



# meat/features

week of  
October 22-26, 2018

.....



## Indian Ridge Angus Porterhouse & T-Bone Steaks

Indian Ridge Angus Porterhouse & T-Bone Steaks are without equal when it comes to consistent flavor and tenderness. Ask your rep. how an IRA steak on your plate can boost your profit margin. After cutting in house, we hand trim and clean these steaks of any bone dust.



## Angus Flat Iron Steaks — USDA Choice, 4 oz - 10 oz available

The Flat Iron steak is the second most tender muscle in a steer. These Angus Flat Irons will have terrific marbling and will perform with a simple Montreal style seasoning or marinade. A unique feature of the flat Iron is that it plumps up when cooked. A 6 oz portion will have excellent plate appearance and a food cost of only \$4.50. (4 oz - 10oz available at feature price)



## Veal Short Rib (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.



## 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.