

# DISTINCTIVE LAMB CUTS

FOR DISTINCTIVE CHEFS



## STRIPLOIN 0x0 COMPLETELY CLEANED

## TENDERLOIN SIDE MUSCLE OFF

## TOP SIRLOIN CAP OFF

### IN BRIEF

Lean & tender lamb striploin for medallions.

Quick fire protein with maximum tenderness.

Unique steak cut with balance of flavor & tenderness.

### COOKING TIPS

Quick sear or roast and serve medium rare.

Sear or grill and serve medium rare

Pan roast, bake, or broil like a beef top sirloin

### FLAVOR

**A+**  
Full of pure lamb flavor. Consistent texture throughout.

**A**  
Very mild lamb flavor & tender texture.

**A++**  
Robust lamb flavor. The fat adds buttery richness.

### TENDERNESS



### TYPICAL PIECE WEIGHT

8-10 oz or 10-12 oz

2.5-3 oz/pc

6.25 oz

### FAT CONTENT



Very lean! A great low-fat alternative to red meat steaks.

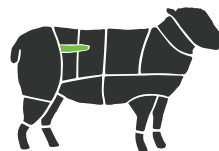


Very lean with a soft, tender texture.



Fully Cleaned of fat and ready to cook!

### LOCATION



### PORTION COST

\$14.75/lb.

\$14.25/lb.

\$8.50/lb.

**4oz.** \$3.69

\$3.56

\$2.13

**6oz.** \$5.53

\$5.34

\$3.19

**8oz.** \$7.38

\$7.13

\$4.25

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