

Joseph's Dinner Menu

APPETIZERS

Honey-Hoisin Spiced Beef Lettuce Wraps	\$10.00
Served with crisp vegetable slaw.	
Chicken Fingers	\$8.25
Plump tenderloins fried to a golden brown and served with honey mustard dipping sauce.	
Sassy Buffalo Chicken Wings	\$9.50
Our sauce gives just the right kick, served with blue cheese and celery sticks.	
Classic Shrimp Cocktail	\$9.00
Steamed jumbo shrimp served with a zesty traditional cocktail sauce.	
Tomato and Mozzarella Caprese	\$9.50
Sliced buffalo mozzarella and beefsteak tomatoes, fresh basil, black olives and drizzled with olive oil.	
Hummus and Pita Points	\$8.50
Zesty and smooth with a great garlic and lemon flavor, served with toasted pita points.	
Shrimp Taco Sampler	\$10.00
Cumin and cardamom seared shrimp chipotle tacos, over romaine, roasted red pepper, scallions, red cabbage, jack cheese served on crisp flour tortillas with guacamole and salsa.	
Beef Taco Sampler	\$10.00
Zinfandel demi beef short rib over romaine, roasted red pepper, scallions, red cabbage, jack cheese served on crisp flour tortillas with guacamole and salsa.	

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 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.	
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
Glazed walnuts, red grapes, dried cranberries, diced red apple, celery, red onion, chilled baby greens tossed with balsamic vinaigrette, topped with crumbled gorgonzola.	
YOU CAN ADD TO ALL THE ABOVE SALADS: GRILLED CHICKEN OR SHRIMP OR SALMON	\$5.50
Moroccan Spiced Chicken Salad	\$15.00
Roasted butternut squash, red beets, medjool dates, avocado, carrots, dried cranberries, toasted almonds, chilled baby greens, tossed with champagne vinaigrette and topped with Moorish chicken.	
Garden Salad	\$6.00
Spring mixed greens with roma tomatoes, shredded carrots, onions, cucumbers and your choice of dressing.	

Joseph's Dinner Menu

ENTREES

Ribeye	\$25.00
12 ounce ribeye served over roasted potatoes with fresh green beans and a duxelles demi-glace.	
Filet Mignon	\$24.00
7 ounce seared filet atop garlic mashed potatoes with grilled asparagus and finished with a mushroom demi.	
Grilled Skirt Steak Chimichurri	\$16.00
Grilled and marinated skirt steak served over sautéed fingerling potatoes and broccoli.	
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.	
Fresh Herb and Sesame Crusted Salmon	\$18.25
Sautéed sesame crusted salmon served over roasted fingerling potatoes, sautéed fresh green beans and young carrots. Finished with a creamy dill sauce.	
Shrimp and Grits	\$12.95
Sautéed jumbo garlic shrimp served over piping hot creamy cheddar cheese grits.	
Pecan Crusted Trout	\$18.95
Pan-seared North Carolina mountain trout crusted with pecans and panko bread crumbs served with roasted fingerling potatoes, young carrots and broccoli and finished with a tart lingonberry reduction.	
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.	
Pan-Seared Chicken Breast	\$16.95
Boneless chicken breast battered and seared over sweet potato mash, fresh green beans, and finished with a sweet cinnamon sugar sauce.	
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.	
Spinach Alfredo	\$13.95
Linguine tossed with sautéed baby spinach, cream, parmesan cheese and garlic. Topped with shaved parmesan cheese.	
Harvest Vegetable Stack	\$12.00
Baja vegetable patties atop cured roma tomatoes, portobello mushroom, asparagus, broccoli, carrot and spinach drizzled with balsamic vinaigrette.	

SIDES

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

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