







PRICES EFFECTIVE 10/01-10/07

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

@josephsclassicmarket



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



ATLANTIC SALMON FILLET BUTTERY AND TENDER. PERFECT FOR PAN-SEARING



**AHI TUNA DINNER** ROLLED IN SESAME SEEDS, SEARED TO PERFECTION



**FRESH BURRATA** ARTISAN-STYLE BURRATA, FRESH AND VELVETY



**6" ITALIAN RUM CAKE** RUM SOAKED SPONGE CAKE FILLED WITH LAYERS OF CREAM. COVERED IN HOMEMADE WHIPPED CREAM & SLIVERED ALMONDS



**ROASTED PUMPKIN** & APPLE SOUP 16 OZ

**GREEN ISLAND** 

9.99 PER LB

DANISH BLUE CHEESE



## PERFECT PAIRINGS

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



JOSEPH'S **PRIVATE LABEL** 

CABERNET SAUVIGNON 750ML

8.99



SANTA CRISTINA

TOSCANO RED 750ML

11.99

JUSTIN CHARDONNAY 750 ML

19.99



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



SABATINO TRUFFLE CRISPS

6.99 EACH



DANEKO

ASSORTED VARIETIES, 7 OZ

5.99 EACH

# Let Joseph's do the Cooking!







Bell&Evans **AIRLINE CHICKEN** 



ROASTED BRUSSELS SPROUTS

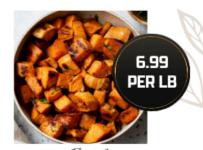
CRISPY ROASTED BRUSSELS SPROUTS WITH A TOUCH OF SEA SALT





WILD ORZO WITH MUSHROOMS

TOASTED ORZO, MADE WITH MUSHROOMS AND ONIONS



**ROASTED SWEET POTATOES** 

SAUTÉED WITH MAPLE SYRUP AND BROWN SUGAR





**CHEESE & PARSLEY SAUSAGE RING** PORK

5.99 PER LB



**CHICKEN BREAST BONELESS AND SKINLESS** 

3.99 PER LB





**FAJITA STYLE CHICKEN BREAST** 

**7.99 EACH** 

# Farm Fresh PRODUCE



RED, YELLOW, **ORANGE PEPPERS** 

1.99 PER LB



CUTIES **CLEMENTINES** 

3 LB BAG

5.99 EACH



HASS AVOCADO

.99 EACH



### PRESERVED HARVEST APPLE CIDER

ORIGINAL, CARAMEL, CINNAMON 3.99 EACH



**LITTLE GEM** LETTUCE

SWEET, & CRISP, PACK OF 4

5.99 EACH

# **SATISFY YOUR** SANDWICH CRAVINGS





**MAPLE HAM** 

SWEET, SMOKY HAM WITH A MAPLE GLAZE









ITALIAN MORTADELLA, BUTTERY TEXTURE, AROMATIC SPICES



GRAB & GO







**HOT SUB** HEARTY SUB WITH OUR HOMEMADE MEATBALLS, MARINARA, AND MELTED CHEESE

## **DECADENT DESSERTS & BAKERY**











POUND CAKE

MARBLE, BLUEBERRY, BANANA

ALMOND CHEESECAKE CONE

BAGUETTINI

RUSTIC ARTISAN MINI LOAF, BIG FLAVOR









# COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET
BAKED SALMON FILLET

### **INGREDIENTS**

- 2 LB SALMON FILLET
- PINCH OF SALT
- · 3 TBSP BUTTER, SOFTENED
- 2 CLOVES GARLIC, MINCED
- ¼ TSP SALT
- ¼ TSP BLACK PEPPER
- 1 TBSP FRESH DILL, CHOPPED
- 1 TBSP FRESH PARSLEY,
   CHOPPED
- 1 TBSP CHIVES, CHOPPED
- 1 TSP LEMON JUICE (OR MORE, TO TASTE)



### INSTRUCTIONS

### PREHEAT & PREP

- 1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
- Place the salmon fillet on the parchment and pat it dry with a paper towel. Add a pinch of salt over the top.

### MAKE THE HERB BUTTER

- In a bowl, combine the softened butter, minced garlic, ¼ tsp salt, ¼ tsp black pepper, chopped dill, parsley, and chives. Mix well.
- 2. Spread the butter on the salmon
- Use the back of a spoon (or a butter knife) to spread the herb butter mixture evenly over the top of the salmon. It may take a minute or two – go slowly and carefully.
- Place the baking sheet in the oven and bake at 400°F for 15 minutes.
- After 15 minutes, switch the oven to Broil and broil the salmon for an additional 3–4 minutes (watch
  it carefully so it doesn't burn).
   FINISH & SERVE
- 1. Remove the salmon from the oven and drizzle with lemon juice (or serve lemon wedges on the side).

Grocery Specials



### I BIBANESI BREADSTICKS

ORIGINAL, SEA SALT, PIZZA

3.99 EACH



ASSORTED VARIETIES

2.49 EACH





### DAVID'S PROTEIN BARS

ASSORTED VARIETIES

**3.49 EACH** 

### CIAO SPARKLING WATER

ASSORTED VARIETIES, 11 OZ 1.49 EACH

