



SPRING IS TIME FOR SOMETHING NEW

Venison Sausage with Blueberries

A fresh and light game sausage perfect for warmer weather.

Wild Boar Racks

Our domestic Boar comes from the hilly ranch country outside of San Antonio, TX. Truly wild, their eclectic diet of wild nuts, fruits, and roots leads to a meat that is rich with a bit of nutty flavor.

Large 4-bone New Zealand Lamb Racks

Raised a bit bigger our NZ lamb yields a 4-bone section that is 10oz – perfect for portion control and your food cost.



EASTER HAMS

IRP “Steamship” Ham

With the center-bone left in to act as handle while carving, this hardwood smoked ham is perfect for any occasion.

IRP “Pit” Ham

With the bone removed prior to smoking, this ham maintains the old-fashioned appearance with a higher yield than a bone-in ham.

Spiral Sliced Ham

Slow smoked and pre-sliced for convenience, this natural-juice ham includes a honey glaze packet to top off this Easter classic.

Leidy’s Black Forest Ham

Naturally wood-smoked and hand trimmed, this slow-cured ham has an exquisite old-fashioned flavor.



FIRE UP THE GRILL

PA Proud Striploin Steaks (10/12/14/16)

Locally sourced and absolutely delicious, our center-cut striploin steaks are the perfect reason to fire up the grill for spring!

IRA Ribeye “Filet” Steaks (6/7/8)

The perfect balance of rich flavor and tender bite, our ribeye filets embody everything that is steak. A great way to offer ribeye at a lower price point.

Dry-Aged Ground Beef

Rich and delicious, our dry-aged ground beef sets the bar for what burgers should be.

Bulk & 8oz patties

“Block-cut” Atlantic Salmon Portions (5/7)

The perfect way to manage portion size while still offering a great spring option, our block cut salmon portions are great on the grill or seared in a pan.



CLASSICS

Beef Wellington (4/5/6/7/8)

Our portioned “red-label deluxe” head tenderloins are the perfect ingredient for this classic dish.

Fried Oysters

Our fresh “count” oysters are the perfect size for this treat.

Frozen Pork Cubes

Perfect for a spring cacciatore with fresh vegetables and tomato sauce.



EASTER BRUNCH

Thunder Bay Smoked Salmon

Sourced from the Bay of Fundy in northeastern Canada, our salmon are slow-smoked over green alder wood for a delicate, slightly sweet flavor.

Whole Smoked Whitefish

Naturally hardwood smoked, our whitefish is bursting with rich flavors steeped in tradition, try some by itself or as part of a recipe!

Whitefish Salad

Leave the labor to someone else! Try our fresh whitefish salad as a smokier alternative to tuna salad.

“IRP” Baron of Beef

An IRP tradition for many years – the Baron of Beef is a great option for a carving station or any large event.

Boneless & Netted Domestic Leg of Lamb

Try our boneless leg of lamb slow-roasted with a rosemary and garlic gravy for a memorable entrée!

