

# Weekly Features

## Meat Specials

August 14th through August 18th



### Grass Fed Beef Ribeye

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.

**(1GF112A) BF RIBEYE BNLS WHOLE, GRASS (9LB Average)**

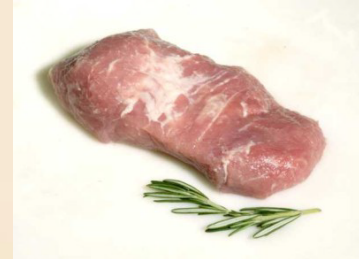


### Prime Reserve Pork Flat Iron

Boneless Prime Reserve fat enhanced pork flat iron 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.

**4/5oz, 6/7oz, 8/9oz, 9/10oz, 10/11oz**

**(4PRFIS\*) PK FLAT IRON STK, PRIME RESERVE**



### Bonewerks Braised Lamb Shank

The hind shank of lamb has been hand seasoned and perfectly oven seared, then slowly braised in a pouch with a classic demi-glace. The convenience of this melt in your mouth shank will give you time to create a compliment to this dish to wow your customers.

**12 pieces - approx. 20 oz average**

**(CA566L) Bonewerks Cooked Lamb Shanks**



### Braised Boneless Beef Short Rib

Short ribs, hand seared, infused with Classic Veal Demi Glace and slow-braised for hours. This sous vide style of slowly braising creates a fork tender entrée or appetizer that will melt in your mouth. Banquet pack, 10 pieces per pouch, approx. 5.5-6.5oz each 4 pouches per case

**(CA45-720) BONEWERKS BRAISED BEEF SHORT RIB-BULK PK**





# Weekly Features

## Seafood Specials August 14th - August 18th



SNAP A PICTURE OF OUR NEW TRUCKS ON THE ROAD USING AND TAG US "#IRPFOODS"



**Silver Streak Hybrid Striped Bass Fillets:** 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.

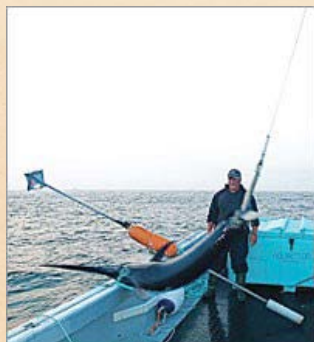
The fillets will average 6- 9oz each.

**SSB**



**Golden Tilefish Fillets, Boneless/Skinless:** A deep water bottom dwelling fish that lives at average depths of 240-780 feet. This fish is found from New Jersey to the Campeche Banks of Mexico. Golden tilefish is low in fat and has a delicate, sweet flavor similar to lobster or crab. Tilefish flesh is light and pinkish but turns flaky and white when cooked

**SGTF**



**MSC Certified Harpoon Sword Loins:** The season is under way! These fish are harvested by small vessels that work in conjunction with spotter planes. When the fish are spotted the boats sneak up and harpoon the fish. This method insures a quick kill. The fish are not thrashing on a line until they expire. These fish are full of fat and will sizzle on the grill. This is the time to feature Sword! (Cut from 100-300# fish)

**SSWLHMSC**



**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**



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