







PRICES EFFECTIVE 8/13-8/19

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

@josephsclassicmarket



USDA PRIME CERTIFIED ANGUS BEEF NEW YORK STRIP STEAK SERVED IN AMERICA'S FINEST STEAKHOUSES!



NORWEGIAN SALMON FILLET PERFECT FOR SUSHI OR SEARING



SEARED AHI TUNA ROLLED IN SESAME SEEDS, SEARED TO PERFECTION



TRUFFLE PROSCIUTTO SANDWICH CIABATTA, TRUFFLE PROSCIUTTO, ARUGALA, ROASTED RED PEPPERS, FRESH MOZZ, BALSAMIC GLAZE



NAPOLEON FLAKY PUFF PASTRY LAYERED WITH VANILLA PASTRY CREAM



EGGPLANT ROLLATINI FRIED EGGPLANT ROLLED WITH RICOTTA AND FRESH MOZZARELLA

Josephis



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!



JOSEPH'S PRIVATE LABEL

PINOT GRIGIO

WHITEHAVES.

WHITE HAVEN



CONUNDRUM

SAUVIGNON BLANC 750ML

RED BLEND 750ML



NEW BRIDGE

ASSORTED SLICED CHEESES

10.99 EACH

BELLETOILE TRIPLE CREAM BRIE







SALUMI SLICED SALAMI MILANO

7.99 EACH

750ML 8.99

15.99

17.99

Let Joseph's do the Cooking!





Josephis

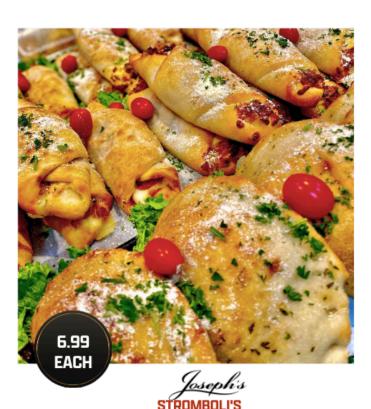
CARVING STATION
FLANK STEAK

CARVED TO ORDER



TWICE BAKED POTATO

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



PEPPERONI, MEATBALL PARM, CHICKEN PARM, EGGPLANT PARM & BUFFALO CHICKEN



ROTISSERIE CHICKEN

GOLDEN-BROWN HERB CHICKEN
ROASTED TO PERFECTION



Joseph's CAESAR SALAD GRAB & GO



STEAMED FREE WHILE YOU SHOP! 1.5 LB - 3LB AVG WHOLE BRONZINI



MEDITERRANEAN SEA BASS WITH A MILD, DELICATE FLAVOR

JUMBO COCKTAIL SHRIMP



13/15

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



PORK TENDERLOIN
PORK FILET MIGNON



CHICKEN THIGHS
BONELESS & SKINLESS

3.49 PER LB

Bell&Evans



ORGANIC BONELESS CHICKEN BREAST

10.99 PER LB

2.99 PER LB

Farm Fresh PRODUCE



Driscoll's

STRAWBERRIES

3.99 EACH



PEACHES & NECTARINES

3.49 PER LB



MIXED FRUIT CUP

3.99 PER LB



FANCY EGGPLANT 1.49 PER LB



WELLNESS SHOTS

ASSORTED VARIETIES

3.99 EACH

SATISFY YOUR SANDWICH CRAVINGS



(ROVAGNATI)

TRUFFLE PROSCIUTTO CRUDO

DRY-CURED PROSCIUTTO WITH THE LUXURIOUS FLAVOR OF TRUFFLES







Joseph's
SWISS CHEESE

CLASSIC SWISS WITH RICH FLAVOR









GRAB & GO

DECADENT DESSERTS & BAKERY









6" BLACKOUT CAKE

DECADENT CHOCOLATE CAKE FILED WITH CHOCOLATE FUDGE, TOPPED WITH CHOCOLATE GANACHE.

15.99 EACH

BAGUETTINI

RUSTIC ARTISAN MINI LOAF, BIG FLAVOR

1.49 EACH





COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET
WHOLE BRONZINI

Grocery Specials

INGREDIENTS

- 1 WHOLE BRANZINO (ABOUT 1 LB), CLEANED AND SCALED
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL (PREFERABLY GREEK)
- JUICE OF 1 LEMON
- 2 GARLIC CLOVES, MINCED
- 1 TEASPOON DRIED OREGANO
- SALT AND FRESHLY GROUND BLACK PEPPER, TO TASTE
- FRESH PARSLEY, CHOPPED (FOR GARNISH)



INSTRUCTIONS

- 1. Preheat the Oven: Set your oven to 400°F
- Prepare the Branzino: Rinse the branzino under cold water and pat it dry with paper towels
- 3. Season the Fish: Drizzle the olive oil over the fish, ensuring it's evenly coated.
 Sprinkle the minced garlic and dried oregano inside the cavity and on the exterior.
 Season with salt and pepper
- 4. Roast the Fish: Place the branzino on a baking sheet lined with parchment paper.
 Roast in the preheated oven for 18-20 minutes, or until the flesh is opaque and flakes easily with a fork
- 5. Prepare the Ladolemono Sauce: While the fish is roasting, whisk together the lemon juice, olive oil, and a pinch of salt in a small bowl until emulsified
- 6. Serve: Once the branzino is cooked, transfer it to a serving platter. Drizzle the ladolemono sauce over the fish and garnish with chopped fresh parsley



DUBAI CHOCOLATE BAR

CREAMY MILK CHOCOLATE, VELVETY PISTACHIO CREAM AND CRISP KADAYIF

16.99 EACH



DOTS PRETZELS

BLEND OF BUTTERY, SAVORY GARLIC AND RICH PARMESAN FLAVOR

7.99 EACH



SKINNY DIPPED NUTS

CLASSIC ALMONDS THINLY DIPPED IN CHOCOLATE

4.99 EACH



AMYLU SAUSAGES

WITH HAND-BLENDED SPICES AND REAL INGREDIENTS

6.99 EACH

