

WEEKLY FEATURES



Meat Specials

January 16th through January 20th

Wagyu Beef Top Sirloin Hearts: Wagyu beef sirloin hearts are flavorful and tender. This cut is clean, ready for roasting or you can portion cut to your specifications. This is a spectacular way to add the story of Wagyu beef to your menu at a surprisingly affordable price! **6-7 lb avg.**



Wagyu Top Sirloin Heart

Bonewerks Classic Pork Shank: The convenience of this fully cooked, sous vide entrée offers you a menu item for the braising season. This pork hind shank is hand-seasoned with an artisan spice rub, oven seared to perfection, infused with pork demi-glace and slow braised for hours to offer a melt in your mouth experience. **19-21oz each, 12 pieces per case**



Bonewerks Fully Cooked Pork Shank

Prime Strip Boneless 0 X 1: Mouthwatering is an understatement when biting into a USDA Prime Strip. This cut is highly marbled, wet-aged to perfection for tenderness and ready for roasting or cutting. Serving the highest quality grade of beef will result in customer satisfaction every time.



BF Striploin Bnls, 0 X 1, Prime (average weight 14 lbs)

BF Striploin Bnls, 0 X 1, Prime, Master Case (average weight 70 lbs)

Wild Boar St. Louis Ribs: These are distinctive, meaty and nutty in flavor. The perfect blackboard special for the Chef whose customer is looking for something new and different. The product will vary in size; this is a truly wild protein. **20 lb/case - FROZEN**



St. Louis Style Wild Boar Rib

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Seafood

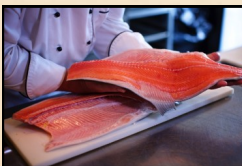
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Large Mahi Fillets: We are cutting 20 pound and up fish. Mahi of this size possess a high volume of fat. This is important as the fat adds flavor and moisture to the flesh. Large fillets also yield very well for your portioning. Suitable preparation can include pan searing, baking, broiling or grilling.



Barramundi Fillet, Skin On, PBO: Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor. Preparation possibilities include grilling, baking, or pan searing.



Farm Raised Organic King Salmon, Skin-On, PBO: Creative Salmon is the first salmon farming company in North America to achieve organic certification. As a founding member of the Pacific Organic Seafood Association they have been raising only Pacific species of fish in the Pacific Ocean. They do not use any genetically modified organisms or growth-promoting hormones and only feed their fish with a diet primarily consisting of fish meal, fish oil, and certified organic wheat as a binder.



Large Australian Sword Loins: The Australian Sword are excellent cold water fish. The nicest fish we have seen since the Canadian season. The boats are fishing on on two day sets and arriving daily at the docks. We are flying the fish in daily to insure the freshness. The fish range from 100-200# each and are full of fat.