



# Seafood Features

week of  
August 20-24, 2018



## Silver Streak Hybrid Striped Bass Fillet, skin-on, pin bones removed

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. These fish mature in natural pond environments and are monitored around the clock on their growing conditions. The fillets will average 8-10oz each and are coming out of Ekstrom Aquaculture, the largest hybrid striped bass farm in the USA.



## Copper Shoals Farm Raised Red Drum Fillets, skin-on, boneless

Red Drum is a wildly popular game fish from Florida to Mexico, and these anglers know what a great eating fish it is as well. Copper Shoals Farms of Texas sustainably raises Red Drum, also known as Redfish, outside of Port O'Connor on the Gulf Coast of Texas. Jim and Vicki Ekstrom oversee this family business, carefully monitoring all stages of growth. The result has been a high-quality Redfish that is leading the comeback of this excellent fish to menu's around the country. The fillets will weigh 1 to 1.5lbs.



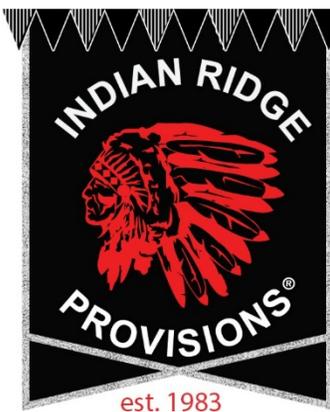
## Golden Tile Fish Fillet, skinless, boneless

A deep-water bottom dwelling fish that lives at average depths of 240-780 feet. This fish is coming out of The Caribbean. 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



## MSC Certified Harpoon Sword Loins

The season is under way! These fish are harvested by small vessels from Mood Fisheries that work in conjunction with spotter planes. When the fish are spotted the boats sneak up and harpoon the fish. This method insures a quick kill. The fish are not thrashing on a line until they expire. These fish are full of fat and will sizzle on the grill. This is the time to feature Sword! (Cut from 150 –250lb fish).



# Meat Features

week of  
August 20-24, 2018



## “Ovation” brand 4-bone Lamb Racks

New Zealand has ample grass-lands and the perfect climate for raising livestock. Their lamb has gained favor throughout the years for taste and texture; however, the “knock” has always been their small size. These racks crush that stereotype, offering you a 10oz 4-bone portion! They are grass-fed, GMO free, and raised all-naturally. Use 1 rack per portion and save on labor and yield, while serving a great-tasting profitable lamb protein.



## Silver Fern 100% Grass-fed Striploins

Our grass-fed program, called Silver Fern, uses only Black Angus cattle that are 100% pasture-raised and grass-fed. The cattle eat a natural diet containing NO GMOs, and are not administered growth hormones or antibiotics. One of the aspects that makes this program different is the fact that it is breed-specific, meaning only Black Angus cattle. This ensures a better eating experience combined with the dietary benefits of a grass-fed steak.



## Veal Top Rounds - Domestic

The Veal Top Round is the most versatile muscle from the Veal Leg. They are completely denuded and will yield out around 90 percent. Easily fabricated into cutlets, the Veal Top Round is also tender enough to use for medallions and noisettes. We are selling these Top Rounds whole, 2 per case (5 lbs each) or as Veal Top Round Cutlets (3-6 oz available).



## Prime Top Sirloin Steak, Bistro Style

The Top Sirloin, which lays behind the shortloin, continues to be one of the most underrated muscles in the animal. It provides consistent flavor and tenderness. Its unique shape allows for a variety of great looking plate appearances. This week we are featuring our “bistro-style” cut top sirloins. This method of cutting increases our yield which allows a lower price point for our customers. This steak would stand well on its own or could be used in a late summer entrée salad application.