

# Joseph's Dinner Menu

## APPETIZERS

<b>Honey-Hoisin Spiced Beef Lettuce Wraps</b> Served with crisp vegetable slaw.	<b>\$10.00</b>
<b>Chicken Fingers</b> Plump tenderloins fried to a golden brown and served with honey mustard dipping sauce.	<b>\$8.25</b>
<b>Sassy Buffalo Chicken Wings</b> Our sauce gives just the right kick, served with blue cheese and celery sticks.	<b>\$9.50</b>
<b>Classic Shrimp Cocktail</b> Steamed jumbo shrimp served with a zesty fiesta cocktail sauce.	<b>\$9.00</b>
<b>Tomato and Mozzarella Caprese</b> Skewered mozzarella, grape tomatoes, fresh basil and black olives drizzled with olive oil and a balsamic glaze.	<b>\$9.50</b>
<b>Baked Brie in Puff Pastry</b> Creamy and smooth, served with toasted garlic bread and a cranberry balsamic compote.	<b>\$10.00</b>
<b>Shrimp Taco Sampler</b> Cumin and cardamom seared shrimp chipotle tacos, over romaine, roasted red pepper, pico de gio, red cabbage, jack cheese served on crisp flour tortillas with guacamole and salsa. Sriacha painted plate.	<b>\$10.00</b>
<b>Beef Taco Sampler</b> Zinfandel demi beef short rib over romaine, roasted red pepper, pico de gio, red cabbage, jack cheese served on crisp flour tortillas with guacamole and salsa.	<b>\$10.00</b>

## SOUPS

<b>Joe's Seafood Gumbo</b> A bold spicy broth loaded with sausage, shrimp, scallops, fillet of cod, celery, onions, okra, tomato and an island of rice	<b>\$6.50</b>
<b>New England Clam Chowder</b> A hearty cream chowder loaded with clams, potatoes and seasoned bacon. Our most popular soup	<b>\$6.50</b>
<b>Soup of the Day</b> Everyday our Chef makes a made from scratch soup using local ingredients, ask about today's!	<b>\$6.50</b>

## SALADS

<b>Classic Caesar Salad</b> Crisp romaine with herb croutons, shredded parmesan cheese and a creamy Caesar dressing.	<b>\$9.75</b>
<b>Greek Salad</b> Spring mix and romaine with kalamata olives, pepperoncini, red onions, roasted red peppers, tomato, cucumber, feta cheese and served with a light Greek vinaigrette.	<b>\$12.00</b>
<b>Cobb Salad</b> Bed of field greens with bacon, diced egg, red onions, diced tomato and three cheese blend, served with your choice of dressing.	<b>\$11.00</b>
<b>Waldorf Salad</b> Baby greens, glazed walnuts, red grapes, dried cranberries, diced red apple, celery and red onions tossed in a balsamic vinaigrette, and topped with crumbled blue cheese.	<b>\$12.00</b>

**YOU CAN ADD TO ALL THE ABOVE SALADS: GRILLED CHICKEN OR SHRIMP OR SALMON \$5.50**

<b>Crispy Chicken Salad</b> Deep fried chicken breast atop spring mixed greens, romaine lettuce, shredded carrots, dried cranberries, grape tomatoes and peppadew peppers with toasted slivered almonds tossed in a honey mustard dressing.	<b>\$12.00</b>
<b>Garden Salad</b> Spring mixed greens with roma tomatoes, shredded carrots, onions, cucumbers and your choice of dressing.	<b>\$6.00</b>

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## ENTREES

<b>Ribeye</b>	<b>\$25.00</b>
12 ounce ribeye served over roasted potatoes with fresh green beans and a duxelles demi-glace.	
<b>Filet Mignon</b>	<b>\$24.00</b>
7 ounce seared filet atop garlic mashed potatoes with grilled asparagus and finished with a mushroom demi.	
<b>Grilled Skirt Steak Chimichurri</b>	<b>\$16.00</b>
Grilled and marinated skirt steak served over sautéed fingerling potatoes and broccoli.	
<b>Beef Short Ribs</b>	<b>\$17.95</b>
Slow cooked boneless beef short ribs served with a Lodi zinfandel demi over garlic mashed potatoes, sautéed baby carrots, fresh asparagus and grilled yellow squash.	
<b>Grilled Atlantic Salmon</b>	<b>\$18.25</b>
Herb seasoned salmon filet atop fresh cauliflower puree, sautéed baby carrot and drizzled with fresh made pesto sauce.	
<b>Shrimp and Grits</b>	<b>\$12.95</b>
Sautéed jumbo garlic shrimp served over piping hot creamy cheddar cheese grits.	
<b>Seared Cod Fish</b>	<b>\$16.50</b>
Seared fillet of cod served over oven roasted fingerling potatoes, blistered tomatoes, mushrooms and fresh asparagus, topped with a chorizo hollandaise sauce.	
<b>Fillet of Catfish</b>	<b>\$17.95</b>
Flash-fried, farm raised American catfish served over a smoked bacon and shrimp risotto, fresh green beans and a housemade tartar sauce.	
<b>Honey Pecan Chicken Breast</b>	<b>\$16.95</b>
Boneless double breast of chicken oven roasted rosemary potatoes, sautéed fresh snipped green beans and baby carrots topped with pecans and honey.	
<b>Chicken Pot Pie</b>	<b>\$12.50</b>
Pulled chicken with green beans, peas, carrots, onions and mushrooms in a creamy broth topped with puffed pastry and baked to a golden brown. Garnished with a small salad and choice of dressing.	
<b>Pasta Primavera</b>	<b>\$13.95</b>
Tri-color rotini tossed with green beans, peas, oil-cured roasted tomatoes, fresh garlic and basil, cracked black pepper, red pepper flakes and sprinkled with shredded parmesan cheese.	
<b>Harvest Vegetable Stack</b>	<b>\$12.00</b>
Baja vegetable patties atop cured roma tomatoes, portobello mushroom, asparagus, broccoli, carrot and spinach drizzled with balsamic vinaigrette.	

## SANDWICHES

<b>Grilled Chicken and Provolone</b>	<b>\$11.00</b>
Grilled chicken breast with melted provolone cheese topped with lettuce, tomato, avocado on a whole wheat bun.	
<b>Philly Steak and Cheese</b>	<b>\$11.00</b>
Thinly sliced beef, sautéed mushrooms, onions, peppers topped with provolone cheese and served on a grilled hoagie roll.	
<b>Shrimp Po'Boy</b>	<b>\$12.00</b>
Deep fried jumbo shrimp with shredded lettuce, sliced tomato, topped with creole mayo and served on a grilled hoagie roll.	
<b>Build Your Burger</b>	<b>\$10.95</b>
Start with ground Angus Beef, finish your creation with <u>any 4</u> of the following: <b>Sautéed Mushrooms, Sautéed Onions, Slaw, Cheddar, American, Swiss, Provolone, Applewood Bacon, Red Onions, Tomato, Leaf Lettuce</b>	
Served on a toasted Kaiser roll. All sandwiches are served with one of the sides listed below.	

## SIDES

**French Fries, Sweet Potato Fries, Fresh Fruit, Cole Slaw, Sautéed Seasonal Vegetables**  
**\$3.00**