



PRICES EFFECTIVE 1/15-1/21

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

@josephsclassicmarket



14.00
EACH

USDA CHOICE BLACK ANGUS BEEF
FILET MIGNON STEAK
8 OZ AVG



10.99
PER LB

ATLANTIC SALMON FILLET
FRESH CUT



10.99
DINNER
FOR 1

21.99
DINNER
FOR 2

CHICKEN FRANCAISE DINNER SPECIAL
SAUTEED CHICKEN CUTLET WITH A
LEMON BUTTER AND WHITE WINE
SAUCE



12.99
PER LB

TOP ROUND ROAST BEEF
NO ADDED HORMONES



14.99
EACH

6" CHOCOLATE MOUSSE CAKE
DECADENT CHOCOLATE CAKE, FILLED
WITH CHOCOLATE BUTTERCREAM,
TOPPED WITH CHOCOLATE GANACHE



7.99
PER LB

LOLLIPOP DRUMSTICKS
BUFFALO, TERIYAKI, BBQ AND MANY
MORE



PERFECT PAIRINGS

A SELECTION OF IMPORTED WINES & ARTISANAL CHEESES.
CURATED BY OUR ON SITE WINE & CHEESE SPECIALIST.

Join us Every Saturday Between 3pm-6pm
for a Free Wine Tasting!



LUNADORO

VINO NOBILE
MONTEPULCIANO
RISERVA
750 ML

19.99



Bezel
CAKEBREAD CELLARS

CHARDONNAY
750 ML

20.99



Bezel
CAKEBREAD CELLARS

CABERNET
SAUVIGNON
PASO ROBLES
750 ML

24.99



Joseph's
SHAVED PARMESAN

7.99 PER LB

PORT SALUT
A MILD CREAMY FRENCH CHEESE
16.99 PER LB



VAN KAAS
CREAMY GOUDA

9.99 PER LB



Let Joseph's do the Cooking!



4.99
EACH

Joseph's
LENTIL SOUP
16 oz



15.99
EACH

SAVE
\$4

Joseph's
SICILIAN PIE



19.99
PER LB

Joseph's
**CARVING STATION FLANK
STEAK**
CARVED TO ORDER



6.99
PER LB

Joseph's
BROCCOLI OREGANATA
STEAMED BROCCOLI TOPPED
WITH TOASTED BREADCRUMBS



7.99
EACH

Joseph's
CHICKEN POTPIE

FRESH SEAFOOD

BRANZINO FILLET



16.99
PER LB

LUMP CRAB MEAT



24.99
EACH



JUMBO COOKED SHRIMP



21.99
PER LB

16/20

Our Fresh Fish is Locally Sourced & Delivered Daily. We Fillet on Site per Request!



BABY BACK RIBS

4.99 PER LB



STUFFED BONE IN PORK CHOPS

2.99 PER LB



BREADED CHICKEN CUTLETS

4.99 PER LB

Farm Fresh

PRODUCE



BLUEBERRIES

2.99 EACH



CALIFORNIA NAVEL ORANGES

1.49 EACH



FANCY EGGPLANT

0.99 PER LB



CAULIFLOWER

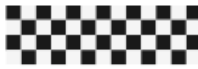
2.99 EACH



JUMBO ARTICHOKE

3.99 EACH

SATISFY YOUR SANDWICH CRAVINGS



10.99 PER LB

Boars Head EVERROAST CHICKEN BREAST

Boars Head VERMONT CHEDDAR CHEESE

9.99 PER LB

White or Yellow



4.99 PER LB

Joseph's NEW YORK STYLE POTATO SALAD

Joseph's STUFFED GRAPE LEAVES

5.99 PER LB



10.00 EACH

Joseph's THE BEAST SANDWICH

TOP-ROUND ROAST BEEF AND SHARP CHEDDAR. SERVED WITH FRENCH'S DRY CRUNCHY ONIONS AND SPICY MUSTARD

DECADENT DESSERTS & BAKERY



HOMEMADE NAPOLEON

FLAKY PUFF PASTY LAYERED WITH VANILLA PASTRY CREAM 3.99 EACH



BAGUETTE

FRESH BAKED DAILY 2.99 EACH



FANCY BUTTER COOKIES

1 LB PACKAGE 10.99 EACH



KICKSTART YOUR YEAR WITH JOSEPH'S

**"DELIGHT IN JUMBO LUMP CRAB AU GRATIN – RICH, DECADENT, AND CRAB-PACKED!
THIS WEEK'S SPECIAL AT JOSEPH'S MARKET."**



INGREDIENTS



- 1 LB LUMP CRAB MEAT
- 1/2 CUP UNSALTED BUTTER 1 STICK
- 1 MEDIUM ONION FINELY CHOPPED 1 CELERY RIB FINELY CHOPPED
- 2 TBSP GREEN ONIONS SLICED, SAVE SOME FOR GARNISH
- 1 CLOVES GARLIC MINCED
- 2 LARGE EGG YOLKS SLIGHTLY BEATEN
- 1 12 OZ. CAN EVAPORATED MILK
- 2 TBSP ALL-PURPOSE FLOUR
- 1 TSP HOT SAUCE
- 1 TSP KOSHER SALT
- 1/2 TSP CAYENNE PEPPER
- 1/2 TSP FRESHLY GROUND BLACK PEPPER
- 1/2 CUP GRUYERE CHEESE GRATED
- 1/2 CUP FONTINA CHEESE GRATED
- LEMON JUICE

INSTRUCTIONS

- Preheat oven to 350°F. Melt butter in a skillet over medium-high heat.
- Add onion, celery, green onions (white parts), and garlic; cook until softened, about 5 minutes.
- In a bowl, whisk egg yolks and evaporated milk; set aside.
- Add flour to skillet to form a white roux, cooking for 2 minutes without browning.
- Gradually whisk in milk mixture, then stir in lemon juice, hot sauce, salt, cayenne, and black pepper.
- Cook for 4–5 minutes, adding water or milk if the sauce thickens too much.
- Remove from heat and fold in half the cheese until melted. Gently divide crab among mini casseroles or a large dish.
- Pour sauce over crab and top with remaining cheese. Bake for 15 minutes, then broil for 5 minutes until cheese is browned.
- Remove from oven, sprinkle with green onions and serve immediately!

SERVE WITH A CRISPY BAGUETTE ON THE SIDE FOR DIPPING OR SCOOPING UP THE CRAB AU GRATIN, ALSO FEATURED IN THIS WEEK'S SPECIAL.

