



FEATURES

October 26-30, 2020



Petite Beef Tenderloin Filets (3, 4, & 5oz available)

•3oz: \$11.99/lb (1FTS3) •4oz: \$12.99/lb (1FTS4) •5oz: \$14.99/lb (1FTS5)

A hidden gem here at IRP, our "petite filet" program affords our customers to purchase high quality tenderloin steaks at a fraction of the traditional cost. In our normal course of business we cut many larger portions of tenderloin filets, which leaves us smaller portions that are sold at a discounted price. Offered in three different sizes, these filet mignons are great grouped in a pair or as part of a surf-n-turf, mixed grill, or small plate.



Ground Beef, Pork & Veal (frozen, 10lb case)

\$3.49/lb (7BVPX)

We grind our trims in house to create our own beef, pork, and veal blend. Our blend can be used in any number of delicious applications.



Hawaiian Opah Loins (boneless, skinless loins taken from the top rack)

\$10.45/lb (SOPAH)

The Opah, or Hawaiian Moonfish, season is in full swing. Opah's pink to reddish flesh is firm with a high fat content. Our Opah is flown to us daily from Oahu.



East Coast Halibut (boneless, skinless, cut from 85lb+ fish)

\$13.70/lb (SHF)

Sailing from Woods Harbor, Nova Scotia, the Mood brothers are landing 85+ lb Halibut, which produce large, thick fillets.



Farm Raised Cobia Fillet (skin-on, boneless)

\$11.94/lb (SACF)

Cobia is one of the best eating fish in the world — its firm, broad flaked flesh and buttery fat content are similar to Chilean Sea Bass.