

# Joseph's Dinner Menu

## APPETIZERS

<b>Honey-Hoisin Spiced Beef Lettuce Wraps</b>	<b>\$10.00</b>
Served with crisp vegetable slaw.	
<b>Chicken Fingers</b>	<b>\$8.25</b>
Plump tenderloins fried to a golden brown and served with honey mustard dipping sauce.	
<b>Sassy Buffalo Chicken Wings</b>	<b>\$9.50</b>
Our sauce gives just the right kick, served with blue cheese and celery sticks.	
<b>Classic Shrimp Cocktail</b>	<b>\$9.00</b>
Steamed jumbo shrimp served with a zesty traditional cocktail sauce.	
<b>Tomato and Mozzarella Caprese</b>	<b>\$9.50</b>
Sliced buffalo mozzarella and beefsteak tomatoes, fresh basil, black olives and drizzled with olive oil.	
<b>Hummus and Pita Points</b>	<b>\$8.50</b>
Zesty and smooth with a great garlic and lemon flavor, served with toasted pita points.	

## SOUPS

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

## SALADS

<b>Classic Caesar Salad</b>	<b>\$9.75</b>
Crisp romaine with herb croutons, shredded parmesan cheese and a creamy Caesar dressing.	
<b>Greek Salad</b>	<b>\$12.00</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>YOU CAN ADD TO ALL THE ABOVE SALADS: GRILLED CHICKEN OR SHRIMP OR SALMON</b>	<b>\$5.50</b>
<b>Garden Salad</b>	<b>\$6.00</b>
Spring mixed greens with roma tomatoes, shredded carrots, onions, cucumbers and your choice of dressing.	

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

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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>Fresh Herb and Sesame Crusted Salmon</b>	<b>\$18.25</b>
Sautéed sesame crusted salmon served over roasted fingerling potatoes, sautéed fresh green beans and young carrots. Finished with a creamy dill sauce.	
<b>Shrimp and Grits</b>	<b>\$12.95</b>
Sautéed jumbo garlic shrimp served over piping hot creamy cheddar cheese grits.	
<b>Pecan Crusted Trout</b>	<b>\$18.95</b>
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.	
<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 house made tartar sauce.	
<b>Pan-Seared Chicken Breast</b>	<b>\$16.95</b>
Boneless chicken breast battered and seared over sweet potato mash, fresh green beans, and finished with a sweet cinnamon sugar sauce.	
<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>Beef Pot Pie</b>	<b>\$12.50</b>
Tender beef tips with green beans, peas, carrots, onions and mushrooms in a hearty beef broth topped with puffed pastry and baked to a golden brown. Garnished with a small salad and choice of dressing.	
<b>Spinach Alfredo</b>	<b>\$13.95</b>
Linguine tossed with sautéed baby spinach, cream, parmesan cheese and garlic. Topped with shaved 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.	

## SIDES

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

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