

WEEKLY FEATURES



Meat Specials

March 20th through March 24th

CLOSE OUT THIS WINTER WITH A UNIQUE BRAISING DISH!

Lamb Shanks Frenched, Australian: Plate presentation along with a delicious, mild tasting, naturally lean frenched Australian lamb shank is a great way to close out your winter braising dish. Our shanks derive from Lamb that is pasture raised, grass fed and free from added hormones or growth promotants. **16/18oz 2pc/vac**



LB Hindshank, Frenched, Australian

“Flanken-Style” Beef Short Ribs: Short Rib plates possess some of the richest meat in the entire animal. Heavily marbled – when smoked, braised, or cooked sous vide style these gems provide great flavor and a bold presentation. This week we are featuring short ribs cut “Flanken-Style”, which means they are cut *across* the bone. There will be 3-4 short bones going across each portion. They are available in a variety of fresh-cut portion sizes; ranging from 6/8oz all the way up to 20+ounces. This puts the short rib “in-play” for both small plate applications as well as large signature dishes.



BF Short Ribs, Flanken Style

Venison Osso Bucco: Indian Ridge venison (red deer) is raised in the grasslands of New Zealand’s South Island. They are raised without the use of steroids or hormones. Venison has a mild yet distinct flavor and is naturally tender. These hindshank circular osso bucco cuts will be 2 inches in height, and weigh approximately 6oz each. **10lb case, FROZEN**



Venison Osso Bucco, 2inch

Bonewerks Braised Balsamic Barbeque Pork Shanks: Pork Shank hand seasoned with artisan barbeque rub and oven seared to perfection. The shank is enhanced with “Sweet Baby Rays” sauce, a Modena balsamic reduction and pork glaze. This sous vide style of slowly braising creates a fork tender entrée that will melt in your mouth.
12pc/case, approx. 19-21oz



Bonewerks Fully CKD BBQ Pork Shank

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Seafood

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Copper Shoal Farm Raised Redfish Fillets, (Red Drum), Skin-On, PBO: Redfish has been a highly prized game fish in Louisiana for generations but has not been readily available commercially. It is now being raised on the coast of Texas using the latest aquaculture technology and is free of antibiotics. The flesh is firm and moist with a sweet and mild flavor. ***The fillets will average 14-18 ounces.***



MSC Icelandic Cod Loins, Boneless/Skinless: The boneless/skinless loin cuts of these large cod have no tail section or belly, just the thickest and best part of the fillet. The cod is caught by hook and line and the fish are pristine. Icelandic cod is favored by knowing chefs for its firm texture and high fat content. The nutrient rich cold waters of Iceland produce the best cod available. ***The loin cuts will average 16oz and up.***



Golden Tilefish Fillets, Boneless/Skinless: A deep water bottom dwelling fish that lives at average depths of 240-780 feet. This fish is found from New Jersey to the Campeche Banks of Mexico. Golden tilefish is low in fat and has a delicate, sweet flavor similar to lobster or crab. Tilefish flesh is light and pinkish but turns flaky and white when cooked



Jumbo Black Sea Bass Fillets, Skin On, PBO: These hook and line caught fish produce fillets with a delicate white flesh and a beautiful black skin. This fish has a good fat content and cooks white and flaky with a sweet finish. The black skin crisps well. ***Fillets will average 6-8oz.***