

# Weekly Features

## Meat Specials

June 26th through June 30th



### Prime Ribeye Boneless

Only about 2% of all domestic cattle are graded Prime, the highest level of marbling on the USDA scale. Remember, the higher the marbling, the better the “juiciness” and therefore a better eating experience for your customers. Prime ribeyes are a perfect grilling steak or you can roast whole and slice to order.



**(BB112APR) BF RIBEYE BNLS WHOLE PRIME, MASTER CS, 75 LB AVERAGE**  
**(1PR112A) BF RIBEYE BNLS WHOLE, PRIME, 15 LB AVERAGE**

### Bistro Top Sirloin Steaks

Thinly cut from a choice, trimmed center muscle of the top sirloin butt. This steak can be utilized for a quick cooking applications such as, lunch entrees, sandwiches and steak salad. The top sirloin butt is bursting with beefy flavor and this price point will allow for many more creative options.



**(1TBG\*B) BF TOP SIRLOIN STK, CHOICE, BISTRO (5,6,7,8,10oz)**

### Mortadella

Mortadella is a large Italian sausage or luncheon meat made of finely hashed or ground, heat-cured pork, which incorporates at least 15% small cubes of pork fat, whole peppercorn and pistachios. Although Mortadella originated in Bologna, Italy our Mortadella is locally made by hand with the freshest ingredients.



**(4NM) NELLO MORTADELLA 1LB EACH**

### Pasture-Raised Victoria Veal

These calves are 100% pasture-raised and they eat a diet of their mother’s milk and natural grasses. This “humanely-raised” process does NOT include antibiotics or growth hormones. Unlike other veal that is a “by-product” industry...this veal is sourced only from breeds like Angus and Hereford. They are harvested at an average of 5 to 6 months producing a light colored tender protein.



**(3NVC\*) VL CUTLET,NAT MILK-FED,\*oz (available in 2-6ounce portions)**



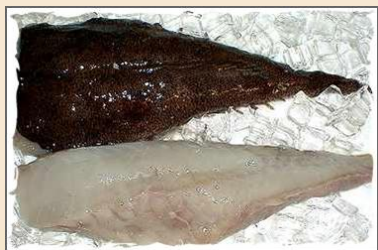


# Weekly Features

## Seafood Specials June 26th through June 30th



**Copper Shoal Farm Raised Redfish Fillets, (Red Drum), Skin-On, PBO:** Redfish has been a highly prized game fish in Louisiana for generations but has not been readily available commercially. It is now being raised on the coast of Texas using the latest aquaculture technology and is free of antibiotics. The flesh is firm and moist with a sweet and mild flavor. The fillets will average 14-18 ounces.  
**SLRFPBO**



**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.  
**SMF**



**Barramundi Fillet, Skin On, PBO:** Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor. Preparation possibilities include grilling, baking, or pan searing.  
**SBMF**



**Yellowfin Tuna Loins:** We are seeing good production of high end fish. The fish are averaging 60 - 80 pounds H & G and will possess very good volumes of fat and great red color. The loins will average 10 - 15 pounds each with both 2+ and 1# grading available.  
**#1 - STUNALA**  
**2+ - STUNAL**

