



FEATURES

December 24-28, 2018



BONE-IN BEEF STRIPLOIN (KANSAS CITY) STEAKS

“Kansas City” a popular nickname for a bone-in striploin steak, also sometimes referred to as a “shell steak”. This steak combines the flavor and tenderness of a striploin steak combined with a bold bone-in presentation... a warming Holiday steak feature. This is a great price for a quality steak — as we are using our Indian Ridge Angus brand to cut these steaks fresh. (USDA Choice — Black Angus Cattle)



VEAL OSSO BUCCO

Did somebody say Holiday comfort food? Perhaps when you look up the definition, you see a picture of classic veal osso bucco. These veal osso bucco cuts come from the middle of the shank — meaning they will present as perfect cylinders. They are cut 2 inches high — and weigh approximately 14-16oz. (FROZEN)



HERSHEY FARM'S FRESH BEEF PATTIES

Under our umbrella of PA Proud — Hershey farms is our signature local beef cattle source. Seth Hershey and his family have been raised livestock in Lancaster County for 3 generations. We buy cattle directly from the farm, so serving this product helps to financially support local farmers and our local economy. In addition, the fresh trimmings we grind in-house result in an incredible tasting burger patty. A great opportunity to brand “local” on your menu — right in the heart of your busy Holiday season.



IRP WILD BOAR

Our Boar are sourced from the “hill country” of Texas. Boar are truly wild — eating a natural diet — and never being administered growth hormones or antibiotics. Robust and flavorful, Wild Boar is a game option that allows your menu to be unique while still appealing to a mass audience. This week we are featuring 2 options: elegant rack chops and affordable back ribs.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300