

# Joseph's Lunch Menu

## WRAPS

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

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

## SANDWICHES

<b>Chicken Saltimbocca</b>	\$10.50
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.	
<b>Grilled Chicken</b>	\$9.00
Marinated chicken breast grilled and served on toasted ciabatta bread with leaf lettuce, sliced tomato and onion.	
<b>Rueben</b>	\$9.50
Thin sliced corned beef with sauerkraut, Swiss cheese and thousand island dressing. Served on grilled rye bread.	
<b>Club Sandwich</b>	\$10.50
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.	
<b>Edmund's Catfish Po Boy</b>	\$8.00
Breaded and flash-fried catfish with shredded cabbage, diced roma tomatoes and Cajun remoulade. Served on toasted ciabatta bread.	
<b>Build Your Burger</b>	\$9.00
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.	

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

## ENTREES

<b>Shrimp Scampi</b>	\$14.00
Linguine pasta with fresh baby spinach, tomatoes, mushrooms, parmesan cheese and jumbo shrimp tossed in a garlic and chive white wine butter sauce.	
<b>Grilled Salmon</b>	\$13.00
Grilled salmon filet with steamed citrus jasmine rice, wilted garlic baby spinach and finished with a saffron butter sauce.	
<b>Chicken Pot Pie</b>	\$9.00
Pulled chicken with green beans, peas, carrots, onions and mushrooms in a creamy broth topped with puffed pastry and baked to a golden brown.	
<b>Flank Steak</b>	\$14.00
Marinated flank steak topped with gorgonzola cheese. Served with shoestring potatoes, seasoned baby arugula and cabernet demi glace.	
<b>Crab Cakes</b>	\$16.00
Homemade crab cakes sautéed and served over creamed spinach risotto with roasted corn and chipotle relish. Finished with fresh chive oil.	

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## STARTERS

Chicken Fingers	\$7.50
Plump tenderloins fried to a golden brown and served with honey mustard dipping sauce.	
Crab Fritters	\$9.00
Coated with katafi and fried. Served with seasoned baby arugula and a spicy tomato cream sauce.	
Sassy Buffalo Chicken Wings	\$8.50
We use the original "Anchor Bar" wing sauce, served with blue cheese and celery strips.	
Classic Shrimp Cocktail	\$8.00
Marinated and steamed jumbo shrimp served with a traditional zesty cocktail sauce	
Potato Skins	\$ 8.00
Baked Idaho potatoes filled with melted cheddar cheese and bacon bits, topped with sour cream.	
Nachos	\$8.50
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.	

## Soups

Joe's Seafood Gumbo	\$6.00
Our recipe comes straight from Cajun country. A bold spicy broth loaded with chunks of chicken, two types of sausage, shrimp, scallops, okra and an island of rice.	
New England Clam Chowder	\$6.00
A hearty cream chowder loaded with clams, potatoes and seasoned bacon. Our most popular soup.	
Soup of the Day	\$5.00
Our Chef makes a different soup from scratch...everyday. Ask your server about today's.	

## Salads

Classic Caesar Salad	\$6.00	
Crisp romaine with herb focaccia croutons, shredded parmesan cheese and a creamy Caesar dressing.		
Cobb Salad	\$7.50	
Bed of organic field greens with bacon, sliced egg, red onions, diced tomato and three cheese blend, served with your choice of dressing.		
Greek Salad	\$9.00	
Spring mix and romaine with kalamata olives, pepperoncini, red onions, roasted red peppers, feta cheese and cornichons served with a light Greek vinaigrette.		
Bistro Salad	\$9.00	
Mesclun spring mix, dried cherries, candied walnuts, crumbled blue cheese and granola tossed in a honey balsamic vinaigrette.		
You can add to all the above salads: Grilled Chicken or Shrimp or Salmon		\$3.50
Niscoise Salad	\$12.00	
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.		
Chef's Salad	\$9.00	
Spring mix and romaine topped with julienne turkey, ham, roast beef, cheddar cheese, cucumbers and tomatoes with your choice of dressing.		
Taco Salad	\$9.00	
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.		
Garden Salad	\$4.50	
Spring mixed greens with roma tomatoes, cucumbers and your choice of dressing.		