



# Meat Features

week of  
September 10-14, 2018



## PA Hershey Blend Patties — 6oz, 7oz, or 8oz available

Now is a great time to check out our source-verified local beef. Indian Ridge has partnered our PA Proud Label with Hershey Lancaster Angus Beef in Lancaster County. This 4<sup>th</sup> generation family owned farm raises corn, wheat, barley...and of course...BEEF. Black Angus USDA Choice cattle is raised in Lancaster County – what could be better for your menu or feature board? (6oz, 7oz, or 8oz available)



## Angus Flat Iron Steaks — USDA Choice, 4oz-10oz available

The Flat Iron steak is the second most tender muscle in a steer. These Angus Flat Irons will have Terrific marbling and will perform with a simple Montreal style seasoning or marinade. A unique feature of the Flat Iron is that it plumps up when cooked. A 6 oz portion will have excellent plate appearance and a food cost of only \$4.50. (Feature price good for 4 oz – 10 oz portions)



## Pub Steaks — 6oz-10oz available

The coulotte is a muscle that rests on top of the sirloin. Well marbled and tender; these steaks provide good plate presentation with a consistent rectangular shape. They will eat every bit as good as more well-known cuts from the middle of the animal. Chef's often consider this steak the best kept secret in the animal. At Indian Ridge, we call our cleaned Coulotte steaks "Pub" Steaks.



## Cucina Della Cucina Meyer Lemon Ricotta with Wild Arugula Ravioli

Cucina's Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli is great as a vegetarian entrée, appetizer, or main dish accompaniment. This ravioli is filled with smooth, creamy ricotta and Meyer Lemon accented with local wild arugula. It bursts with sweet and tangy flavor in each bite. Cucina's pastas are all made the way a gourmet chef would make them — by hand — using the utmost care and only the finest ingredients.