



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









PRICES EFFECTIVE 7/2-7/8

HOURS: MON-SAT BAM-BPM | SUN BAM-6PM

@josephsclassicmarket



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

SERVED IN AMERICA'S FINEST STEAKHOUSES!



STEAMED FREE WHILE YOU SHOP! LIVE MAINE LOBSTERS

1.5 LB - 3LB AVG



# CHICKEN PESTO DINNER SPECIAL

BREADED CHICKEN CUTLET TOPPED WITH PESTO SAUCE AND FRESH MOZZARELLA



TOP ROUND ROAST BEEF

NO ADDED HORMONES, NO NITRATES



9" KEY LIME PIE

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



## STUFFED MUSHROOMS

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



# PERFECT PAIRINGS

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

Join us Every Saturday Between 3pm-6pm for a Free Wine Tasting!



CAYMUS 50TH 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





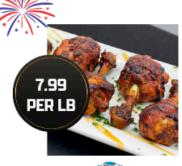
#### JIM'S

**GOURMET CHEDDAR CHEESE** 

ASSORTED FLAVORS

4.99 EACH





Bell&Evans
LOLLIPOP DRUMSTICKS



TWICE BAKED POTATO

CREAMY, CHEESY MASHED
POTATOES CRADLED IN CRISP, SALTY
SKIN. MADE WITH CHEDDAR CHEESE



SICILIAN PIZZA SQUARE, CRISPY, AND CHEESY



Joseph's
CARVING STATION
FLANK STEAK



EGGPLANT PARMESAN

BREADED EGGPLANT TOPPED WITH OUR HOMEMADE MARINARA SAUCE AND FRESH MOZZARELLA

# SH SEAFOOD

# ORA KING SALMON



RICH AND BUTTERY

# **JUMBO COOKED SHRIMP**



13/15

### **SALMON BURGERS**



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** 



PLAIN OR MARINATED
23.99 PER LB





CHICKEN WINGS

**5.49 PER LB** 





**RED CHERRIES** Sweet, juicy, and bursting with summer flavor

3.99 PER LB



Driscoll's **STRAWBERRIES** 

3.99 EACH



Joseph's

CUT UP MIXED FRUIT BOWL

2.99 PER LB



5.99 PER LB





**PICO DE GALLO** FRESH, TANGY, AND PACKED WITH FLAVOR

3.99 EACH

# SATISFY YOUR SANDWICH CRAVINGS





SWEET-GLAZED

LAND () LAKES AMERICAN CHEESE

YELLOW OR WHITE







MADE WITH REAL HELLMANN'S MAYONAISE!



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







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

**ITALIAN BREAD** 

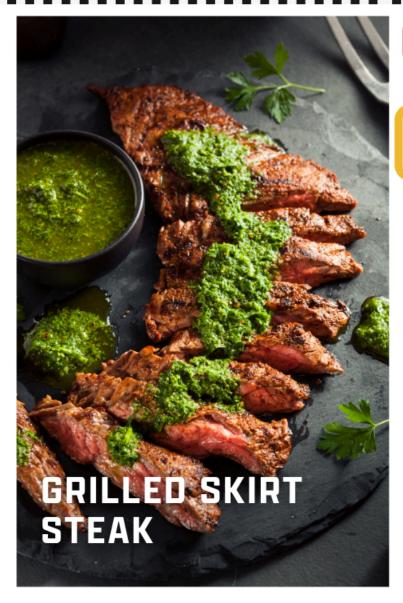
SEEDED & UNSEEDED BAKED FRESH DAILY!

2.49 EACH









# COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET
SKIRT STEAK

# **INGREDIENTS**

#### SKIRT STEAK

- 2 POUNDS SKIRT STEAK
- 1 TEASPOON KOSHER SALT
- 1/2 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
- 3/4 TEASPOONS KOSHER SALT, PLUS MORE TO TASTE
- 1 TEASPOON FRESHLY CRACKED BLACK PEPPER
- 3/4 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

# INSTRUCTIONS

#### SKIRT STEAK

- 1. Pat the steak dry and season all over with the salt and pepper.
- 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 o, 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.