

Joseph's Lunch Menu

SOUPS

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

SALADS

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

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

- Crispy Chicken Salad** \$12.00
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.
- Taco Salad** \$10.50
Chilled mixed greens, romaine, black beans, roasted corn, diced tomatoes, black olives, three cheese blend, seasoned Mexicali chicken topped with sour cream, guacamole and salsa.
- Garden Salad** \$6.00
Spring mixed greens with roma tomatoes, shredded carrots, onions, cucumbers and your choice of dressing.

Wraps and Hoagies

- Grilled Chicken Caesar in a Whole Wheat Wrap** \$9.50
Tender slices of chargrilled chicken breast tossed with crisp romaine, Caesar dressing and parmesan.
- Veggies in a Whole Wheat Wrap** \$9.50
Sautéed peppers, onions, zucchini, yellow squash, mushrooms, tomatoes and shredded lettuce with an herb cream cheese spread.
- Philly Steak and Cheese** \$11.00
Thinly sliced beef, sautéed mushrooms, onions and peppers topped with provolone cheese on a grilled hoagie roll.
- Shrimp Po'Boy** \$12.00
Deep fried jumbo shrimp, shredded lettuce, sliced tomatoes topped with creole mayo on a grilled hoagie roll.

wraps and hoagies are served with a choice of French Fries, Sweet Potato Fries, Coleslaw, Chips or Fresh Fruit.

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

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SANDWICHES

Grilled Chicken and Provolone	\$11.00
Grilled chicken breast with melted provolone cheese topped with lettuce, tomato and fresh avocado on a whole wheat bun.	
Rueben	\$11.00
Thinly sliced corned beef with sauerkraut, Swiss cheese and thousand island dressing. Served on grilled rye bread.	
Club Sandwich	\$12.00
Turkey, ham and roast beef with organic green leaf lettuce, beefsteak tomatoes, bacon and cheddar cheese. Served on your choice of toasted white or wheat bread.	
Build Your Burger	\$10.95
Start with ground Angus Beef, finish your creation with <u>any 4</u> of the following: Sautéed Mushrooms, Sautéed Onions, Slaw, Cheddar, American, Swiss, Provolone, Applewood Bacon, Red Onions, Tomato, Leaf Lettuce	
Served on a toasted Kaiser roll.	

All sandwiches are served with a choice of French Fries, Sweet Potato Fries, Coleslaw, Chips or Fresh Fruit

ENTREES

Chicken Pot Pie	\$12.50
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.	
Beef Short Ribs	\$17.95
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.	
Grilled Skirt Steak Chimichurri	\$16.00
Grilled and marinated skirt steak served over sautéed fingerling potatoes and broccoli.	
Harvest Vegetable Stack	\$12.00
Baja vegetable patty atop cured roma tomato, portobello mushroom, asparagus, broccoli, carrot and spinach drizzled with balsamic vinaigrette.	
Fillet of Catfish	\$17.95
Flash-fried, farm raised American catfish served over a smoked bacon and shrimp risotto, fresh green beans and a housemade tartar sauce.	
Shrimp Tacos	\$12.00
Tender shrimp seared with cumin and cardamom then tossed with romaine, roasted red pepper, scallions, red cabbage, jack cheese and drizzled with chipotle mojo and wrapped in soft flour tortillas. Served with guacamole and tomato salsa.	
Beef Tacos	\$12.00
Zinfandel demi short rib beef tossed with romaine, roasted red pepper, scallions, red cabbage, jack cheese and drizzled with chipotle mojo and wrapped in soft flour tortillas. Served with guacamole and tomato salsa.	
Honey Pecan Chicken Breast	\$16.95
Boneless double breast of chicken with rosemary oven roasted potatoes, sautéed fresh snipped green beans and baby carrots topped with pecans and honey.	
Fingers and Fries	\$10.25
Plump tenderloins fried to a golden brown and served with french fries and honey mustard dipping sauce.	

SIDES

French Fries, Sweet Potato Fries, Fresh Fruit, Coleslaw, Sautéed Seasonal Vegetables.	\$3.00
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