



# Seafood Features

week of  
August 27-31, 2018



## Barramundi Fillets, skin-on, pin bones removed

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.



## 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 menus around the country. Fillets will weigh 1 to 1.5 lbs.



## Butterfly Bronzino, skin-on, pin bones removed

This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and are the perfect portion size. The fillets will average 7-9 oz each.



## Johnson Straits, BC. Troll Caught Sockeye Salmon, skin-on, boneless

Highly regarded for its firm red flesh and rich nutty flavor. One taste and you will understand why chefs from all parts of the country make such a fuss for the three or four weeks each year that this fish is available fresh. The fillets will average approximately 1-2 pounds each. Much of the fat is stored under the skin and is best cooked skin on to preserve its natural goodness.



## Sweet Neck Oysters, 100 count box

These oysters are the finest Martha's Vineyard available. Suspension raised in the Katama Bay where the current flows at a rate of 1 knot, providing clean nutrient rich water. The cages are pulled every ten weeks to clean and tumble the oysters. The tumbling process chips off new shell growth and helps remove debris. Chipping off new shell encourages a deep cup and a stronger shell. The final step in harvesting is to pressure wash and polish the shell, then pack them cup side down.



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## Dry Aged Boneless Striploin

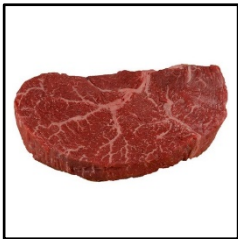
At Indian Ridge Provisions we dry age beef for 28 to 35 days in a separate sterile room with a constant temperature of 35 degrees and humidity at 70 percent. Weight loss happens during the first two weeks, as moisture evaporates from the meat. This loss of moisture concentrates the beef flavor. The next three weeks naturally occurring enzymes break down proteins in the connective tissues of the muscle fibers, which tenderizes the meat.



## Flavored Pork Sausage Grillers

Celebrate Labor Day Weekend by grilling one of Indian Ridge's most popular summer items. Our sausage grillers are produced locally with high quality pork. They are flavored with natural seasonings. 4oz links / 10lb boxes. - Frozen

Sweet Italian, Hot Italian, Sweet Pepper & Onion Grillers, Garlic, Zesty Cheddar, Country-Style



## 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 us a lower price point for our customers. This steak would stand well on its own or could be in a late summer entrée salad application.



## 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).