

WEEKLY SPECIALS

Joseph's
CLASSIC MARKET

ORDER
HERE



09/09 to 09/15

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

JOSEPH'S FAVORITES

WHOLE

8.99 PER LB



FIRST CUT

13.99 PER LB



USDA Choice Certified Angus Beef
BRISKET

12.99 PER LB



ATLANTIC SALMON FILLET
Fresh cut and Premium quality

DINNER FOR 1: **10** EACH

DINNER FOR 2: **20** EACH



CHICKEN ALLA VODKA
Crispy, golden-brown chicken cutlet layered with melted fresh mozzarella and our signature creamy vodka sauce

13.99 PER LB



OFF THE FRAME TURKEY BREAST
No additives, no preservatives

10
EACH



5" NY CHEESECAKE
Classic - Rich New York-style cheesecake with smooth, velvety texture

10.99 EACH



ROTISSERIE CHICKEN
Golden-brown herb chicken roasted to perfection

EVERY SATURDAY 3PM-6PM
FREE WINE TASTING!

WINE AND CHEESE

69.99



CAYMUS
Cabernet Sauvignon
750 ml

34.99



CAYMUS
Zinfandel
750 ml

17.99



CONUNDRUM
Red Blend
750 ml

4 PACK

8.99

8 PACK

17.99



FABRIZIA
Vodka Soda
Assorted Varieties

19.99 PER LB



GARCIA BAQUERO MANCHEGO CHEESE
6 months

8.99 PER LB



PARMESAN CHEESE
Grated, Shaved & Shredded

8.99
EACH



SALUMI ITALIANI SLICED COPPA
4 oz.

LET JOSEPH'S DO THE COOKING



PREPARED FOODS & PIZZA

0.50
EACH



POTATO PANGAKES

Crispy golden potato pancake with savory seasoning

2.49
EACH

PIZZA SAUCE
8 oz



PIZZA DOUGH

SHREDDED
MOZZARELLA
16 oz



5.99
EACH

BUILD YOUR OWN PIZZA

Fresh dough, pizza sauce, and shredded mozzarella

7.99 PER LB



LOLLIPOP CHICKEN DRUMSTICKS

Assorted varieties



7.99 PER LB



GREEN BEAN ALMONDINE

Blanched green beans sauteed with sliced roasted almonds

2.99
EACH

PINT
6.99
EACH

QUART
10.99
EACH



MATZO BALL SOUP

A Traditional Favorite in a Rich, Savory Broth

DELI

9.99 PER LB



DELUXE HAM



6.99 PER LB



YELLOW AMERICAN CHEESE



10
EACH



CHICKEN PARM SUB

Crispy chicken cutlet with marinara and melted mozzarella on a sub roll

4.99 PER LB



NY STYLE POTATO SALAD

11.99 PER LB



TOMATO & MOZZARELLA SALAD

Creamy mozzarella meets vine-ripened tomatoes

BAKERY

8.99
EACH



HONEY CAKES

A sweet tradition for a sweet New Year



1.99
EACH



HAMANTASH COOKIES

Traditional triangular pastry with sweet filling. Assorted flavors



10.99
PER LB



COCONUT MACAROONS

Original or Chocolate Drizzle

PRODUCE



3.99 PER LB

RED SEEDLESS GRAPES

Naturally sweet



1.49 PER LB

FANCY EGGPLANT

Firm, silky texture



7.99
EACH

WATERMELON

Cool & refreshing



1.99 PER LB

TOMATO ON THE VINE

Fresh & flavorful



2.99 PER LB

PEPPERS

Red, Yellow or Orange

SEAFOOD



10.99 PER LB

AHI TUNA STEAK

Premium center cut perfect for sushi or searing

1.5-1.75 LB

2-3 LB

17.99 PER LB



LIVE MAINE LOBSTERS

Wild caught
Steamed for free while you shop!

4 OZ

8.99 EACH

8 OZ

15.99 EACH



SMOKED NOVA SALMON

MEAT

USDA Choice
Certified Angus Beef

BONELESS RIBEYE STEAK

Exceptional marbling and flavor



23.99 PER LB



9.99 PER LB

Fresh Ground BRISKET BURGER

8 oz avg

Jcm

GROUND CHICKEN BREAST

16 oz.

Raised without antibiotics



5.99 EACH

Bell & Evans

We're hiring for all positions!

Career growth, competitive pay, and a positive team environment await you at Joseph's Classic Market.

Delray Beach, Palm Beach Gardens, Boca Raton, West Palm Beach

APPLY TODAY!



NOT A MEMBER?

JOIN TODAY

Earn points on eligible purchases



Free products & exclusive deals



SCAN TO JOIN

COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET SLOW-COOKER GARLIC & HERB BEEF BRISKET

SERVES: 6-8



PREP: 10 MINS | COOK: 8 HOURS

INGREDIENTS

- 3-4 lbs. First Cut Beef Brisket
- 1 tbsp olive oil
- 1 large yellow onion, sliced
- 4 cloves garlic, minced
- 1 cup low-sodium beef broth
- 2 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 1 tsp dried thyme or rosemary
- Salt and coarse black pepper to taste

Pair It with Our Prepared Favorites!

- Prepared Foods: Green Beans, Matzo Ball Soup & Potato Pancakes
- Deli: NY Style Potato Salad or Tomato & Mozzarella Salad

INSTRUCTIONS

1. Prep & Sear: Dry brisket, season with salt, pepper, and herbs, and sear in hot oil for 3-4 minutes per side.
2. Build Sauce: Sauté onions and garlic for 2 minutes in the same pan. Stir in broth, Worcestershire, and tomato paste, scraping up browned bits.
3. Slow Cook: Place brisket in slow cooker, pour sauce over top, and cook on LOW for 8-9 hours (or HIGH for 5-6 hours) until fork-tender.
4. Slice: Rest for 10 minutes, slice thin against the grain, and top with juices.

Finished Temp: The brisket is fully tender when it reaches 200°F-205°F internally and a probe slides in with no resistance.

GROCERY SPECIALS



GIOVANNI RANA PASTA & RAVIOLI

Assorted varieties

\$1 OFF



CAMPO D'ORO PASTA SAUCE

Assorted varieties

8.99 EACH



RUBIO CHIPS

Assorted Varieties
4.41 oz.

4.99 EACH



MCCOY'S HONEY

Orange Blossom & Wildflower
12 oz.

9.99 EACH



1.99 EACH

FERRARELLE FLAVORED SPARKLING WATERS

Assorted flavors

OUR LOCATIONS

PALM BEACH GARDENS

4409 Northlake Blvd, Palm Beach Gardens 33410 • 561-799-0322

DELRAY BEACH

8918 W Atlantic Ave, Delray Beach 33446 • 561-599-515

BOCA RATON

6000 Glades Rd, Unit 1380A, Boca Raton 33486 • 561-347-2314

WEST PALM BEACH

2791 S Dixie Hwy, West Palm Beach, FL, 33405 • 561-858-8819

