



FEATURES

July 8 - 12, 2019



FRESH BARRAMUNDI FILLETS (skin-on, scaled, boneless hand cut fillets)

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.



ORGANIC PEI MUSSELS (live in shell, 10 lb bag)

From seeds to mature mussels, every facet of Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that organic seeking consumers demand in today's marketplace. Global Trust has been an international leader in aquaculture certification since the 1990s and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.



ICELANDIC COD LOIN (MSC certified, boneless, skinless, 100% yield)

Tremendously versatile and cost effective, our Wild Icelandic Cod is sold boneless/skinless, which allows for a multitude of applications on the menu. Because only the top loin is used there is NO waste – this is a 100% usable product. Icelandic Cod Loin is Marine Stewardship Council (MSC) certified, making the fish not only a healthy choice, but also a sustainable choice. Icelandic Cod is a cost-effective alternative to comparable higher priced fish, such as Halibut and Chilean Sea Bass.



DUCKTRAP RIVER OF MAINE SMOKED TROUT FILLET (3 lb catch weight box)

Ducktrap River of Maine smoked rainbow trout is the most exquisite of all smoked fish. The fillets are gently smoked to retain their natural moisture and texture. Their distinctive mild taste makes Ducktrap trout the ideal selection for introducing the pleasures of smoked seafood to an uninitiated palate.

INDIAN RIDGE PROVISIONS

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PASTURED GRASS-FED FRENCH-BONE VEAL RACK CHOPS (12 & 14oz)



These bull calves are allowed to open graze naturally on grasses – as opposed to being formula fed like traditional veal calves – resulting in a meat protein that is lighter than traditional beef, but darker than formula fed “white” veal. The flavor is fuller – more along the lines of beef – but the muscle still has the unique tenderness associated with veal. This niche item is a true winner, especially at the price point which makes it a great value compared to traditional veal and beef rib chops. Available in 2 portion sizes: 12/13ounce and 14/15ounce.

BONELESS BEEF RIB STEAK NAV



These boneless rib “Delmonico” steaks are cut from grain-finished cattle that are over 33 months of age – therefore they cannot be graded USDA Choice (because of USDA age requirements, graded cattle must be under 32 months). Keep in mind, the cattle are “inspected,” they are just not “graded” for a marbling score. This stipulation puts the ribeyes in the “No Roll” category reducing their price substantially. Many of our customers have found good value in utilizing this product in price sensitive situations. The steaks are fresh cut and packaged by our expert team here at IRP.

PORK TENDERLOIN MEDALLIONS (4/5oz)



These gems look great on the plate and are a boost to the bottom line. These fresh pork tenderloins are portion cut to produce perfect-looking medallions that sit up on your plate just like a filet mignon. Served alone for a small plate, in a pair for an entree, as part of a surf-n-turf or mixed grill, or wrapped in bacon....the possibilities are endless. At the special feature price, each pork tenderloin medallion will average \$1.09/portion – you simply can't go wrong.

DRY-AGED BONE-IN "KANSAS CITY" STRIPLOIN STEAKS (10-18oz)



“Kanas City” or “shell steak” are the nicknames for bone-in striploin steaks. These center-cut striploin steaks have the bone left-in, which offers a powerful plate presentation that is sure to wow your guests. We age only USDA Choice beef or higher for 28 plus days – this maximizes beef flavor and tenderness by giving the muscle cells time to break down. Take advantage of this special price on an item that we are rarely able to feature because of its high demand.

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