top sirloin into USDA Certified Tender perfection that rivals grocery store filet mignons – and are 16% less expensive – it's time for you to enjoy America's New Favorite Everyday Steak for yourself! From starring as the impressive main attraction during a steak night at home to the perfect protein-packed, lean ingredient in your meal-prep plan, and everything in between, our bold and beefy Top Sirloin Filet lineup truly is the best of both worlds.

1. <https://beef.widen.net/content/xqlthku9bc/pdf/Print-Ready-Todays-Beef-Consumer-Channel-Infographic.pdf?u=qkkgyl&use=kmsv7#:~:text=71%25,OCTOBER%202025>

2. Across the 10 largest grocery chains in the US in January 2026, \$31.63 is the average price per lb. of filet mignon as compared to the average price per lb. of the Omaha Steaks USDA Certified Tender Top Sirloin Filet of \$26.99, 15.82% lower.



Top Sirloin Filet For Everyone

Shop for a memorable steak experience from Omaha Steaks with the Tender Favorites + FREE Top Sirloin Filets package.

[Buy Tender Top Sirloin Filet Favorites](#)



Our Commitment to You

If you aren't satisfied with your purchase from Omaha Steaks, for any reason, we will replace your order or refund your money, whichever you prefer. We've upheld this family promise for five generations and counting.



Todd Simon
Fifth-Generation Family Owner



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