



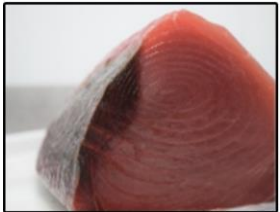
# Seafood Features

week of  
September 4-7, 2018



## Caribbean Red Snapper, skin-on, boneless, 8-10 oz avg.

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Caribbean Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the Caribbean. The Red Snapper are landed, cleaned, and air freighted overnight to us.



## South African Yellow Fin Tuna Loins, skin-on, boneless, 10-15 lb avg.

We are sourcing these world travelers from South Africa, where they are landing at the docks daily then dressed, iced, and shipped to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.



## Mood Fishery East Coast Day Boat Halibut Fillet, skinless, boneless

Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers continue to bring us great Halibut, landing 80 to 100 lb. fish, which produce large, thick fillets. Canadian Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



## Rock Shrimp

After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant, and we are featuring peeled and deveined large Rock Shrimp. Sold fresh in 8 lb tubs.



# Meat Features

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## Dry Aged Boneless Striploin

At Indian Ridge Provisions we dry age beef for 28 to 35 days in a separate sterile room with a constant temperature of 35 degrees and humidity at 70 percent. Weight loss happens during the first two weeks, as moisture evaporates from the meat. This loss of moisture concentrates the beef flavor. The next three weeks naturally occurring enzymes break down proteins in the connective tissues of the muscle fibers, which tenderizes the meat.



## Angus Flat Iron Steaks — USDA Choice, 4 oz - 10 oz available

The Flat Iron steak is the second most tender muscle in a steer. These Angus Flat Irons will have terrific marbling and will perform with a simple Montreal style seasoning or marinade. A unique feature of the flat Iron is that it plumps up when cooked. A 6 oz portion will have excellent plate appearance and a food cost of only \$4.50. (Feature price good for 4 oz – 10 oz portions)



## Prime Reserve Pork Porterhouse

Experience the ultimate in succulent juicy pork. Our pork is enhanced with flavor rich pork trim resulting in increased marbling. This “prime-like” marbling allows the chop to retain a high moisture level thereby preventing a “dry” product. The pork porterhouse provides a great bone-in presentation which includes both the strip and fillet side — a great late summer presentation. (Frozen, sold by 10lb case only)



## Cucina Della Cucina Meyer Lemon Ricotta with Wild Arugula Ravioli

Cucina's Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli is great as a vegetarian entrée, appetizer, or main dish accompaniment. This ravioli is filled with smooth, creamy ricotta and Meyer Lemon accented with local wild arugula. It bursts with sweet and tangy flavor in each bite. Cucina's pastas are all made the way a gourmet chef would make them — by hand — using the utmost care and only the finest ingredients.