

# Joseph's CLASSIC MARKET

4TH OF JULY HOURS:

HAPPY  
4th of July

FRIDAY, JULY 4TH  
8:00AM-5:00PM

SCAN ME!  
TO VIEW OUR DIGITAL AD



PRICES EFFECTIVE 7/2-7/8

HOURS: MON-SAT 8AM-8PM | SUN 8AM-6PM

@josephsclassicmarket



24.99  
PER LB

USDA PRIME CERTIFIED ANGUS BEEF  
**NEW YORK STRIP STEAK**

SERVED IN AMERICA'S FINEST STEAKHOUSES!



14.99  
PER LB

STEAMED FREE WHILE YOU SHOP!  
**LIVE MAINE LOBSTERS**

1.5 LB - 3LB AVG



12.99  
DINNER  
FOR 1

24.99  
DINNER  
FOR 2

**CHICKEN PESTO DINNER SPECIAL**

BREADED CHICKEN CUTLET  
TOPPED WITH PESTO SAUCE AND  
FRESH MOZZARELLA



14.99  
PER LB

**TOP ROUND ROAST BEEF**

NO ADDED HORMONES,  
NO NITRATES



11.99  
EACH

**9" KEY LIME PIE**

MADE WITH REAL KEY WEST  
LIME JUICE, AND A GRAHAM  
CRACKER CRUST!



8.99  
EACH

**STUFFED MUSHROOMS**

6 PACK  
SEAFOOD, SPINACH & BACON,  
SPINACH & ARTICHOKE, OREGANATO



## PERFECT PAIRINGS

A SELECTION OF IMPORTED WINES & ARTISANAL CHEESES.  
CURATED BY OUR ON SITE WINE & CHEESE SPECIALIST.



**CAYMUS 50<sup>TH</sup>  
ANNIVERSARY**  
CABERNET  
SAUVIGNON  
750ML

69.99



**BONANZA**  
CABERNET  
SAUVIGNON  
750ML

16.99



**CAKEBREAD  
CELLARS**  
SAUVIGNON  
BLANC  
750ML

24.99



**PINE RIVER**  
CHEESE SPREADS  
ASSORTED FLAVORS

4.99 EACH

**AURICCHIO**  
PROVOLONE  
12 MONTH AGED

12.99 PER LB



**JIM'S**  
GOURMET CHEDDAR CHEESE  
ASSORTED FLAVORS

4.99 EACH





# Let Joseph's do the Cooking!



**7.99  
PER LB**

**Bell&Evans**  
**LOLLIPOP DRUMSTICKS**  
BBQ, BUFFALO & MANY MORE!



**5.99  
PER LB**

**Joseph's**  
**TWICE BAKED POTATO**  
CREAMY, CHEESY MASHED  
POTATOES CRADLED IN CRISP, SALTY  
SKIN. MADE WITH CHEDDAR CHEESE



**17.99  
EACH**

**Joseph's**  
**SICILIAN PIZZA**  
SQUARE, CRISPY, AND CHEESY



**19.99  
PER LB**

**Joseph's**  
**CARVING STATION  
FLANK STEAK**



**10.99  
PER LB**

**Joseph's**  
**EGGPLANT PARMESAN**  
BREADED EGGPLANT TOPPED WITH  
OUR HOMEMADE MARINARA SAUCE  
AND FRESH MOZZARELLA

## FRESH SEAFOOD

### ORA KING SALMON



**26.99  
PER LB**

RICH AND BUTTERY

### JUMBO COOKED SHRIMP



**23.99  
PER LB**

13/15

### SALMON BURGERS



**6.99  
PER LB**

8 OZ AVG

Our Fresh Fish is Locally Sourced & Delivered Daily. We Fillet on Site per Request!



**GROUND SIRLOIN OR BURGERS**  
GROUND FRESH DAILY!  
**7.99 PER LB**



**SKIRT STEAK**  
PLAIN OR MARINATED  
**23.99 PER LB**



**Bell&Evans**  
**CHICKEN WINGS**  
**5.49 PER LB**







**Farm Fresh**

**PRODUCE**



**RED CHERRIES**

Sweet, juicy, and bursting with summer flavor

**3.99 PER LB**

**Driscoll's**  
Only the Finest Berries

**STRAWBERRIES**

**3.99 EACH**



**Joseph's**

**CUT UP MIXED FRUIT BOWL**

**2.99 PER LB**



**VEGETABLE KABOBS**

**5.99 PER LB**



**Joseph's**

**PICO DE GALLO**

FRESH, TANGY, AND PACKED WITH FLAVOR

**3.99 EACH**



## SATISFY YOUR SANDWICH CRAVINGS



**9.99  
PER LB**

**Joseph's**

**BAKED & GLAZED HAM**

SWEET-GLAZED

**LAND O LAKES**  
**AMERICAN CHEESE**

YELLOW OR WHITE

**5.99  
PER LB**



**4.99  
PER LB**

**Joseph's**

**MACARONI SALAD**

MADE WITH REAL HELLMANN'S MAYONNAISE!

**Joseph's**

**ANTIPASTO SALAD**

MIX OF VEGGIES, ITALIAN CHEESES AND MEATS IN AN ITALIAN DRESSING

**9.99  
PER LB**



**10  
EACH**

**Joseph's**

**CHICKEN PARMESAN SUB**

RISPY CHICKEN CUTLET WITH MARINARA AND MELTED MOZZARELLA ON A SUB ROLL.

## DECADENT DESSERTS & BAKERY



**Joseph's**



**FRUIT TOPPED CHEESECAKE**

RICH AND DECADENT CREAMY NEW YORK CHEESECAKE TOPPED WITH FRESH FRUIT

**18.99 EACH**



**MINI FRUIT TART**

BUTTERY CRUST FILLED WITH PASTRY CREAM AND TOPPED WITH FRESH, VIBRANT FRUIT

**4.99 EACH**



**ITALIAN BREAD**

SEEDED & UNSEEDED BAKED FRESH DAILY!

**2.49 EACH**



# COOK WITH US

## FEATURING JOSEPH'S CLASSIC MARKET SKIRT STEAK

## INGREDIENTS

### SKIRT STEAK

- 2 POUNDS SKIRT STEAK
- 1 TEASPOON KOSHER SALT
- ½ TEASPOON FRESHLY CRACKED BLACK PEPPER
- ¼ CUP EXTRA-VIRGIN OLIVE OIL, PLUS MORE FOR BRUSHING
- ⅓ CUP SOY SAUCE OR TAMARI 2 TEASPOONS
- GRATED GARLIC (FROM 4 CLOVES)
- 1 TEASPOON RED PEPPER FLAKES
- 1 CUP CHIMICHURRI, STORE-BOUGHT OR HOMEMADE, FOR SERVING

### CHIMICHURRI SAUCE

- 1 SMALL SHALLOT, CUT INTO WEDGES
- ¾ CUP FRESH FLAT-LEAF PARSLEY LEAVES
- 2 GARLIC CLOVES
- 1 TABLESPOON FRESH OREGANO LEAVES
- ¾ TEASPOONS KOSHER SALT, PLUS MORE TO TASTE
- 1 TEASPOON FRESHLY CRACKED BLACK PEPPER
- ¾ CUP EXTRA-VIRGIN OLIVE OIL
- ¼ CUP RED WINE VINEGAR
- ½ TEASPOON RED PEPPER FLAKES

YIELD: 6 SERVINGS - PREP TIME: 35 MINUTES - COOK TIME: 10-15 MINUTES TOTAL TIME: 40-50 MINS



## GRILLED SKIRT STEAK

## INSTRUCTIONS

### SKIRT STEAK

1. Pat the steak dry and season all over with the salt and pepper.
2. In a shallow baking dish, combine the olive oil, soy sauce, garlic, and red pepper flakes. Add the steak and turn to coat. Let rest at room temperature for 30 minutes.
3. Preheat the grill on high. Brush the grates with olive oil.
4. Remove the steak from the marinade, allowing any excess to drip off, and place the steak on the grill. Cook until charred and the internal temperature of the steak reads 130°F on an instant-read thermometer, 3 to 4 minutes per side. Transfer the steak to a cutting board and let rest for 10 minutes.
5. Before serving, thinly slice the steak against the grain. Serve with the chimichurri on the side.

### CHIMICHURRI SAUCE

1. Add the shallot, parsley, garlic, oregano, salt, and pepper to a food processor. Pulse until well combined, but still slightly chunky.
2. Transfer the mixture to a small bowl. Add the oil, vinegar, and red pepper flakes. Stir to combine.