

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	\$14.05/lb.	\$12.05/lb.	\$9.05/lb.
4oz.	\$3.51	\$3.01	\$2.26
6oz.	\$5.27	\$4.52	\$3.39
8oz.	\$7.03	\$6.03	\$4.53

BOLD BONELESS OPTIONS

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