



seafood features

week of
October 15-19, 2018

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Wild Caught Canadian Sword Loin (MSC Certified, Skin-on)

Mood Fisheries is sending us these MSC Certified hook and line fish from the Emerald Basin, an in-shore fishery off of Nova Scotia. These are the same great quality as the harpoon fish without any harpoon damage.



Wellfleet Oysters (100 count case)

The most famous of all New England oysters, Wellfleets are farmed in the protected intertidal flats of Wellfleet Harbor, MA. The Cape's lack of freshwater guarantees a profoundly briny flavor in its oysters.



Fresh Hawaiian Opah Loins (boneless, skinless)

The Opah, or Hawaiian Moonfish, season is in full swing. Opah's pink to reddish flesh is firm, with a high fat content. It has found great success in sashimi applications and is especially suited to grilling. Captain Dave is doing day trips on his F/V Iron Lady. He returns to the docks each afternoon to meet the trucks that take his catch to Honolulu International for its overnight trip to Indian Ridge.



Carolina Mountain Farm Raised Trout Fillets (skin-on, boneless)

Carolina Mountain started farming trout in 1980 in the cold, crystal clear waters of the western Carolina Mountains. The goal of Carolina Mountain is to produce the finest, freshest farmed trout available — a goal they have achieved. One taste and you will see how fresh and clean tasting this fish is. The fillets will average 6-8 oz each.



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Indian Ridge Fresh "House-blend" Ground Beef

Our ground beef is produced daily from our fresh premium steak trimmings. USDA inspected striploins, top butt sirloins, and even tenderloin filet mignons are examples of muscles that go directly into our trim. All grinds are tested for wholesomeness by our food-safety team at our in-house lab. Our use of ozonated water as an intervention method also adds a layer of protection to our ground beef program. As far as the taste...similar to a craft brewer with beer...our ground beef team has a "mad scientist" knowledge of the exact formula and ratios to product a product that has just the right flavor without too much fat. Taste what real ground beef from a butcher tastes like!



Indian Ridge Angus Choice 0x1 Striploins (Split Case)

Indian Ridge Angus (IRA) Beef is sourced from small cattle producers with stringent quality requirements on muscle conformity and trim level. Our USDA labeled program allows for only Choice or higher product to be used. Check out a "boutique" Angus program that is sure to set your menu apart.



Bacon Wrapped Pork Kabobs

From concession fare to center-of-the-plate, the unique Bacon Wrapped Pork Kabob can make a menu stand out. It starts with tender and juicy PrairieFresh Prime® pork loin skewered and then wrapped with hardwood smoked bacon.

10lb case; 40 each per case, \$1.49 each



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)