

# WEEKLY FEATURES



## Meat Specials

January 9th through January 13th

**Wild Boar St. Louis Ribs:** are distinctive. meaty and nutty in flavor. The perfect blackboard special for the Chef whose customer is looking for something new and different. The product will vary in size; this is a truly wild protein. **20lb/case - FROZEN**



**St. Louis Style Wild Boar Rib**

**Dry Age 7oz Beef Patties:** There is no denying that dry aging beef increases the flavor profile exponentially. Try our Dry Aged 7 ounce patties as the rich flavor will keep your customers coming back for more. **10.5lb/box - FROZEN**



**7oz Dry-Age Beef Ground Patty**

**Bonewerks Braised Lamb Shank:** The hind shank of lamb has been hand seasoned and perfectly oven seared, then slowly braised in a pouch with a classic demi-glace. The convenience of this melt in your mouth shank will give you time to create a compliment to this dish to wow your customers. **12 pieces - approx. 20oz average**



**Bonewerks Cooked Lamb Shanks**

**Veal Short Ribs:** Winter menus bring braising to a whole new level. Braising is synonymous with comfort food. Try our versatile veal short ribs that will be a flavor host your favorite sauce. **2/5lb per 10lb case**



**Veal Short Rib, Bone-In**

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## Seafood

January 9th through January 13th



**Blue Foot White P&D Tail-Off Fresh Shrimp, 51/60ct:** Blue Foot White shrimp are raised on the coast of Ecuador in an eco-friendly environment. They are antibiotic and hormone free as well as ASC (Aquaculture Stewardship Council) Certified. These shrimp are harvested around the clock and ship within 24 hours of harvest. Blue Foot Whites are an excellent alternative to Rock Shrimp.



**Atlantic Black Sea Bass Fillets, Skin On, PBO:** These hook and line caught fish produce fillets with a delicate white flesh and a beautiful black skin. This fish has a good fat content and cooks white and flaky with a sweet finish. The black skin crisps well. *Fillets will average 6 - 8 ounces.*



**Misty Point Oysters:** Misty Points are raised on exclusive grounds in the pristine seaside waters of Virginia. These top-shelf oysters are perfected through intense husbandry that creates their deep cups and great taste. Averaging 3 inches, these oysters have high salinity upfront that fades into bright sweet hints of celery and grass. *Packed 100 count*



**Farm Raised Cobia Fillets, Skin on/PBO:** Cobia is suitable for many preparations. It can be grilled, pan seared, broiled or used for ceviche or sashimi applications. These fish are being raised in open ocean cages in the nutrient rich pristine waters of the Caribbean. This is a very sustainable fishery with minimal impact to the eco-structure. The fish will average 6-8lbs in size. The flesh cooks white and moist with a very clean flavor and the skin will crisp very well.



**U/15 ct. Dry Sea Scallops:** These beautiful gems come to us in catch weight 40# sacks. We then sort, them and re-grade for sizing, remove any shells and/or splits, then pack in 10# cloth bags for your convenience. These scallops will average 12-15ct providing a great value in a larger sized scallop.