



FEATURES

October 28 - November 1, 2019

FRESH FARM RAISED SABLE (BLACK COD) FILLET (SKIN-ON, BONELESS)



Fresh (Never Frozen) farm-raised Sable is a wonderful mild whitefish. Also known as Black Cod this fish is served the world over in some of the finest white tablecloth restaurants. Farm-raised Sable is a great year-round alternative to the frozen Sable that is often used when fresh is not available.

FRESH HAWAIIAN TUNA LOIN (skin-on, bloodline in)



We are sourcing these world travelers from Hawaii. Long line day trips by Capt. Bobby Leroux on his F/V Gale Anne land these tuna at the docks where they are dressed, iced, and airfreighted to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.

U/10 CT. DRY SEA SCALLOPS (U.S. Georges Bank, packed to spec.)



The scallop industry is highly regulated and is considered one of the most sustainably managed fisheries in the United States. This is the time we see the most abundant catches and excellent pricing of U/10 scallops caught on or near the Georges Bank Fishing grounds, in the northeast Atlantic, close to New England and the Canadian Maritimes.

COOKED SPANISH OCTOPUS TENTACLES (Packed in 10/1lb IVP bags)



Very user friendly – cleaned and pre-boiled frozen tentacles from the finest Spanish Octopus. Thaw and serve cold or heat and serve. Sold by the 10 lb case, which is packed as 10 / 1 lb units.

INDIAN RIDGE PROVISIONS

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(800) 564-3300



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USDA CHOICE ANGUS "BEWITCHING" PORTERHOUSE & T-BONES



IRA (Indian Ridge Angus) is our USDA certified label, featuring Black Angus cattle graded USDA Choice or higher. A majority of these cattle are raised on small ranches in the mid-west. Striploin and tenderloin steaks are great on their own; combined with a bone and you have steak perfection. These bone-in steaks are cut from the shortloin, with consistent marbling and texture. Hand selected and cut in-house, we then remove any bone dust before individually packaging for prolonged, fresh shelf-life. The porterhouse features half or more of the filet, while the T-Bone offers half or less.

PRIME RESERVE "PHANTOM" PORK PORTERHOUSE



Experience the ultimate in succulent, juicy pork. Our pork is enhanced with flavor-rich pork trim, resulting in increased marbling. This 'prime-like' marbling allows the chop to retain a high moisture level, thereby preventing a 'dry' product. The pork porterhouse provides a great bone-in presentation, which includes both the strip and filet side—a great late summer presentation.

"VIOLENT" VEAL SHORT RIBS (bone-in, 10 lb. case only)



Given the crisp fall air, we feel a braised feature is certainly in order. Veal is making a comeback on menus everywhere and our milk fed veal is tender and flavorful. These cross-cut 'flanken-style' short ribs weigh approximately 14-16 ounces each; a perfect portion size at a great cost for your kitchen.

"WICKED WITCH" WAGYU BEEF COULOTTES (whole)



The coulotte is a muscle that rests on top of the sirloin, sometimes referred to as the "cap". Well marbled and tender, these steaks provide good plate presentation with a consistent rectangular shape. Wagyu cattle originated in Japan and are now raised in other parts of the world. The incredible combination of abundant marbling and soft muscle make Wagyu cattle in demand all over the country. This is a special experience for your guests - and by taking advantage of this price, you can offer it on your feature board for a competitive price. Each coulotte muscle weighs approximately 2.5-3 lbs., and is cleaned, to provide maximum yield for your kitchen.

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