

# WEEKLY FEATURES



## Meat Specials

January 23rd through January 27th

**Bonewerks Braised Beef Pot Roast:** Our braised Angus beef is produced from USDA Choice or higher chuck roast and aged for 21 days to enhance flavor and tenderness. The roast is seasoned with kosher salt, thyme, rosemary, black pepper and garlic; then oven-seared, paired with veal demi-glace and braised in a pouch (sous vide style). This great value offers unlimited applications. **3 pieces per case/approx. 6 lb each per piece**



### Bonewerks Braised Beef Pot Roast

**Airline Boneless Duck Breast:** Add Culinary flair with our premium, antibiotic free airline boneless duck breast; a traditional boneless breast with the drumette attached. This unique cut presents as an attractive center of the plate entrée.



### Duck Breast, Frenched, ABF, 12/14oz half breast

**Prime Strip Boneless 0 X 1:** Mouthwatering is an understatement when biting into a USDA Prime Strip. This cut is highly marbled, wet-aged to perfection for tenderness and ready for roasting or cutting. Serving the highest quality grade of beef will result in customer satisfaction every time. **(Sold by the piece OR Master Case)**



### BF Striploin Bnls, 0 X 1, Prime (average weight 14 lbs)

### BF Striploin Bnls, 0 X 1, Prime, Master Case (average weight 70 lbs)

**Wagyu Beef Top Sirloin Hearts:** Wagyu beef sirloin hearts are flavorful and tender. This cut is clean, ready for roasting or you can portion cut to your specifications. This is a spectacular way to add the story of Wagyu beef to your menu at a surprisingly affordable price!  
**6-7 lb avg. (Sold by the piece)**



### Wagyu Top Sirloin Heart

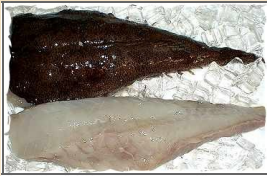


# WEEKLY FEATURES



## Seafood

January 23rd through January 27th



**Large Day Boat Monkfish Fillets, Boneless/Skinless:** There are a couple of the New England boats that are targeting monk and coming in daily with very high quality fish. Most monk is a product of by-catch and is not of this quality. We purchase only large fish from these boats and fillets run in the 12-20 ounce range.



**Wild Striped Bass (Rockfish), skin on, PBO:** This is a hook and line day boat Fishery coming out of the Mid Atlantic. These are large fish that will produce thick fillets with very good fat content.  
***Due to State regulations, Rockfish can not be sold in the state of New Jersey.***



**Raspberry Point Oysters:** Prince Edward Island National Park, Canada. Harvested from the most northern stock of oysters in North America. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3 1/4 inch small choice oyster that is a must have on any raw bar. They have a wonderful salty taste, clean flavor with a delightful sweet finish. **100 count**



**Carolina Mountain Natural Trout Fillets 6/8oz:** 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.