

# WEEKLY FEATURES



## Meat Specials

March 6th through March 10th

**Prime Reserve Pork Mignons:** Boneless Prime Reserve fat enhanced pork mignons changes the way we think of pork. The enhanced product is highly marbled which creates a tender and juicy product that doesn't dry out when cooked at higher temperatures. This versatile protein offers a chef a blank slate for creative pork dishes. **4/5, 5/6, 7/8, 8/9, or 10/11oz portions**



**PK Mignon, Boneless, Prime Reserve**

**Grass Fed Beef:** We are proud to offer Silver Fern beef, a 100 % grass fed, verified Angus program from New Zealand. This pasture raised beef does not receive growth hormones or antibiotics. Silver Fern Angus beef not only provides the "grass fed" label for your menu, it also offers a consistent eating quality.



**BF Tenderloin Whole, Grass 5lb average**

**BF Striploin Bnls, Grass, (Whole) 9lb average**

**Wild Boar St. Louis Ribs:** These are distinctive, meaty and nutty in flavor. The perfect blackboard special for the Chef whose customer is looking for something new and different. The product will vary in size; this is a truly wild protein. **20 lb/case - FROZEN**



**St. Louis Style Wild Boar Rib**

**Venison Osso Bucco:** 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 deer graze freely on a cooperative of farms with strict demands on raising and feeding the animals in New Zealand, to satisfy demand for culinary creativity. Cervena venison is grass fed and is never 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. **FROZEN - 10lb case**



**Venison Osso Bucco, 2inch**

**Indian Ridge Provisions, Inc.** | 400 Emlen Way | Telford, PA 18969 | 800-564-3300 | 215-721-0125 | [irpfoods.com](http://irpfoods.com)



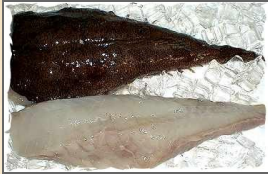


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## Seafood

March 6th through March 10th



**Large Day Boat Monkfish Fillets, Boneless/Skinless:** There are a couple of the New England boats that are targeting monk and coming in daily with very high quality fish. Most monk is a product of by-catch and is not of this quality. We purchase only large fish from these boats and fillets run in the 12-20 ounce range.



**Atlantic Snapper Fillets, PBO:** These snapper will average 2- 4# each and will produce fillets in the 8-12 oz range. This size fish is perfect for single serving size fillets. The flesh is very light in color with bright red bloodlines.



**Great Lakes Walleye Pike Fillets, skin on, PBO:** Walleye is the staple fish of the Great Lakes regions of the US and Canada. This fresh water game fish is relished for its sweet, delicate light colored flesh. Preparations may include pan searing, baking, broiling or the traditional frying methods.



**Fresh White Anchovy Fillets in Oil :** (packed 1 kilo approximately 2.2#)



**John Dory Fillets, Skin On:** 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.