



Joseph's Restaurant

DINNER

STARTERS

TEMPURA CRUSTED AHI TUNA 12
TOMATO AVOCADO SALAD WITH WASABI AIOLI

PEI MUSSELS 11
CHABLIS GARLIC PARSLEY BUTTER

SHRIMP AND AVOCADO COCKTAIL 13
WITH GAZPACHO

MOZZARELLA BRUSCHETTA 10
GRAPE TOMATO & IMPORTED PROSCIUTTO

BUTCHER BOARD 16
BURRATA, SOPPRESSATA, PROSCIUTTO & ROASTED PEPPERS

CRISPY CALAMARI RINGS 12
CHERRY PEPPERS & TOMATO BASIL SAUCE

SALADS

FIELD GREENS SALAD 8 (GF)
GRAPE TOMATOES, RED ONIONS WITH BALSAMIC DRESSING

ARUGULA SALAD 9 (GF)
GORGONZOLA CHEESE, CANDIED WALNUTS, FIGS WITH WHITE BALSAMIC DRESSING

CAPRESE SALAD 10 (GF)
BUFFALO DI MOZZARELLA, CHERRY TOMATO, EXTRA-VIRGIN OLIVE OIL WITH AGED BALSAMIC VINEGAR

CAESAR SALAD 9
ROMAINE HEARTS, CROUTONS WITH GARLIC PARMESAN DRESSING

MAIN COURSE

POTATO GNOCCHI 18
BACON, PEAS, SAGE, BUTTER & ASIAGO CHEESE

RIGATONI 19
ITALIAN SAUSAGE, TOMATO BASIL SAUCE & ASIAGO CHEESE

EGGPLANT PARMESAN 18
FREE FORMED WITH TOMATO BASIL SAUCE, FRESH MOZZARELLA OVER LINGUINE

CHICKEN PARM 23
TOMATO BASIL SAUCE, BUFFALO MOZZARELLA OVER LINGUINE

VEAL MARSALA 26
CREMINI MUSHROOMS WITH RICH MARSALA WINE SAUCE

FILET MIGNON 35 (GF)
GORGONZOLA CRUST WITH STEAK SAUCE

NY STRIP 34 (GF)
CAMELIZED ONION WITH STEAK SAUCE

CRAB CAKES 30
BOURSIN CHEESE .BASIL AIOLI. SWEET CORN & AROMATIC RICE

SCOTTISH SALMON PICCATA 28 (GF)
PAN ROASTED, LEMON CAPER BUTTER SAUCE, & ARUGULA GRAPE TOMATO SALAD

TWIN LOBSTER TAILS 34 (GF)
WITH DRAWN BUTTER

ATLANTIC FLOUNDER 29 (GF)
STUFFED WITH CRABMEAT & LEMON BUTTER SAUCE

PAN ROASTED SEA SCALLOPS 29 (GF)
SWEET CORN, BACON, BASIL, ARUGULA & PESTO

JUMBO SHRIMP SCAMPI 27
CHABLIS LEMON BASIL BUTTER, LINGUINE