



FEATURES

July 22-26, 2019



ICELANDIC COD LOIN (MSC certified, boneless, skinless, 100% yield)

Tremendously versatile and cost effective, our Wild Icelandic Cod is sold boneless/skinless, which allows for a multitude of applications on the menu. Because only the top loin is used there is NO waste – this is a 100% usable product. Icelandic Cod Loin is Marine Stewardship Council (MSC) certified, making the fish not only a healthy choice, but also a sustainable choice. Icelandic Cod is a cost-effective alternative to comparable higher priced fish, such as Halibut and Chilean Sea Bass.



U/10 CT. DRY SEA SCALLOPS (U.S. Georges Bank, 10# cloth sack)

The scallop industry is highly regulated and is considered one of the most sustainably managed fisheries in the United States. This is the time we see the most abundant catches and excellent pricing of U/10 scallops caught on or near the Georges Bank Fishing grounds, in the northeast Atlantic, close to New England and the Canadian Maritimes.



FRESH ROCK SHRIMP (Fresh, P&D, 8lb tub)

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.



CANADIAN SWORDFISH LOIN (Grand Banks, skin-on, boneless)

This week our sword loins are coming to us from Grand Banks, an area southeast of Newfoundland and one of the richest fishing grounds in the world. We are sourcing "Markers" – swordfish that weigh at least 100 lbs. Fish of this size will have acquired excellent fat and will have reproduced several times.

INDIAN RIDGE PROVISIONS

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DRY-AGED BONELESS BEEF STRIPLOIN STEAKS

We age only top quality USDA graded beef in our separate dry-aging locker. This room sets temperature and humidity to the ideal levels to allow beef to age properly. During the 28+ day process, the beef muscle loses excess moisture — hence the name “dry”-age. This serves to concentrate the beef flavor and provide a flavorful punch — much like a fine wine that ages over time. Some of you who have been to IRP for a tour (all are welcome) probably remember that distinct beef smell in the dry-age room. If you’re a fan of IRP dry-age, please take advantage of this special mid-summer price. If you have not ventured down the dry-aged path before, this is the ideal week to run a feature at your establishment considering the price reduction we are offering.



BONE-IN VEAL RACK "END-CUT" CHOPS

Nothing quite matches the tenderness of domestic bull veal calves. These calves are fed a traditional milk based diet, which results in a light colored and tender protein. End-cut chops are a by-product of cutting “first-cut” veal chops, which means there are drastic price savings — literally half the cost of “first-cut” veal rack chops! These end-cut chops range in size from 8-12 ounces each and are packed frozen individually. In traditional Italian cooking, these end-cut chops were pounded out and breaded for veal Milanese...or you can simply grill and let the beautiful French-bone chop stand on its own.



MARTIN'S CHICKEN APPLE SAUSAGE LINKS (2oz links, 10lb case)

Boasting a flavorful blend of herbs and fresh Granny Smith apples, Martin's Chicken Apple Sausage Links are a great way to bring a new twist to a wide range of dishes. Whether you are looking to feature a unique breakfast protein, give a new twist to a salad or pasta dish, or add a savory sweetness to balance a spicy Cajun meal, Martin's chicken apple sausage can make your dishes stand out



WAGYU 3oz SLIDERS (10lb case)

The region of Kobe in Japan is famous for its breed of highly marbled beef. The breed, which is called Wagyu, is now raised in different parts of the world. Our Broadleaf wagyu is raised naturally and sustainably on small farms across the United States. These sliders are a cost-effective way to feature a unique item in a manner that customers are familiar with. Best served grilled with Pepper Jack Cheese on a brioche bun, our wagyu sliders are sure to be a hit as a LTO menu item or finger food at your next catering event.

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