



seafood features

week of
April 9-13, 2018

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Golden Eagle Farm Raised Sablefish, skin-on, pin bones removed

Golden Eagle Aquafarm is located on the Kyuquot Sound in British Columbia, Canada. They have been raising sushi quality Sablefish for the Japanese market exclusively for the past 10 years. The Japanese are extremely demanding not only on quality, but on sustainability and traceability. Golden Eagle controls the process from egg, feed, to finished product. No medications are ever used.

Sablefish is prized in Japan for its soft white flesh and its high fat content. This combination gives it a rich mouthfeel, reminiscent of Chilean Sea Bass. The fillets will average 2-3 lbs each.



Great Lakes Jumbo Walleye Fillet, skin-on, pin bones removed

Walleye is the Midwest's favorite fish. Minnesotans eat the most per capita of any state, and Walleye's firm, flaky flesh combined with its mild, clean flavor profile is the reason why. This week we are bringing in Walleye from the Canadian side of Lake Erie. The Canadian boats are landing big fish daily. These large fillets will average 1-2 lbs each and be excellent for portioning.



Canadian Atlantic Halibut, skinless, boneless (Mood Fishery)

The Mood brothers, Corey and Almond, sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher continue to bring us great Halibut, landing 80 to 100 lb. fish, which produce large, thick fillets. Canadian Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



Silver Streak Hybrid Bass Fillet, skin-on, pin bones removed

This is a great alternative to wild rockfish. No antibiotics or growth hormones added. The flesh is firm and fish of this size are full flavored due to high fat content. The fillets will average 8-10 oz each.



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Bavette Style Sirloin Steak

Bavette means "Bib" in French cooking and is a general term for the thin cuts derived from the loin section of the hindquarter. The most common Bavette is the Flank steak; however, our Bavettes are cut from Angus Sirloin Flap meat. The Angus Sirloin Flap is more tender and versatile than the Flank. They are excellent grilled and are ideal for Steak Frites specials. Available in 6/7, 8/9, and 10/11 oz portions.



Prime Reserve Pork Mignons

Prime Reserve Enhanced Pork has the marbling of Prime Beef, and elevates the Pork eating experience to new levels. Our Prime Reserve Pork Mignons have a great plate appearance, similar to Filet Mignon, can be cooked to well done and still eat great. Prime Reserve Pork Mignons are also excellent money makers, with an 8 oz Pork Mignon costing only \$3.30. Available in 4/5, 5/6, 7/8, 8/9, 9/10 and 10/11 oz portions.



All Natural Duroc Pork Tenderloins Tournedos

These antibiotic free Pennsylvania Duroc pork tournedos are portioned 6oz, 2 per pack. A 6oz Pork Tornado is only \$2.59 to the plate. Sold in 15 lb cases, frozen.



Indian Ridge Beef Sliders

Our Angus Chuck blend ground beef is made into a petite two ounce patty. Perfect for bar menus, appetizers, and banquets. Sold in 12lb. boxes, frozen.