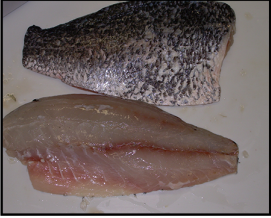




seafood features

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Barramundi Fillets, skin-on, boneless

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.



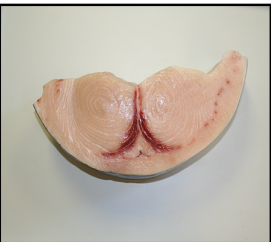
Atlantic Red Snapper Fillets, skin-on, boneless

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.



Butterfly Bronzino, skin-on, pin bones removed

This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and are the perfect portion size. The fillets will average 7-9 oz each.



Cold Water Swordfish Loins, Domestic, skin-on, boneless

This week we are sourcing our domestic sword loins from the North Atlantic. Captain Jenette Jorgenson, fishing from her F/V Eagle Eye, is sending us "Markers" — swordfish that weigh at least 100 lbs. Fish of this size will have acquired excellent fat and will have reproduced several times.



Chincoteague Salt Oysters, 100 count

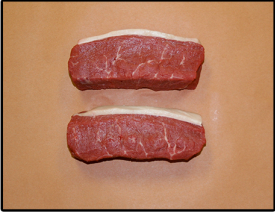
Salt, salt, and more salt! Chincoteague Cultured Salt Oysters are grown in the salty waters surrounding Chincoteague Island and Assateague National Wildlife Refuge. These oysters are raised by Mike McGee, a true "Old Salt."



meat/features

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Beef Coulotte "Hacienda" Steak

The coulotte is a muscle that rests on top of the sirloin and is also referred to as the "cap" of the sirloin. Well marbled and tender, these steaks provide good plate presentation with a consistent rectangular shape. In France it is often used for "steak frites" applications. The "Hacienda" is a great summertime steak and is a great alternative to striploin steaks given their current pricing. (6 – 8oz sizes available)



USDA Choice Porterhouse & T-bones Steaks

With beef prices still at seasonal highs, IRP searched high and low to offer you an early summer grill steak special. We are cutting these USDA Choice shortloins end-to-end...meaning you will get both "Porterhouse and T-bone" cuts in the same box. We cut and trim in-house, and the steaks are vacuum sealed to ensure shelf-life and convenience. Take advantage of this sharp price — inventories will not last long.



New Zealand Frenched Lamb Racks, 16/18oz

No other cut of lamb provides the impressive plate presentation and robust taste of rack chops, and lamb offers good variety with your protein offerings. Did you know that GMO's are nowhere to be found on the island of New Zealand? Plentiful grass and pasture land is the reason New Zealand lamb has been popular worldwide for so long. These racks are bigger than the standard smaller NZ racks found on the market, so you can be sure of a guest "wow" factor.



USDA Prime Boneless Ribeyes

IRP was able to secure a good buy on these grade PRIME ribeyes...and we're passing the savings along to our valued customers. Each piece is approximately 13-15lbs. According to many, the boneless rib is still king among beef subprimal cuts. Offer a whole roasted "true" prime rib...OR....cut into boneless Delmonico steaks. Your early summer menu can't go wrong either way. (5pc in Master Case / 2pc in Split Case)