HOORVIA ? STEAK GRILL TIMES CHART: PRINTABLE MINUTES-PER-SIDE GRILLING GUID

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #073

Steak Cut	Thickness	Sear per Side (450?500°F)	Total Grill Time	Pull Temp
Ribeye	1.25 inches	3?4 mins	8?10 mins	130°F
New York Strip	1 inch	3 mins	7?9 mins	130°F
Filet Mignon	1.5 inches	4 mins	10?12 mins	128°F
T-Bone / Porterhouse	1.25 inches	3?4 mins	9?11 mins	130°F
Top Sirloin	1 inch	3 mins	7?8 mins	135°F
Flank Steak	3/4 inch	3?4 mins	6?8 mins	130°F
Skirt Steak	1/2 inch	2?3 mins	4?6 mins	130°F
Hanger Steak	1 inch	3?4 mins	7?9 mins	130°F
Tomahawk	2 inches	5 mins + indirect finish	18?22 mins	128°F
Flat Iron	1 inch	3 mins	6?8 mins	130°F

PRO TIP: Pull 5°F Early: Thick steaks keep cooking off the grill. Pull every steak 5°F below your target doneness and rest it ? carryover heat finishes the job while juices redistribute.