



PRICES EFFECTIVE 2/19- 2/25
HOURS: MON-SAT 8AM-8PM | SUN 8AM-6PM

@josephsclassicmarket



15.99
PER LB

T-BONE OR PORTERHOUSE STEAKS
USDA CHOICE CERTIFIED ANGUS BEEF



15.99
PER LB

SWORDFISH STEAKS
FRESH CUT



10.99
DINNER
FOR 1

21.99
DINNER
FOR 2

ITALIAN MEATBALL DINNER SPECIAL
HANDMADE WITH GROUND BEEF AND PORK,
WITH OUR OWN HOUSE BLEND OF ITALIAN
SEASONINGS AND MARINARA SAUCE



11.99
PER LB

CHICKEN SALAD
MADE WITH REAL HELLMANN'S
MAYONNAISE!



14.99
EACH

6" STRAWBERRY SHORTCAKE
FLUFFY VANILLA CAKE FILLED
WITH STRAWBERRY PRESERVES,
FROSTED IN FRESH WHIP CREAM.



17.99
PER LB

SEARED AHI TUNA
ROLLED IN SESAME SEEDS,
SEARED TO PERFECTION



PERFECT PAIRINGS

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



BANFI

BRUNELLO DI
MONTALCINO
750ML

64.99



BANFI

CHIANTI
CLASSICO
RISERVA
750 ML

18.99



BANFI

CHIANTI
CLASSICO
SUPERIOR
750 ML

10.99



JOSEPH'S

PINOT GRIGIO AND
CHARDONNAY
750ML

8.99



VAN KAAS
RED WAX GOUDA

10.99 PER LB

GREEN ISLAND
DANISH BLUE CHEESE

9.99 PER LB



Joseph's
SHAVED PARMESAN

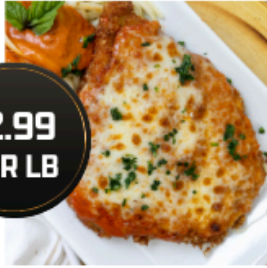


8.99 PER LB

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



Let Joseph's do the Cooking!



12.99
PER LB

Joseph's

CHICKEN ALLA VODKA

BREADED CHICKEN CUTLET TOPPED
EGGPLANT MILANESE AND OUR
HOMEMADE CREAMY VODKA SAUCE
AND MOZZARELLA CHEESE



19.99
EACH

SAVE
\$2

Joseph's

MEATLOVERS PIZZA



7.99
PER LB

Joseph's

BROCCOLI OREGANATA

STEAMED BROCCOLI, TOPPED
WITH TOASTED BREADCRUMBS



7.99
PER LB

Joseph's

WILD MUSHROOM ORZO

TOASTED ORZO, MADE WITH
MUSHROOMS AND ONIONS



6.99
PER LB

Joseph's

MACARONI & CHEESE
MADE WITH CHEDDAR,
MOZZARELLA AND ASIAGO CHEESE

FRESH SEAFOOD

JUMBO COOKED SHIMP



22.99
PER LB

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PAIR WITH OUR HOMEMADE
COCKTAIL SAUCE!

COD FILLET



10.99
PER LB

SMOKED SALMON



7.99
4OZ

14.99
8OZ

ACME

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



GROUND CHUCK OR BURGERS
GROUND FRESH DAILY!

5.99 PER LB



PORK TENDERLOIN
PORK "FILET MIGNON"

3.49 PER LB



Joseph's
THIN SLICED CHICKEN CUTLETS
PLAIN OR BREADED

4.99 PER LB

Farm Fresh

PRODUCE



GREEN SEEDLESS GRAPES

2.99 PER LB

GOLDEN RIPE PINEAPPLES

2.99 EACH



ANDY BOY BROCCOLI RABE

2.99 EACH

Joseph's

VEGGIE KABOB

\$5.99 PER LB



MIXED FRUIT CUPS

3.49 PER LB

SATISFY YOUR SANDWICH CRAVINGS



13.99 PER LB

Joseph's OFF THE FRAME TURKEY BREAST



SWISS CHEESE

7.99 PER LB



4.99 PER LB

Joseph's NEW YORK POTATO SALAD

Joseph's

TOMATO & MOZZARELLA SALAD

TOSSED WITH ITALIAN SEASONINGS

8.99 PER LB



9.99 EACH

Joseph's CHICKEN SALAD WRAP

GRAB & GO

DECADENT DESSERTS & BAKERY

Joseph's



STRUDELS

CHERRY, APPLE & BLUEBERRY

7.99 EACH

Joseph's



BAGUETTINI

BAKED FRESH DAILY

2 FOR 3



TIRAMISU CAKE SLICE

LIGHT SPONGE CAKE, DELICATELY SOAKED IN ESPRESSO, LAYERED WITH IMPORTED MASCARPONE CHEESE AND FINISHED WITH A LIGHT DUSTING OF COCOA

3.99 EACH



COOK WITH US

FEATURING JOSEPH'S CLASSIC MARKET
PORK TENDERLOIN

INGREDIENTS

FOR THE PORK TENDERLOIN

- 2 (1 POUND EACH) PORK TENDERLOINS
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON SWEET PAPRIKA
- 1 TEASPOON ONION POWDER
- 1 TEASPOON DRIED THYME
- 1 TEASPOON KOSHER SALT
- ½ TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOON EXTRA VIRGIN OLIVE OIL

FOR THE HONEY GARLIC SAUCE

- ½ CUP HONEY
- ¼ CUP TAMARI SOY SAUCE, OR COCONUT AMINOS
- 2 TABLESPOONS APPLE CIDER VINEGAR
- 6 GARLIC CLOVES, MINCED



HONEY GARLIC PORK TENDERLOIN

INSTRUCTIONS

1. Make the seasoning. Preheat the oven to 375°F (190°C). In a small bowl, stir together the garlic powder, sweet paprika, onion powder, dried thyme, kosher salt, and black pepper. Set aside.
2. Make the sauce. In a medium bowl, whisk together the honey, soy sauce, vinegar, and garlic. Set aside.
3. Season the tenderloins. Sprinkle the dry spice blend all over the pork, then use your hands to rub it in.
4. Sear the tenderloin. In a large oven-safe skillet, heat the oil over medium-high heat. Add the pork and cook, turning occasionally, until seared and browned on all sides, about 4 minutes total. Add the sauce. Turn off the stove, add the sauce to the pan, and use tongs to turn the pork in the sauce, until fully coated. Transfer the pan to the oven and roast the pork tenderloins for 15 to 20 minutes, or until an instant-read thermometer reaches 140°F (60°C).
5. Reduce the sauce. Place the skillet back on the stove, remove the pork to a plate, cover with foil, and let it rest for 5 to 10 minutes. Simmer the remaining sauce on the stove for 1 to 2 minutes, until slightly reduced and thickened. Alternatively, you can add a little cornstarch or arrowroot powder to the sauce to thicken it into a glaze.
6. Slice and serve. Cut the pork tenderloin across into ½-inch slices and arrange on a platter. Drizzle the honey garlic sauce all over, serve.