



#### Restaurant Week Dinner Menu- \$44.95

# **Starters Choices**

- Soup Du Jour
- Mussels with Garlic, Butter & White Wine
- Mixed Greens Salad with Joseph's Vinaigrette Dressing
- Steamed Clams with Garlic, Butter & White Wine (\$10 upgrade)
- Shrimp Cocktail (\$10 upgrade)
- Stuffed Baked Clams (\$10 upgrade)

# **Entrée Choices**

- 14 oz New York Strip with Garlic Mashed Potatoes & Sauteed Vegetables
- 10 oz Prime Rib with Garlic Mashed Potatoes & Sautéed Vegetables
- 16 oz New York Strip with Garlic Mashed Potatoes & Sauteed Vegetables
- Sliced Steak with Baked Stuffed Shrimp over Risotto
- Chilean Sea Bass
- Pan-Seared Salmon with Capers & Roasted Peppers topped with Tomato Cream Sauce over Risotto
- Chicken Sorrentino with Eggplant, Prosciutto, Mozzarella and Marsala Wine Sauce over Risotto & Sautéed Vegetables
- 10 oz Filet Mignon with Garlic Mashed Potatoes & Sautéed Vegetables (\$15 upgrade)
- 20 oz Dry Aged Porterhouse with Garlic Mashed Potatoes
- Sautéed Vegetables (\$20 upgrade)
- 20 oz Dry Aged Ribeye Cowboy with Garlic Mashed Potatoes & Sautéed Vegetables (\$20 upgrade)

### **Homemade Desserts**

- Chocolate Mousse Cake
- Blueberry Strudel
- Apple Crisp A la Mode





#### Restaurant Week Brunch Menu - \$29.95

# **Starters Choices**

- Soup Du Jour
- Mixed Greens Salad with Joseph's Vinaigrette Dressing
- Shrimp Cocktail (\$10 Upgrade)
- Bowl Of Chili (\$8 upgrade)

### Entrée Choices

- Prime Rib French Dip with Au Jus & French Fries
- Fish- N- Chips Cod, with Homemade Tartar Sauce
- Caesar Salad Topped with Shrimp Or Chicken
- Filet Eggs Benedict, Hollandaise Sauce with Fried Potatoes
- Breakfast Burger with Fried Egg, Bacon & Cheese with Fried Potatoes
- Chicken & Waffles with Fried Potatoes
- Sliced Steak with Eggs, Any Style with Fried Potatoes
- 10 oz Prime Rib with Eggs, Any Style with Fried Potatoes (Upgrade \$10)
- 14 oz NY Strip with Eggs, Any Style with Fried Potatoes (Upgrade \$10)
- 16 oz Grilled Veal Chop with Eggs with Fried Potatoes (Upgrade \$10)

### Homemade Desserts

- Chocolate Mousse Cake
- Apple Crisp A la Mode
- Blueberry Strudel