

Weekly Features

Meat Specials



**SPECIALTY
MEATS**

August 7th through August 11th



Nello's COLOMBIAN-STYLE CHORIZO (4oz Links)

A fully-cooked smoked sausage infused with a delicious combination of ground pork, fresh scallions, garlic powder, turmeric, and paprika. The flavors of the spices and fresh scallions when grilled or sautéed are delicious!

(4NSCC) - Columbian-Style Chorizo (10lb box)



Colombian Style
Chorizo

Nello's MEXICAN-STYLE CHORIZO Links (4oz Links)

A fresh sausage made from coarsely chopped pork and pork fat, seasoned with Puya Chili, Arbol Chili, paprika, garlic powder, black pepper, ground cloves, onion powder and vinegar. It is classified as a picante (spicy) sausage. We use a smoked paprika, which gives it a nice spicy flavor.

(4NSMC) - Mexican-Style Chorizo (spicy)(10lb box)



Mexican Style Chorizo

Prime Reserve Pork Mignons

Boneless Prime Reserve fat enhanced pork mignons changes the way we think of pork. The enhanced product is highly marbled which creates a tender and juicy product that doesn't dry out when cooked at higher temperatures. This versatile protein offers a chef a blank slate for creative pork dishes.

4/5, 5/6, 7/8, 8/9, or 10/11oz portions

(4PRPM*) PK Mignon, Boneless, Prime Reserve



Grass Fed Beef Striploin

We are proud to offer Silver Fern beef, a 100 % grass fed, verified Angus program from New Zealand. This pasture raised beef does not receive growth hormones or antibiotics. Silver Fern Angus beef not only provides the "grass fed" label for your menu, it also offers a consistent eating quality.

(1GF180A) BF STRIPLOIN BNLS,GRASS,(WHOLE)

**(1GF180AC) BF STRIPLOIN BNLS,GRASS,C-T-O, 8 to 16 oz
(Gross Weight)**



Indian Ridge Angus Butcher Cut Rib Steaks

Indian Ridge Angus Cattle are sourced from a cooperative of small family-owned Black Angus ranchers located in the Mid-West. Angus cattle have the propensity to develop marbling at a young age which results in a combination flavor and tenderness that cannot be rivaled by other breeds.

14/16oz, 16/18oz, 18/20oz, 20/22oz, 22/24oz, 30/32oz

(1HCBS*B) BF RIB STK, BONE-IN, BUTCHER, IRA



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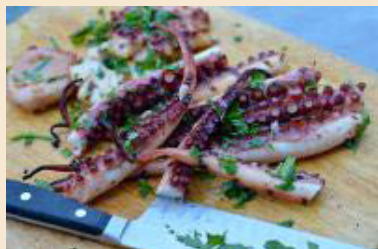


Seafood Specials August 7th - August 11th



Atlantic Snapper Fillets - Skin on PBO: These snapper will average 2- 4# each and will produce fillets in the 8-12 oz range. This size fish is perfect for single serving size fillets. The flesh is very light in color with bright red bloodlines.

SRSF



Cooked Spanish Octopus Tentacles - Frozen Packed 10cs (10x1#): Very user friendly; cleaned and preboiled frozen tentacles from the finest Spanish Octopus. Thaw and serve cold or heat and serve. Sold by the 10lb case which is packed as 10/1lb units.

SZCOT



Barramundi Fillet, Skin On, PBO: Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor. Preparation possibilities include grilling, baking, or pan searing.

SBMF



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.

SMF



Wahoo Loins, Skin On/PBO: Wahoo is an excellent value in a grilling fish. The meat is light in color, very dense, and turns white when cooked. Wahoo has a very clean flavor and it is suitable for sauces and marinades, especially those of tropical fruit origin. Wahoo is not especially high in fat and care should be taken not to overcook it.

SWL