

Weekly Features

Meat Specials

September 5th - September 8th



Veal Rack Chop Frenched

Veal is an elegant meat that is nutrient dense, low in calories, wholesome, high in protein and versatile as a flavor host for your favorite sauce or spice.

(3NVRC12) VL RACK CHOP, FRENCHED, NATURAL MILK, 12/13oz

(3NVRC14) VL RACK CHOP, FRENCHED, NATURAL MILK, 14/15oz



Wagyu Strip Steak "filet style"

Our Wagyu beef originates from an Australian Wagyu pure bred program. Wagyu beef is the most desired beef in the world. It is intensely marbled with softer fat, has higher percentages of **monounsaturated fats**, **omega-3** and **omega-6** fatty acids and is lower in cholesterol than commodity beef. The combinations of these fats deliver a distinctive rich and flavorful eating experience.

(W51453) WAGYU BEEF STRIPLOIN STK, BNLS, FILET, 6 oz



Creekstone Farms Flat Iron Steak

The Creekstone Farms legacy began over a decade ago with one simple idea: provide superior beef products to satisfy the most discerning of palates. Upon this vision, they began a beef program based on Black Angus cattle. Why Black Angus beef? Because Black Angus is known as the gold standard for premium beef consistently tender and delicious.

The **Creekstone Farms Flat Iron Steak** adds a juicy, flavorful and well marbled steak to any menu. Since this cut is the second most tender beef cut available, it's the perfect lower-cost alternative to Filet Mignon but with bold beef flavor. **Available in 6oz, 8oz, and 10oz**

(1CSFIS*) BF FLAT IRON STK, CREEK



Formula-Fed Veal Top Rounds

Nothing quite matches the tender bite of formula-fed veal. Our veal is cut from bull calves raised within a 200-mile radius. The formula feed consists of whey protein and skim milk. This gives the meat a light "pink" color and results in a tenderness not commonly found in other meat proteins. The top round is great for cutlets or slices. Not as heavy as beef on these late summer nights – and satisfies the need of a versatile and creative protein in your kitchen.

(3GLTR) VL TOP ROUND WHOLE, DOMESTIC, 5lb avg



TAG US ON SOCIAL MEDIA
#IRPFOODS | @IRPFOODS

IRPFOODS.COM | (800) 564-3300

Weekly Features

Seafood Specials September 4th - September 8th



Wahoo Loins, Skin On/PBO: Wahoo is an excellent value in a grilling fish. The meat is light in color, very dense, and turns white when cooked. Wahoo has a very clean flavor and it is suitable for sauces and marinades, especially those of tropical fruit origin. Wahoo is not especially high in fat and care should be taken not to overcook it.

SWL



Cooked Spanish Octopus Tentacles Frozen Packed 10cs (10x1#):

Very user friendly; cleaned and preboiled frozen tentacles from the finest Spanish Octopus. Thaw and serve cold or heat and serve. Sold by the 10lb case which is packed as 10/1lb units.

SZCOT



Frozen #1 Premium Onsu Brand Hamachi Fillets: Japan Frozen Hamachi- Yellow Tail. This is the only legal frozen Hamahi sold in Japan. (*99.9 of the blood removed, sweet-salty ocean flavor. Processed/ frozen within 3 hours of harvest). **Skin on, collar on fillets will average 5-6#**

SZHF



Carolina Mountain Natural Trout Fillets 6/8oz (Skin on PBO):

Carolina Mountain starting to farm trout in 1980 in the cold crystal clear waters of the western Carolina Mountains. The water is coming from the National Parks spring fed streams. The goal of Carolina Mountain Trout Farms is to produce the finest, freshest farmed trout available. A goal that they definitely achieved. One taste and you will see how fresh and clean tasting this fish is.

SRTFN



TAG US ON SOCIAL MEDIA
#IRPFOODS | @IRPFOODS

IRPFOODS.COM | (800) 564-3300