



THE BUTCHER'S BLOCK

1.13.24 THRU 1.26.24



CONNECTING THE BEST MEATS & SEAFOODS WITH OUR BEST CHEFS.

ITEM NO.	DESCRIPTION	PACK SIZE	PRICE
20911	CHOICE ANGUS FLAT IRON STEAK	20/8 OZ	\$ 12.29 LB
19003	WAGYU ANGUS BEEF PATTY 8 OZ RS	20/8 OZ	\$ 54.75 CS
23099	BEEF SWISS STEAK	20/8 OZ	\$ 6.90 LB
02430	CHOICE BEEF SIRLOIN STRIPS RAW FRZN	2/5 LB	\$ 6.49 LB
21646	BUTTERFLIED BONELESS PORK LOIN CUBED 2X	27/ 6OZ	\$ 4.59 LB
24520	18/22 LAYOUT BACON FROZEN	1/15 LB	\$ 43.25 CS
12027	CHICKEN BREAST FILET RAW EVENCOOK	28/6 OZ	\$ 35.60 CS
24387	4 OZ AUSTRALIAN LAMB LOIN CHOP	1/10 LB AVG	\$ 6.09 LB
15409	8-10 OZ IQF WALLEYE FILLET	1/11 LB	\$ 105.00 CS
21875	4 OZ SEASONED BEEF PATTY	40/4 OZ	\$ 37.99 CS



430 6TH STREET S.E. CANTON, OH 44702 | (330) 454-1307 | WWW.ATLANTICFOODS.BIZ

MUST PURCHASE IN FULL CASE QUANTITIES TO RECEIVE FLYER PRICE UNLESS STATED OTHERWISE.

ATLANTIC FOOD DISTRIBUTORS IS NOT RESPONSIBLE FOR ANY TYPOGRAPHICAL ERROR. PRICES MAY CHANGE WITHOUT NOTICE. WE RESERVE THE RIGHT TO LIMIT QUANTITIES. ART MAY NOT NECESSARILY REPRESENT ITEM FEATURED- IT IS FOR DISPLAY PURPOSES ONLY.

DEMKOTA FEATURED STEAK

#20911 CHOICE ANGUS BEEF FLAT IRON STEAK SVB 20/8OZ \$12.29LB

- Wet Aged 21 days and jaccarded for additional tenderness.
- Cut from USDA Choice Angus Top Blades roast. Seamed out and cut to portion with beautiful workmanship.
- Great product for steak salads, London broil, or a stand-alone steak.
- \$6.15 per 8oz portion.

#19003 BEEF WAGYU ANGUS PATTY 8OZ RS SVB 20/8OZ \$54.75CS

- Made from a 50/50 blend of Wagyu beef and Angus chuck.
- These patties have the most buttery flavor you will ever find in burger.
- At only an \$2.74 per patty cost you will want the flavor to linger on your tongue.
- Product is roll stock cryo'd and has a 21 day fresh shelf life.

#23099 BEEF SWISS STEAK SVB 20/8OZ \$6.90LB

- Cut from denuded choice angus eye of rounds, portioned, and cubed.
- When you see cubed or Swissed in reference to meat do not confuse it with jaccarded product, which uses needles. This method mechanically tenderizes the meat with mini knives to allow for quick/flash cooking or tougher cuts for braising; usually twice, once at 90 degrees and second at 45 degrees.
- Suggested Cooking Method: Season, dredge, pan sear and braised with fine mirepoix in beef stock and red wine. Braise to fork tender. Remove to pan and cover. Thicken and adjust the gravy.
- Great price at only \$3.45 per 8oz portion.

#02430 BEEF SIRLOIN STRIPS RAW CH FRZ SVB 2/5LB \$6.49LB

- Cut into .75x.75x3” strips from 21 day wet aged and jaccarded sirloin.
- Vacuum packed in 2/5lb bags.
- Perfect for the Carne Asada, sautés and stir-fries as well as braising for large volume users.
- Great for Tacos, burritos and topping for nachos.
- Only 40 cents per ounce.

#21646 PORK LOIN BNLS BUTTERFLY CUBED 2X SVB 24/6OZ \$4.59LB

- Cut from a boneless pork loin, butterflied and cubed two times for maximum plate coverage.
- Recommended preparation is seasoned, panko breaded and fried, or it may be seasoned, and sautéed without breading and served with a pan sauce. Great substitute for Veal.
- Preparations include Pork Schnitzel, Pork Milanese, Pork Dorchester.
- Portion cost \$1.72/6oz portion.

