

Joseph's Dinner Menu

STARTERS

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| Chicken Fingers Plump tenderloins fried to a golden brown and served with honey mustard dipping sauce. | \$7.50 |
| Crab Fritters Coated with katafi and fried. Served with seasoned baby arugula and a spicy tomato cream sauce. | \$9.00 |
| Sassy Buffalo Chicken Wings We use the original "Anchor Bar" wing sauce, served with blue cheese and celery strips. | \$8.50 |
| Classic Shrimp Cocktail Marinated and steamed jumbo shrimp served with a zesty traditional cocktail sauce | \$8.00 |
| Potato Skins Baked Idaho potatoes filled with melted cheddar cheese and bacon bits, topped with sour cream. | \$ 8.00 |
| Nachos Blue, yellow and red corn tortilla chips topped with a mountain of seasoned nacho beef, nacho cheese sauce, jalapenos, tomatoes, olives, diced onions and crowned with sour cream and guacamole. | \$8.50 |
| Calamari Flash-fried graham cracker crusted over jicama slaw with hoisin vinaigrette | \$7.50 |
| Spinach and Artichoke Dip Baked creamy spinach and artichoke dip topped with parmesan cheese and served with pita points | \$6.50 |

SOUPS

Joe's Seafood Gumbo \$6.00 New England Clam Chowder \$6.00 Soup of the Day \$5.00

SALADS

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| Classic Caesar Salad Hearts of romaine with herb focaccia croutons, shredded parmesan cheese and a creamy Caesar dressing. | \$6.00 |
| Cobb Salad Bed of organic field greens with bacon, sliced egg, red onions, diced tomato and three cheese blend, served with your choice of dressing. | \$7.50 |
| Greek Salad Spring mix and romaine with kalamata olives, pepperoncini, red onions, roasted red peppers, feta cheese and cornichons served with a light Greek vinaigrette. | \$9.00 |
| Bistro Salad Spring mix, dried cherries, candied walnuts, crumbled blue cheese and granola tossed in a honey balsamic vinaigrette . | \$9.00 |
| You can add to all the above salads: Grilled Chicken or Shrimp or Salmon | \$3.50 |
| Niscoise Salad Spring mix topped with haircot verts, new potatoes, boiled egg, pickled onions and capers topped with seared ahi tuna and served with a light blood orange tarragon dressing. | \$12.00 |
| Chef's Salad Spring mix and romaine topped with julienne turkey, ham, roast beef, cheddar cheese, cucumbers and tomatoes with your choice of dressing. | \$9.00 |
| Taco Salad Crisp flour tortilla shell, mixed greens, romaine, black beans, roasted corn, diced tomatoes black olives, seasoned nacho beef and topped with sour cream, guacamole and salsa. | \$9.00 |
| Garden Salad Baby spring mixed greens with roma tomatoes, cucumbers and your choice of dressing. | \$4.50 |

WRAPS

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| Grilled Chicken Caesar Wrap Tender slices of chargrilled chicken breast, tossed with crisp romaine & Caesar dressing. | \$7.50 |
| Southwestern Chicken Wrap Tender slices of chargrilled chicken breast, shredded lettuce and southwestern black bean relish. | \$7.50 |
| Steak and Cheese Wrap Tender slices of beef, sautéed onions and peppers topped with melted mozzarella. | \$7.50 |
| Veggie Wrap Sautéed peppers, onions, tomatoes, zucchini, yellow squash, mushrooms and shredded lettuce, with herb cream cheese spread. | \$7.50 |

All Wraps served with a choice of Fries, Cole Slaw, Chips or Fresh Fruit and served on a tomato basil tortilla shell.

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ENTREES

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| Chicken Pot Pie Pulled chicken with green beans, peas, carrots, onions and mushrooms in a creamy broth topped with puffed pastry and baked to a golden brown. | \$9.00 |
| Lemon Roasted Chicken Breast Ashley Farms free range bone-in chicken breast served over pan roasted red bliss potatoes with grilled asparagus, tomato chutney and citrus bordelaise sauce. | \$16.00 |
| Crab Cakes Homemade crab cakes sautéed and served over creamed spinach risotto with roasted corn and chipotle relish. Finished with fresh chive oil. | \$16.00 |
| Grilled Salmon Served over ancho chili risotto and braised swiss chard brushed with bourbon maple glaze and topped with fresh pineapple salsa. | \$16.00 |
| Rainbow Trout North Carolina mountain trout stuffed with brie cheese and served with wild rice pilaf and fire grilled asparagus relish, finished with a lemon butter sauce. | \$17.00 |
| Edmund's Fried Catfish Served with a sweet corn pudding, seasoned baby arugula salad and spicy Cajun remoulade. | \$14.00 |
| Flank Steak Marinated flank steak topped with gorgonzola cheese. Served with shoestring potatoes, seasoned baby arugula salad and cabernet demi glaze. | \$14.00 |
| Ribeye 12 ounce ribeye served with garlic smashed potatoes, oven roasted vegetables and tobacco onions. Finished with natural pan au jus. | \$22.00 |
| Filet Mignon 8 ounce filet served over a gorgonzola potato cake with wilted garlic spinach and classic béarnaise. | \$28.00 |
| New York Strip 10 ounce New York strip steak served with roasted fingerling potatoes and wilted collard greens with pan gravy. | \$23.00 |
| Stuffed Pork Chop Goat cheese stuffed pork chop wrapped in bacon and served with a Tuscan white bean ragout, finished with tasso ham port wine demi and orange marmalade. | \$15.00 |
| Pasta Primavera Buttered linguine tossed in a hearty tomato sauce with roasted squash, zucchini, mushrooms and wilted baby spinach. Topped with shaved parmesan cheese. | \$12.00 |
| Shrimp Scampi Linguine pasta with fresh baby spinach, tomatoes, mushrooms, parmesan cheese, jumbo shrimp tossed in a garlic and chive white wine butter sauce. | \$14.00 |

SANDWICHES

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| Chicken Saltimbocca Marinated and grilled chicken breast with sliced smoked ham, fresh sage, organic baby spinach and buffalo mozzarella. Served on toasted ciabatta bread with sun-dried tomato pesto aioli. | \$10.50 |
| Grilled Chicken Marinated chicken breast grilled and served on toasted ciabatta bread with leaf lettuce, sliced tomato and red onion. | \$9.00 |
| Rueben Thin sliced corned beef with sauerkraut, Swiss cheese and thousand island dressing. Served on grilled rye bread. | \$9.50 |
| Club Sandwich Turkey, ham and roast beef with organic green leaf lettuce, beefsteak tomatoes, applewood smoked bacon and cheddar cheese. Served on your choice of toasted white or wheat bread. | \$10.50 |
| Edmund's Catfish Po Boy Flash-fried breaded catfish with shredded cabbage, diced roma tomatoes and Cajun remoulade Served on toasted ciabatta bread. | \$8.00 |
| Build Your Burger Start with ground Angus Beef and finish your creation with <u>any</u> of the following: Sautéed Mushrooms, Sautéed Onions, Slaw, Cheddar, American, Swiss, Provolone, Applewood Bacon, Red Onions, Tomato, Leaf Lettuce Served on a toasted Kaiser roll. | \$9.00 |

All sandwiches are served with a choice of Fries, Cole Slaw, Chips or Fresh Fruit.