



FEATURES

May 13-17, 2019



FRESH HAWAIIAN TUNA LOIN (skin-on, boneless, bloodline in)

We are sourcing these world travelers from Hawaii. Long line day trips by Capt. Bobby Leroux on his F/V Gale Anne land these tuna at the docks where they are dressed, iced, and airfreighted to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.

#1 Grade & #2+ Grade available



FRESH DOMESTIC CAUGHT MAHI MAHI FILLET

The domestic Mahi season is off to a great start off the coast of South Carolina. This week we are bringing in fish caught by the F/V Ellen Jean and the F/V Killshot. Fish are arriving in pristine condition where our skilled and experienced technicians are hand loining and deboning the fish.

Skin-on/Boneless & Boneless/Skinless available



CHILEAN SEA BASS FILLET (Boneless, Skinless)

This wonderful fish is prized for its snow white flesh and buttery taste — it has become a very popular menu item. We are cutting 15 kilo and larger fish that will produce large thick fillets that will yield very well for portioning.



MISTY POINT OYSTERS — "THE PERFECT OYSTER" (100 count box)

Misty Point Oysters are harvested on exclusive grounds in the pristine waters surrounding Chincoteague Island. The Oysterman's exceptional husbandry paired with revolutionary growing techniques ensure both quality and consistency, making these "Suspension Grown" bivalves as deliciously salty as they are beautiful. Tumbled by the wind and the tide, these oysters offer unparalleled shuck ability, uniformity, and a higher meat to shell ratio.

INDIAN RIDGE PROVISIONS

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WAGYU TOP SIRLOIN STEAKS (6/8oz avail.)

The region of Kobe in Japan is famous for its breed of highly marbled beef. The breed, which is called Wagyu, is now raised in different parts of the world. Our Wagyu beef is fed a diet of natural wheat-based feed that ensures a high degree of marbilization. This week we are featuring steaks cut from the top sirloin, which provide a traditional steak appearance on the plate at a competitive price. Wagyu steaks provide your menu with something unique and high-end for all family celebrations!



BEEF TENDERLOIN TIPS FROZEN (frozen, 10lb case)

Beef tenderloin tips are exactly what you would expect from the name, exceedingly tender and flavorful. Our tenderloin tips are cut in-house and can be used in a wide array of dishes, from center-of-the-plate applications to kabobs or stir-fry. Usher in spring with tenderloin tip specials and keep your guests coming back for more.



BONELESS WILD BOAR LOINS

Similar to a traditional boneless pork loin but much leaner, Wild Boar Loins are a perfect opportunity to add variety to your menu without scaring any guests who are familiar with the classics. Sweet and nutty in flavor, this product is best prepared by searing in a pan and finishing in the oven — you can even incorporate the leftovers in the pan to create a sauce to accompany your wild boar entrée. Additionally, this product is sold by the piece, so there is no need to fill your freezer or cooler with more product than you can utilize.



NELLO DRY-CURED PANCETTA (3 - 3.5lb avg per case)

Often called Italian bacon, our Pancetta is locally sourced from a purveyor who utilizes the classic curing methods and dry aging to deliver an unmatched product. This versatile charcuterie is at home in a broad array of dishes, whether paired with poached eggs and toast, used as a salad topper, or highlighting a hearty pasta dish. If you are looking to begin using charcuterie on your menu or add memorable flavors to an old standby, our pancetta is the perfect vessel to do so.

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