



PRICES EFFECTIVE 10/08-10/14

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

@josephsclassicmarket



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
MONTEPULCIANO
750ML
8.99



CIPRIANI BELLINI
750ML
15.99



WHISPERING ANGEL
ROSE
750 ML
22.99



THE DRUNKEN GOAT
GOAT CHEESE BATHED IN RED WINE
19.99 PER LB

PANINO
PROSCIUTTO WRAPPED MOZZARELLA
11.99 EACH



PRIMA DONNA
GOUDA
24.99 PER LB





Let Joseph's do the Cooking!



4.99
EACH



ITALIAN WEDDING SOUP

16 OZ

7.99
PER LB



Joseph's

BROCCOLI OREGANATA

STEAMED BROCCOLI, TOPPED WITH
TOASTED BREADCRUMBS

17
EACH



Joseph's

SICILIAN PIE

GOLDEN-CRUSTED SQUARE PIZZA TOPPED WITH
HOMEMADE SAUCE AND MOZZARELLA

21.99
PER LB



Joseph's

PAN SEARED BLACKENED SALMON

14.99
PER LB



Joseph's

COD ALMONDINE

ROASTED WITH OLIVE OIL
& SEA SALT

FRESH SEAFOOD

FLOUNDER FILLET



14.99
PER LB

DELICATE, CLEAN FLAVOR
AND FLAKY TEXTURE

LUMP CRAB MEAT



24.99
EACH

16 OZ

BRANZINO FILLET



22.99
PER LB

MEDITERRANEAN SEA BASS WITH A
MILD, DELICATE FLAVOR

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

SAVE
\$4



IMPORTED RACK OF LAMB

PRODUCT OF AUSTRALIA

23.99 PER LB

Joseph's



STUFFED CHICKEN BREAST

ASSORTED VARIETIES

5.99 PER LB

Bell & Evans



SPATCHCOCK CHICKEN

4.99 PER LB

Farm Fresh

PRODUCE



**PRETTY LADY
GREEN GRAPES**

2.99 PER LB



**BEEFSTEAK
TOMATO**

1.49 PER LB



EGGPLANT

.99 PER LB



FRESH CUT CANTALOUPE

3.99 PER LB



KIWI BERRIES

3.99 EACH

SATISFY YOUR SANDWICH CRAVINGS



**8.99
PER LB**

Joseph's

BLACK FOREST HAM

NATURALLY SMOKED AND
SLOW-ROASTED FOR RICH, BOLD FLAVOR

Joseph's
**HONEY MAPLE
TURKEY BREAST**

A DELI CLASSIC WITH
A GOLDEN TWIST

**10.99
PER LB**



**7.99
PER LB**

Joseph's

MUENSTER CHEESE

MILD, SEMI-SOFT, AMERICAN CHEESE
KNOWN FOR ITS SMOOTH, BUTTERY
FLAVOR AND ORANGE RIND

Joseph's
**TOMATO & MOZZARELLA
SALAD**

TOSSSED WITH ITALIAN SEASONINGS

**9.99
PER LB**



**SAVE
\$5**



**8
EACH**

Joseph's

**CHICKEN CAESAR
WRAP**

GRAB & GO

DECADENT DESSERTS & BAKERY

Joseph's



MINI LINZER TARTS

RASPBERRY & CHOCOLATE

12.99 PER LB

Joseph's



NEW YORK CHEESECAKE

RICH NEW YORK-STYLE CHEESECAKE
WITH SMOOTH, VELVETY TEXTURE

**5.99 HALF
10.99 WHOLE**

Joseph's



CIABATTA LOAF

RUSTIC ITALIAN LOAF WITH CRUNCHY
EXTERIOR, LIGHT AIRY INSIDE

4.99 EACH



COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET GARLIC BUTTER RIBEYE STEAK & SHRIMP

INGREDIENTS

- 2 RIBEYE STEAKS
- 2 LOBSTER TAILS
- 1 BUNCH ASPARAGUS
- 2 TBSP OLIVE OIL
- SALT (TO TASTE)
- 1 TBSP STEAK SEASONING
- 1 TBSP SEAFOOD SEASONING
- 1/2 CUP BUTTER (PLUS EXTRA FOR BASTING)
- 1 TBSP LEMON JUICE
- 3 EGG YOLKS
- PINCH OF CAYENNE PEPPER



INSTRUCTIONS

PREHEAT & PREP

1. Preheat the oven to 400°F. Trim and wash the asparagus, then drizzle with olive oil and season with salt. Butterfly the lobster tails by cutting through the top shell and spreading the meat open.
2. Sprinkle lobster tails generously with Seafood Seasoning and brush with melted butter. Season the ribeye steaks generously with Steak Seasoning. Prepare the hollandaise sauce ingredients by melting butter and separating egg yolks.

COOK THE STEAK & LOBSTER

1. Heat a skillet over high heat. Sear the steaks for 3-4 minutes per side until golden brown. Transfer them to the oven and cook to your preferred doneness (125°F for rare, 135°F for medium-rare, 145°F for medium). Place the asparagus on a baking sheet and roast for 12-15 minutes until tender.
2. Place the seasoned lobster tails under the broiler and cook for 8-10 minutes until opaque, basting with additional melted butter halfway through.
3. In a small heatproof bowl, whisk together egg yolks and lemon juice. Place the bowl over simmering water and whisk constantly until the mixture lightens and thickens. Slowly drizzle in melted butter while whisking until the sauce becomes thick and creamy. Season with a pinch of cayenne and salt.

FINISH & SERVE

1. Place the ribeye steaks and broiled lobster tails on plates. Add the roasted asparagus on the side. Drizzle hollandaise over the lobster and asparagus.

Grocery Specials



WILDFLOWER GRANOLA

ASSORTED VARIETIES

6.99 EACH

RAO'S PASTA SAUCES

ASSORTED VARIETIES, 24 OZ

8.99 EACH



RUSTICHELLA D'ABRUZZO

ASSORTED VARIETIES

\$1 OFF



TATE'S COOKIES

ASSORTED VARIETIES, 7 OZ

5.99 EACH

