

FEATURES

March 18-22, 2019



BONE-IN BEEF "TOMAHAWK" RIBEYE STEAKS (2lbs each, 7 pieces per case)

Nothing in the steak world quite matches the presentation of a long-bone "tomahawk" frenched chop. You've seen pictures of these beauties at leading steakhouses all over the country — now take advantage of a special price and offer this feature to your clientèle. Checking in at approximately 2lbs each, the rib portion will be thick enough to hit a perfect temperature. The frenched bone is what will really catch the attention of your dining room — your presentation options are endless.



GROUND WAGYU BEEF (10lb case)

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. We double grind this product in-house to ensure a consistent product that will work for burgers, meatloaves, and a wide variety of small plate applications. Take advantage of a cost-effective way to incorporate wagyu beef into your menu.



SKINLESS JAPANESE-STYLE PORK BELLIES (10lb avg. per piece/20lb avg. case)

So named because they are well trimmed and include the spare rib meat for a heartier product, Japanese Style Pork Bellies give you a better yield without the extra prep time of a typical pork belly. Slow roasted, braised, or smoked, these pork bellies are sure to be a hit across a variety of applications.



MARTIN'S CHICKEN APPLE SAUSAGE LINKS (2oz, 10lb case)

Boasting a flavorful blend of herbs and fresh Granny Smith apples, Martin's Chicken Apple Sausage Links are a great way to bring a new twist to a wide range of dishes. Whether you are looking to feature a unique breakfast protein, give a new twist to a salad or pasta dish, or add a savory sweetness to balance a spicy Cajun meal, Martin's chicken apple sausage can make your dishes stand out.

INDIAN RIDGE PROVISIONS

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LARGE WILD ROCKFISH FILLET/WILD STRIPED BASS (skin-on, boneless)



Due to the exceptional weather, we are seeing another run of beautiful Striped Bass fresh out of Maryland and the Chesapeake Bay. These fish are the perfect size running in the 10-15 pound range, which produce beautiful 2-4 pound fillets. The quality, freshness, and value are excellent!

Due to state regulations, Rockfish is not available for sale in New Jersey.

FRESH DOMESTIC 10/20 SEA SCALLOPS (Nantucket Lightship Scallop Area)



The United States Scallop fishery is the largest in the world, and the best managed. This is the time we see the most abundant catches and excellent pricing of 10/20 scallops from day trips by boats like the F/V Friendship, piloted by Captain Gabe, and the F/V Nordic Pride, piloted by Captain Ron.

MISTY POINT OYSTERS (100 COUNT BOX)



Misty Points are grown off the barrier islands at the bottom of Virginia's Eastern Shore. These large (3 inch) oysters have deep cups and firm meat. They have a briny start followed by a smooth celery/grassy finish. Live in the shell from Virginia's Barrier Islands.

FRESH ICELANDIC ARCTIC CHAR FILLETS (skin-on, boneless)



Iceland has been producing some amazing quality fish over the past several years — both wild as well as farm raised. One of the best farm raised fish is the Artic Char. Char is part of the Salmonid family and has a beautiful red meat flesh. Char is very versatile and can fit any application or recipe that uses salmon or trout — it is wonderful baked, broiled, or poached. Because the fish handles very similar to salmon, there are a number of folks who even prefer to smoke the fish.

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FRESH BUTTERFLIED BRONZINO (7/9oz each, head-off, skin-on, boneless)

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.