Weekly Features

Meat Specials
May 1st through May 5th

PROTEIN is essential in our diets and we have an endless variety.....

Beef Clod Heart

The Clod Heart is also known as the poor man's prime rib. Apply your favorite seasoning, wrap it in parchment paper and slow roast.   You will have a roast beef that is lean, mouthwatering and an excellent source of protein and vitamins. It's size and price point enables you to add flavor and value to your menu special.
(114E) BF SHOULDER CLOD HEART (boneless)   7/9 lb average

Wagyu Flank Steak

Our Wagyu flank originates from an Australian Wagyu program. The cattle are fed a wheat-based diet to insure high levels of marbling which provides a mouth-watering eating experience. Fire up the grill and serve the Wagyu story as this weeks menu board special.
(W52134) WAGYU BEEF FLANK STEAK WHOLE   10-15 lb/case

Venison RIb Roast Boneless

Venison has long been the meat of nobleman and Cervena has since perfected the specialized farm raised venison so we may all enjoy its flavor. Cervena is a cooperative of farms with strict demands on raising and feeding venison in New Zealand to satisfy demand for culinary creativity. Venison is grass fed and is NOT administered growth hormones or antibiotics.   Venison has a mild, yet has a distinct flavor and is naturally tender. It is low in fat, calories and cholesterol, and is a great source of protein.
(W97082) Venison Loin Rib Roast (boneless) 3/5 lb average-order by piece

Beef Cubes:

Our beef cubes are cut fresh from beef chucks and we know the chuck is a very flavorful muscle. Add this special value to your favorite recipe, there are endless possibilities.
10lb/case (2/5lb), FROZEN
(135AZ) BF CUBES,FROZEN,RANDOM,10#CASE

Ask Your Sales Reps About Our New "Perfect Purees"

*Pink Guava *Blood Orange *Mango *Pomegranate *White Peach
*Raspberry   *Passion Fruit *Ginger *Blueberry *Strawberry

CHECK OUT OUR NEW WEBSITE @ IRPFOODS.COM

Weekly Features

Seafood Specials
May 1st through May 5th

INDIAN RIDGE PROVISIONS

New Zealand John Dory Fillets, Skin On *(Avail Tues- Fri)*: John Dory is a very well known excellent table fish. It is extremely popular in Australia, New Zealand and Europe. It is available in the States but it is often cost prohibitive unless the catch is high and the overseas commitments have been met. The catch has been very good in the last two weeks and the fish have become available enough to feature. True John Dory fillets are identified by the distinct thumb print on the skin. The flesh is fine to medium textured and cooks white and moist. Dory has a very sweet distinct pleasing flavor. The edible skin crisps very well. It is best pan seared or grilled.

Farm Raised Meagre Fillets (Stone Bass): The farmers of Andromeda Farm sustainably raise Meagre, a fish also know as "Stone Sea Bass". This farm is a deep-water, open-ocean system off the coast of Greece. Meagre are raised for 16-20 months in the strong ocean currents. They're fed a high- quality, GMO-free feed containing more than 50% fishmeal and fish oil harvested from certified fisheries. The fillets will average 1.5-2.5# each skin on PBO. The flesh is light in color and cooks white and moist due to the good fat content The skin crisps and eat well.

Large New Zealand Sword Loins: The New Zealand Sword are excellent cold water fish. The nicest fish we have seen since the Canadian season. The boats are fishing on one 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.

Blue Foot P&D Fresh Shrimp ASC Certified, 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. *(Packed in 8# units)*