

# Weekly Features

## Meat Specials

September 11th - September 15th



### 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**



### Beef Long-Bone "Tomahawk" Rib Steaks

The steak the whole world is talking about...this chop will give your guests a presentation they have never seen before. To produce these for us, the packing house breaks the animal in a different way, leaving a longer bone attached to the ribeye than a normal export rib. These "long-bone" cowboy rib steaks are then cut and frenched by hand at Indian Ridge, leaving a 6inch bone exposed. At 32/36 ounces each, this product will satisfy even your most ravenous steak customers. *7pc per case, 32/36oz each*

**(109TC32) BF RIB STK, BONE-IN, TOMAHAWK, CHOICE, 32/36oz**



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# Weekly Features



## Seafood Specials September 11th - September 15th



### **Copper Shoal Farm Raised Red Drum Fillets- Skin On PBO**

Redfish has been a highly prized game fish in Louisiana for generations but has not been readily available commercially. It is now being raised on the coast of Texas using the latest aquaculture technology and is free of antibiotics. The fillets will average 1-2#. The flesh is firm and moist with a sweet and mild flavor.

**SLRFPBO**



**Silver Streak Hybrid Striped Bass Fillets:** 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 6- 9oz each.

**SSB**



**Barramundi Fillet, Skin On, PBO:** Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor.

Preparation possibilities include grilling, baking, or pan searing.

**SBMF**



### **Umami Oysters (100ct)**

Umami oysters come from the Narragansett Bay in Rhode Island. They have large meat with a high salinity and hints of sweetness.

**SOYU**

**FOR EVERY BOX SOLD, \$2 WILL BE DONATED TO THE VICTIMS OF  
HURRICANE HARVEY**



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