



seafood features

week of
July 23-27, 2018



Hawaiian Ono (Wahoo) Loins, skin-on, boneless

One of the best eating fish in the ocean, Wahoo is an excellent value in a grilling fish. The flesh is firm yet flaky when cooked, with a sweet, mild flavor. Captain Bobby Leroux is sailing from Hawaii on his F/V Gale Anne. Capt. Leroux brings his catch to the dock daily for overnight flights to Indian Ridge. Filets will average 8 lbs.



Atlantic Red Snapper Fillets, skin-on, boneless

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted overnight to us. The fillets will weigh 8 to 10 oz.



Copper Shoals Farm Raised Red Drum Fillets, skin-on, boneless

Red Drum is a wildly popular game fish from Florida to Mexico, and these anglers know what a great eating fish it is as well. Copper Shoals Farms of Texas sustainably raises Red Drum, also known as Redfish, outside of Port O'Connor on the Gulf Coast of Texas. Jim and Vicki Ekstrom oversee this family business, carefully monitoring all stages of growth. The result has been a high-quality Redfish that is leading the comeback of this excellent fish to menu's around the country. The fillets will weigh 1 to 1.5 lbs.



Chincoteague Salt Oysters, 100 count

The farm has requested us to keep these gems on feature for another week — Take advantage of the great price they are offering!

Salt, salt, and more salt! Chincoteague Cultured Salt Oysters are grown in the salty waters surrounding Chincoteague Island and Assateague National Wildlife Refuge. These oysters are raised by Mike McGee, a true "Old Salt."



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Wild Boar Baby Back Ribs

Texas Wild Boar are great eating, with a robust pork flavor, slightly nutty and sweet. Wild Boar Baby Backs are perfectly sized for a bar snack or appetizer.

15 lb case — 2 each, 8 oz baby back ribs per pack



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.

10 lb case, 40 each per case, \$1.75 each



Dry Aged Boneless Striploin

At Indian Ridge Provisions we dry age beef for 28 to 35 days in a separate sterile room with a constant temperature of 35 degrees and humidity at 70 percent. Weight loss happens during the first two weeks, as moisture evaporates from the meat. This loss of moisture concentrates the beef flavor. The next three weeks naturally occurring enzymes break down proteins in the connective tissues of the muscle fibers, which tenderizes the meat.

These well marbled Angus Dry Aged Strip Loins will make for a great high-end feature.



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.