

WEEKLY FEATURES



Meat Specials

January 30th through February 3rd

Bonewerks Braised Balsamic Barbeque Pork Shanks: Pork Shank, hand seasoned with artisan barbeque rub and is oven seared to perfection. The shank is enhanced with "Sweet Baby Rays" sauce, a Modena balsamic reduction and pork glaze. This sous vide style of slowly braising creates a fork tender entrée that will melt in your mouth. **12pc/case, approx. 20-22oz**



Bonewerks Fully CKD BBQ Pork Shank

Airline Boneless Duck Breast: Add Culinary flair with our premium, antibiotic free airline boneless duck breast; a traditional boneless breast with the drumette attached. This unique cut presents as an attractive center of the plate entrée. **12/14oz half breast**



Duck Breast, Frenched, ABF

Churrasco Steak: Churrasco is a Portuguese and Spanish term meaning grilled steak. It is normally marinated, seared with high heat, and then sliced to serve. Sirloin flap, which is one of the most desirable beef cuts is used for this dish in Latin America. Coarse marbling offers great flavor and the long thin look of this piece lends well for the traditional sliced presentation. **USDA Choice - 4oz through 10oz available.**



Churasco Steak

Buffalo (Bison) Short Ribs: A stand out menu item during this braising season for the health conscious. Buffalo are raised on the Great Plains of the United States. They are free of antibiotics and growth hormones. This full flavored, protein rich red meat is lower in calories and fat than beef but still high in vitamins and minerals. Wow your customers with variety and distinctive flavor. **approx. 8 lbs/box**



Buffalo Short Ribs, Bone-In

Indian Ridge Provisions, Inc. | 400 Emlen Way | Telford, PA 18969 | 800-564-3300 | 215-721-0125 | irpfoods.com



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Seafood

January 30th through February 3rd



Copper Shoal Farm Raised Redfish Fillets, (Red Drum), Skin-On, PBO: Redfish has been a highly prized game fish in Louisiana for generations but has not been readily available commercially. It is now being raised on the coast of Texas using the latest aquaculture technology and is free of antibiotics. The fillets will average 10 - 14 ounces. The flesh is firm and moist with a sweet and mild flavor.



Yellowfin Tuna Loins: We are seeing good production of high end fish. The fish are averaging 60-80 pounds H&G and will possess very good volumes of fat and great red color. The loins will average 10-15 pounds each with both 2+ and 1# grading available.



Farm Raised Cobia Fillets, Skin on/PBO: Cobia is suitable for many preparations. It can be grilled, pan seared, broiled or used for ceviche or sashimi applications. These fish are being raised in open ocean cages in the nutrient rich pristine waters of the Caribbean. This is a very sustainable fishery with minimal impact to the eco-structure. The flesh cooks white and moist with a very clean flavor and the skin will crisp very well. **The fillets will average 14/20oz.**



Blue Foot White P&D Tail-Off Fresh Shrimp, 51/60ct: Blue Foot White shrimp are raised on the coast of Ecuador in an eco-friendly environment. They are antibiotic and hormone free as well as ASC (Aquaculture Stewardship Council) Certified. These shrimp are harvested around the clock and ship within 24 hours of harvest. Blue Foot Whites are an excellent alternative to Rock Shrimp. **8# tub**