



# FEATURES

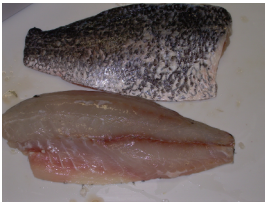
February 3-7, 2020

## **WILD EAST COAST HALIBUT FILLET (boneless, skinless; cut from 85 lb+ fish)**



Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 85+ lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.

## **FRESH BARRAMUNDI FILLET (boneless, scaled)**



Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.

## **FRESH ROCK SHRIMP (fresh, P&D, 51/60 ct/gallon)**



After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant and we are featuring peeled and deveined large Rock Shrimp.

## **COOKED SPANISH OCTOPUS TENTACLES (Packed in 10/1lb IVP bags)**



Very user friendly — cleaned and pre-boiled frozen tentacles from the finest Spanish Octopus. Thaw and serve cold or heat and serve. Sold by the 10 lb case, which is packed as 10 / 1 lb units.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



# FEATURES

February 3-7, 2020

## **IRP HAND-CUT TOP ROUND VEAL CUTLETS (2, 3, 4, 5, 6, or 8 oz available)**



Premium top rounds are seamed and hand-cut thin before being pounded to increase the tenderness. Providing great plate coverage, veal cutlets are one of the least expensive ways to incorporate veal onto your menu. Parmesan, Marsala, and weiner schnitzel are all classics - or you can give this protein your own unique contemporary spin for a Valentine's Day feature.

## **IBP 'STAR RANCH' USDA CHOICE BONELESS RIBEYES (5 pc/cs, case only)**



These boneless ribeyes are classified as 'heavy' - meaning they will average about 17 lbs. per piece. Many chefs prefer these larger ribs for roasting purposes. Take advantage of the price and book now for Valentine's Day.

## **VEAL RACKS (oven-ready, 6-bone)**



Our oven-ready, 6-bone veal racks are a great way to get the most out of your veal. These grain-fed veal racks are ready to be cut into chops or roasted whole for a dramatic presentation. Ideal for a winter menu, these domestic veal racks are tender and mild; the perfect canvas to season as you see fit.

## **AUSTRALIAN 'LARGE' LAMB RACKS**



Australian lamb has found favor for many years among American chefs. The lamb graze on natural grass, but a bit of grain is incorporated into their diets to give their meat a milder taste that many compare to traditional domestic lamb. This fact, along with a price point that is noticeably lower than domestic is the reason 'Aussie Racks' have become so popular. This feature showcases 32 oz. racks. Each rack has 8 bones, which are frenched. Buy conveniently by the each.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



## Valentine's Day Seafood

### LOBSTER!



#### Live Lobster

In residence at IRP Foods in our Lobster Tank Condos — 1.25lb and 1.5lb Hard Shell lobsters. Other sizes available next day.



#### Brazilian Spiny Tails

Sizes: 3oz - 16/20oz



#### South African Cold Water Tails

Sizes: J (4-4.5oz), G (5-6oz), F (6-8oz)



#### Canadian Cold Water Tails

Sizes: 5oz - 16oz

### CRAB!



#### King Crab Legs — Splits

16/20 count



#### J&B Wharf Colossal Crab Meat

Great Cocktail Crab Meat



#### King Crab Legs — Starcut

16/20 count



#### J&B Wharf Super Lump Crab Meat

The perfect crab cake blend!

### CAVIAR!

#### Tsar Nicoulai White Sturgeon (30gm)

For over 30 years, Tsar Nicoulai Caviar has sustainably cultivated world-renowned caviar from 100% American White Sturgeon. Tsar Nicoulai caviar is natural, fresh, additive free and enjoys a loyal following of fine food enthusiasts.

#### Bowfin (4.4oz jar)

Hailing from Louisiana, the indigenous Bowfin is known there by its Cajun name of "Choupique." Though not a sturgeon, this ancient species of freshwater fish produces a robust and distinct roe that has gained popularity in caviar circles due to its affordable price and high quality.

#### Hackleback (1oz jar)

The Hackleback Sturgeon are the most abundant sturgeon found in North America. Hackleback caviar is often compared in flavor to the Caspian Sea Ossetra. It is known for its sweet, buttery flavor and a strong nutty finish.