

# Joseph's



## Italian Steakhouse

### *Restaurant Week Lunch Menu*

#### *Starters Choices*

*Potato Leek & Chipotle Soup*

*Mixed Greens Salad with Vinaigrette Dressing*

#### *Entrée Choices*

*Thin Sliced Roasted Certified Angus Prime Rib with Au Jus Garlic  
and Garlic Mash Potato*

*10oz Certified Angus Burger Jitterbug with French Fried Potatoes*

*Chicken Marsala with Garlic Mash and Sautéed French Cut Green Beans*

*Flounder Francaise over Linguini and Sautéed French Cut Green Beans*

*Eggplant, Sautéed Mushrooms & Spinach Parmigiana*

#### *Dessert Choices*

*Homemade Caramel Apple Crisp Ala Mode*

*Blueberry Streusel topped with Icing*

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## Italian Steakhouse

### *Restaurant Week Dinner Menu*

#### *Starters Choices*

*Potato Leek & Chipotle Soup*

*Mussels in Garlic, Butter & White Wine*

*Mixed Greens Salad with Vinaigrette Dressing*

#### *Entrée Choices*

*12oz Slow Roasted Certified Angus Prime Rib with Garlic Mash Potato*

*8oz Slice NY Certified Angus Strip Steak over Potato Gnocchi with Peas,  
Prosciutto, Walnuts in a Gorgonzola Cream Sauce*

*6oz Certified Angus Center Cut Filet Mignon with Au Gratin Potatoes  
and Sautéed French Cut Green Beans*

*8oz Wagyu American Kobe Style Flat Iron with Garlic Mash  
and Sautéed French Cut Green Beans*

*Pan Seared Salmon with Capers, Roasted Peppers topped with Tomato  
Cream Sauce over Risotto*

*Eggplant Parmigiana with Sautéed French Cut Green Beans*

#### *Dessert Choices*

*Homemade Caramel Apple Crisp Ala Mode*

*Blueberry Streusel topped with Icing*