



FEATURES

July 15-19, 2019

SILVER STREAK FARMS HYBRID BASS FILLET (skin-on, boneless)



This is a great alternative to wild rockfish. No antibiotics or growth hormones added. The flesh is firm and fish of this size are full flavored due to high fat content. The fillets will average 8-10 oz each.

FRESH WILD CAUGHT EAST COAST HALIBUT FILLET (boneless, skinless)



Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 50-85 lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.

FRESH HAWAIIAN TUNA LOIN (skin-on, boneless, bloodline in)



We are sourcing these world travelers from Hawaii. Long line day trips by Capt. Bobby Leroux on his F/V Gale Anne land these tuna at the docks where they are dressed, iced, and airfreighted to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.

#1 Grade & #2+ Grade available

CHINCOTEAGUE SALT OYSTERS, 100 COUNT



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."

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

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DRY-AGED BONELESS BEEF STRIPLOIN STEAKS

We age only top quality USDA graded beef in our separate dry-aging locker. This room sets temperature and humidity to the ideal levels to allow beef to age properly. During the 28+ day process, the beef muscle loses excess moisture — hence the name “dry”-age. This serves to concentrate the beef flavor and provide a flavorful punch — much like a fine wine that ages over time. Some of you who have been to IRP for a tour (all are welcome) probably remember that distinct beef smell in the dry-age room. If you’re a fan of IRP dry-age, please take advantage of this special mid-summer price. If you have not ventured down the dry-aged path before, this is the ideal week to run a feature at your establishment considering the price reduction we are offering.



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.



WAGYU 3oz SLIDERS (12lb case)

The region of Kobe in Japan is famous for its breed of highly marbled beef. The breed, which is called Wagyu, is now raised in different parts of the world. Our Durham Ranch wagyu is raised naturally and sustainably on small farms across the United States. These sliders are a cost-effective way to feature a unique item in a manner that customers are familiar with. Best served grilled with Pepper Jack Cheese on a brioche bun, our wagyu sliders are sure to be a hit as a LTO menu item or finger food at your next catering event.



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/per portion — you simply can't go wrong.

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