



FEATURES

November 18-22, 2019



FRESH 'LOCAL' MEDIUM FLUKE FILLETS (4/6oz fillets, hand cut, skin-off)

Our Fluke is part of the Flounder family and is a local delicacy. The meat is white and flaky with a sweet taste. Fluke is very versatile in preparation as it can be baked, broiled, poached or fried.



HAWAIIAN OPAH LOINS (boneless, skinless loins taken from the top rack)

The OpaH, or Hawaiian Moonfish, season is in full swing. OpaH's pink to reddish flesh is firm, with a high fat content. It has found great success in sashimi applications and is especially suited to grilling. We are getting our OpaH flown to us daily from Oahu off the F/V The Seeker.



FRESH ATLANTIC RED SNAPPER (skin-on, boneless, cut from 2-4lb fish)

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.



BLUE POINT OYSTERS (100 count, live in the shell)

Our Blue Point oysters are harvested on the renowned oyster beds of the Norwalk/Westport Island Chain where shallow waters, swift currents and sandy bottoms provide the conditions necessary for raising these wild oysters. Bottom planting, as opposed to cage or floating trays, gives these oysters much greater variation of flavor, shape and size. A favorite of Queen Victoria's, among many others, our oysters are famous for their unparalleled freshness, sweet briny flavor and plump meats.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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CALKINS CREAMERY CHEESES

Locally sourced from Honesdale, Pa, along the upper Delaware River, comes our cave-aged Calkins Creamery cheeses that are aged a minimum of 60 days prior to being sold. They offer a great opportunity to add quality ingredients to your menu or run as a limited feature.

Cow Tipper (2 lb avg) Bathed weekly in Yuengling porter, this gouda cheese is a unique item, perfectly suited for charcuterie or melting, featuring caramel and dark roasted malt flavors.

Lida Gold Montasio (4 lb avg) This Montasio style cheese is painted with olive oil and tomato and aged for a minimum of 12 months to achieve the prime mild and creamy flavor profile.

Misty Morning (2.5 lb avg) Also known as Coal Miner's Cheese from the Welsh miners who packed it in their lunches before heading to the mines, this strong, smooth cheddar is aged 6 months prior to shipment.

Vampire Slayer (4 lb avg) A strong garlic cheddar mixed with a unique blend of spiced and encased in black wax, this versatile cheese can be used to add pep to almost any recipe, but is best used sliced on sandwiches or melted into soup and pastas.

BEEF TENDERLOIN PETITE FILET STEAKS



A benefit of dealing direct with a cutter like IRP is that it affords you the chance to purchase different options when it comes to items like Filet Mignon. We cut many center-cut 'barrel' filet mignons. As we work our way down towards the tail, we produce a cut unique to us. The larger section of the tail is not big enough to produce 6 oz and up portions, but it is perfect for 3/4/5 oz portions. Cut from the more narrow tail section, these filets display good height on the plate, even at their small size. We call this lineup our 'Petite Filet' program. These gems are great on their own, as part of a surf-n-turf or even cross-utilized with an entree salad. Take advantage of this sharp price offer and stock up before the holidays.

USDA PRIME BEEF BRISKETS (limited quantities available)



Brisk air, football and late Autumn produce just scream beef brisket to us. The brisket comes from the lower chest portion of the animal, just above the foreshank. Because of its coarse texture and high amounts of marbling, brisket has long been popular in BBQ preparations as well as gaining popularity in smoking, braising and roasting. Our featured USDA Prime briskets are not often seen in the market and coupled with the rich amount of marbling, they can only serve to raise your dish to the next level.

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