

Weekly Features

Meat Specials

June 12th through June 16th

HAPPY FATHER'S DAY!



Beef Rib Cap Meat - Sometimes referred to as “spinalis”, this is a true “meat lover’s” palate pleaser. This cap portion of the ribeye has tremendous marbling that results in a tender and mouthwatering experience. Chefs can be creative; both braised and grilled applications are suitable.



(112D) BF RIB CAP, BNLS, SPINALIS, 10#CS, FROZEN

Creekstone Farms “Denver” Steaks - Creekstone Farms is our premier branded Black Angus program. All cattle are source-verified and processed at one single plant. This allows for consistent quality control. “Denver” steaks are a hidden gem. They are cut from the under blade of the shoulder and are bursting with great beef flavor. This may be the food-cost saving steak that you have been searching for as a summer menu special.



(1CSDS*) BF DENVER STK, CREEK (available in 5 – 12 oz portion sizes)

Prime Reserve Pork is enhanced with rich pork fat creating a “prime like” eating experience. Prime Reserve Pork removes the old stigma of pork being dry when cooked. This moist, tender and flavorful protein is also food-cost friendly.



(4PRPD*) PK RIB STK, BNLS, PRIME RESERVE 8 to 12 oz

(4PRSS *) PK STRIP STK, BNLS, PRIME RESERVE 6 to 12oz

Shrimp Ravioli – Talluto’s - Whole milk ricotta cheese, imported pecorino romano cheese, and chopped parsley, combined with fresh whole eggs . . . filled to capacity with Shrimp and sealed in a durum wheat pasta, our Large Round Shrimp Ravioli truly exemplify the quality and simplicity of Talluto’s pasta.



(81017) PT TA LG RND SHRIMP RAVIOLI, 6/12ct



Weekly Features

Seafood Specials

June 12th through June 16th

HAPPY FATHER'S DAY!!!



Jumbo Rhode Island Black Sea Bass Fillets, Skin On, PBO: These hook and line caught fish produce fillets with a delicate white flesh and a beautiful black skin. This fish has a good fat content and cooks white and flaky with a sweet finish. The black skin crisps well. Fillets will average 6-8oz.

SBSBF



Carolina Mountain Natural Trout Fillets 6/8oz (Skin on PBO): Carolina Mountain starting to farm trout in 1980 in the cold crystal clear waters of the western Carolina Mountains. The water is coming from the National Parks spring fed streams. The goal of Carolina Mountain Trout Farms is to produce the finest, freshest farmed trout available. A goal that they definitely achieved. One taste and you will see how fresh and clean tasting this fish is.

SRTFN



East Coast Day Boat Large Halibut Fillets- Boneless Skinless Fillets

We are targeting the 50-125# fish coming from the boats that are fishing daily off the coast of Nova Scotia and Newfoundland. These fish will produce thick large fillets with very good fat content.

SHF



Chincoteague Salt Oysters (100ct)- Chincoteague Island, Virginia, USA

True Chincoteague Oysters which have been raised in Chincoteague Bay have a distinctive briny flavor followed by a sweet finish. But often other oysters are brought in and left to take on the salinity of the bay for a few weeks and sold as Chincoteague oysters.

SOYCS

