



FEATURES

March 1-5, 2021



USDA Choice Porterhouse & T-Bone Steaks

Striploin and tenderloin steaks are great on their own; combine them with a bone and you have steak perfection. These impressive looking bone-in steaks are cut-to-order at IRP from the shortloin and have consistent marbling and texture. The difference between these cuts is the size of the filet: the porterhouse features half or more of the filet side and the T-bone offers half or less of the filet side.



Porterhouse (1173-*)

14, 16, 18, 20, 22, 24, 28, 30, 32, 36, and 38 oz available

T-Bone (1174-*)

12, 14, 16, 18, 20, and 28 oz available



Nello's Genoa Salami with Prosciutto (7 per case, 5 lb case)

(4NGP)

Nello's Genoa Salami with Prosciutto won Grand Champion at the 2019 PA Convention of Meat Processors. Now is the time to feature this award winner on your menu!



Fresh Large Monkfish Loin (1-2 lb loins, skin-off, boneless)

(SMF)

We are sourcing beautiful Monkfish loins from the cold, crisp waters of the Georges Bank. These loins are processed by hand here at our facility.



Fresh Farm Raised Sablefish (Black Cod) Fillets (skin-on, boneless)

(SPBCFO)

Farm-raised Sablefish is a wonderful mild whitefish. Also known as Black Cod, this fish is served the world over in some of the finest white tablecloth restaurants.