

Weekly Features



Meat Specials July 17 through July 21

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)**



Indian Ridge Provisions Exclusive PA Proud Seth Hershey Angus Beef

Hershey Lancaster Beef is owned and operated by 4th generation livestock farmers in Lancaster County. This program offers Indian Ridge customers the opportunity to serve high quality beef that can be traced to a local source. Black Angus USDA Choice cattle are certified under the Beef Quality Assurance Program and raised right here in PA.

Serve more flavor, know your food source, support local family farms.....

(1PA168H) BF TOP ROUND, PA, HERSHEY, 20 lb average
(1PA171H) BF EYE ROUND, PA, HERSHEY, 5 lb average



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) Churasco 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 17th - July 21st



Yellowfin Tuna Loins: We are seeing good production of high end fish. The fish are averaging 60 - 80 pounds H & G and will possess very good volumes of fat and great red color. The loins will average 10 - 15 pounds each with both 2+ and 1# grading available.

Grade #1 STUNALA
Grade 2+ STUNAL



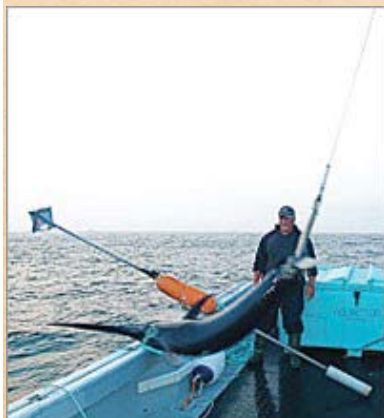
Barramundi Fillet, Skin On, PBO: Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor. Preparation possibilities include grilling, baking, or pan searing.

SBMF



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



MSC Certified Harpoon Sword Loins: The season is under way! These fish are harvested by small vessels 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 100-300# fish)

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