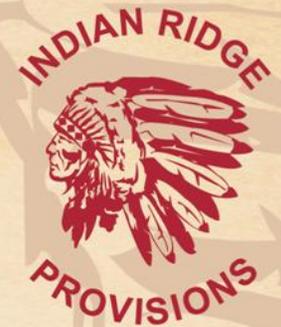


Weekly Features

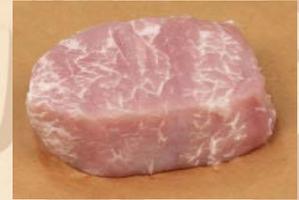


Meat Specials July 24th through July 28th

Prime Reserve Pork

Boneless Prime Reserve fat enhanced pork chops changes the way we think of pork. The enhanced product is highly marbled which creates a tender and juicy product that doesn't dry out when cooked at higher temperatures. This versatile protein offers a chef a blank slate for creative pork dishes.

(4PRBLC*) PK LOIN CHOP, BONELESS, PRIME RESERVE (8oz, 10oz or 12oz)



Berkshire Pork Racks

Only pure all black Berkshire Hogs can be classified as "Kurobuta" – and that is what we are offering. The Berkshire breed is originally native to England – but are now raised domestically here in the Mid-west. Like "Black Angus" cattle; these hogs develop great marbling, which results in a rich flavor. This has earned the Berkshire breed a distinguished reputation in the culinary community.

(4BPR) PORK RACK WHOLE, BONE-IN, BERKSHIRE, 8bone

(4BPCBC) PK RIB CHOP, BUTCHER, BERKSHIRE (8 –14oz available)**



Churrasco Steak

Churrasco is a Portuguese and Spanish term meaning grilled steak. It is normally marinated, seared with high heat, and then sliced to serve. Sirloin flap is one of the most popular beef cuts is used for this traditional dish. Coarse marbling offers great flavor and the long thin look of this piece lends well for a sliced presentation.

USDA Choice - 7oz through 10oz available.

(1FCS) Churrasco Steak**



Indian Ridge Dry-Aged Beef

We hand select USDA Prime and USDA Choice beef for our aging process.

Our separate room has special air circulation that allows temperature and humidity to be controlled. Product is aged with the bone in as this helps to protect the muscle while excess moisture is extracted. This moisture loss is real...as the muscle continually loses weight during the 28 day age. However, it is exactly this process that results in the rich, earthy taste of true dry-aged beef. Allow Indian Ridge to help set your menu apart from the competition with our Dry-Aged program.

(1DA180A) Choice Whole Beef Striploin Boneless, Dry-Age

(1DA180AC) Choice Whole Beef Striploin Boneless, Dry-Age, C-T-O



Weekly Features

Seafood Specials

July 24th - July 28th



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



Jumbo Rhode Island 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.

SBSBF



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.

SCODLC



Misty Point Oysters: Misty Points are raised on exclusive grounds in the pristine seaside waters of Virginia. These top-shelf oysters are perfected through intense husbandry that creates their deep cups and great taste. Averaging 3 inches, these oysters have high salinity upfront that fades into bright sweet hints of celery and grass. Packed 100 count.

SOYMPO

