



Halloween Week Features

week of

October 29 - November 2, 2018

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"Terrifying" Tenderloin Tail Steaks

Fight back rising tenderloin pricing with this money-making opportunity. These "tail steaks" are a natural by-product of our center-cut tenderloin production. Applications are endless with this versatile piece (approx. 3-5oz in size) and the competitive price point allows tenderloin to be used in a wide variety of price ranges.



"Vampire" Venison Osso Bucco

Our venison (red deer) are raised free of steroids and hormones in the grasslands of New Zealand's South Island. The deer are harvested three years or younger to insure proper sizing and texture. These hindshank circular osso bucco portions will be cut approximately 3 inches high, making this a memorable Fall braising dish for both the pallet and the eye.



"Broomstick" Bavette Style Sirloin Steak

Bavette means "Bib" in French cooking and is a general term for the thin cuts derived from the loin section of the hindquarter. The most common Bavette is the Flank steak; however, our Bavettes are cut from Angus Sirloin Flap meat. The Angus Sirloin Flap is more tender and versatile than the Flank. They are excellent grilled and are ideal for Steak Frites specials.

Available in 6, 8, and 10 oz portions.



"Violent" Veal Short Ribs (Bone-in)

Veal Short Ribs are an excellent, affordable alternative to their Beef counterpart. At 4.99 lb, they are half the price of Beef Short Ribs. Each bone-in Veal Short Rib is 4-bone and will weigh approximately 1.5 lbs. At 4.99 lb, you can put a pound and a half of braised Veal Short Ribs on the plate for only \$7.50.

10 lb case, frozen, 10 Veal Short Ribs per case.