



## STARTERS

### Loaded Potato Skins

Stuffed with melted cheddar and jack cheese, bacon bits, chives and drizzled with our house cheese sauce.  
~ \$9.00 ~

### Beer Battered Bacon Strips

Get ready to fall in love with our wickedly delicious beer battered bacon served with maple syrup for dipping.  
~ \$8.75 ~

### Seafood Stuffed Shrimp

Jumbo shrimp topped with a buttery seafood stuffing and finished with a lobster cream sauce.  
~ \$11.95 ~

### Boneless Tenders

Hand breaded and fried golden and crispy. Tossed in your choice of hot, mild, golden BBQ, or BBQ and served with your choice of bleu cheese or ranch.  
~ \$9.25 ~

### Shrimp Cocktail \$12.95

Chilled shrimp served over field greens with our freshly prepared cocktail sauce.  
~ \$12.95 (Additional shrimp \$2 each.) ~

### Steakhouse Nachos

Sautéed onions, green peppers and tomatoes piled high over fresh corn tortilla chips. Topped with our house made cheese sauce, shredded cheddar-jack cheese and your choice of chicken or steak tips.  
~ Half Order \$6.00/ Full Order \$10.95 ~

### Seafood Stuffed Mushrooms

Button mushrooms filled with crab, shrimp and lobster stuffing, topped with Parmesan cheese and baked to perfection.  
~ \$10.25 ~

### Spinach and Artichoke Dip

A creamy cheese dip mixed with artichoke hearts and spinach and then baked to a golden brown and served with fried Naan bread.  
~ \$8.95 ~

### Buffalo Chicken Wings

Tossed in your choice of hot, mild, golden BBQ, or BBQ and served with your choice of bleu cheese or ranch.  
~ 8 wings/ \$8.00 or 12 wings/ \$12.00 ~

## HOMEMADE SOUPS & SALAD

Add a protein to any salad...Chicken (\$6), Steak Tips (\$10), Salmon or Shrimp (\$11)

Soup of the Day cup \$4.50 / bowl \$6.25

### New England Clam Chowder

~ cup \$4.50 / bowl \$6.25 ~

### Crock of French Onion

~ \$6.50 ~

### **NEW** Hearty Steakhouse Chili \$6.99

Our house made chili, prepared with ground steak and prime rib, topped with melted cheese, sour cream and chives, served with cornbread and whipped honey butter.

### Garden Salad

Mixed field greens topped with cherry tomatoes, carrots, cucumbers, red onions, and croutons.  
~ \$8.95 ~

### Joseph's Signature Salad

Mixed field greens and romaine tossed in Chianti basil vinaigrette topped with caramelized onions, candied pecans, cucumbers, feta cheese, dried cranberries and cherry tomatoes.  
~ \$10.95 ~

### Caesar Salad

Romaine lettuce, Parmesan cheese and croutons tossed in Caesar dressing  
~ \$8.95 ~

### BBQ Chicken Chopped Salad

Chopped romaine tossed in ranch dressing with cucumber, carrot, candied pecans, celery, bacon, corn, red onion and cornbread croutons, with BBQ chicken  
~ \$14.95 ~

Dressings: Ranch, Honey Mustard, Chianti Basil, Bleu Cheese, French, 1,000 Island, Maple Poppy Seed, Caesar, Green Goddess

## GREAT ADDITIONS

Add one of these delicious pairings to any entrée!

### Parmesan Crust Topping

Creamy Parmesan sauce topped with a crispy herbed panko crust.  
~ \$2.50 ~

### Lobster Tail

~ \$12.95 ~

### Bearnaise & Lobster

~ \$7.95 ~

### Lobster Claw & Knuckle

~ \$6.00 ~

### Lobster Stuffed Shrimp

Four jumbo shrimp stuffed with a savory lobster stuffing and topped with a lobster cream sauce.  
~ \$11.95 ~

### Sautéed Onions and Mushrooms

~ \$2.50 ~

### Baked Seafood Trio

Haddock, scallops and shrimp baked in a light lobster cream sauce and topped with buttery cracker crumbs.  
~ \$15.95 ~

### Fresh Maine Scallops

Choose from a selection of preparations...broiled, pan seared or fried  
~ \$10.95 ~



## ENTRÉES

### Maple Mustard Glazed Salmon

Our generous cut of salmon pan seared to medium rare and topped with our house made maple mustard glaze.  
~ \$20.25 ~

### Seafood Stuffed Jumbo Shrimp

Succulent shrimp stuffed with our seafood stuffing and topped with a light lobster cream sauce.  
~ \$23.95 ~

### Broiled Haddock

A delicate filet of haddock cooked in butter and lemon juice and served with a Buerre Blanc sauce.  
~ \$16.95 ~

### Baked Stuffed Haddock

Fresh Atlantic haddock wrapped around our tempting seafood stuffing and finished with a lobster cream sauce.  
~ \$18.95 ~

### Chicken Pot Pie

Savory bites of white meat chicken, potatoes, peas and carrots in a rich, creamy chicken gravy served in a flaky pastry shell. Served with your choice of one side.  
~ \$15.00 ~

### Chicken Cordon Bleu

Our take on a classic. Breaded and deep fried chicken, stuffed with Black Forest Ham and Swiss cheese. Topped with a creamy Supreme sauce.  
~ \$17.95 ~

### BBQ Baby Back Ribs

Tender pork ribs, slow cooked and basted with our tangy BBQ sauce. Choose between either a half rack or full rack.  
~ Half \$18 / Full \$24 ~

### Butternut Squash Ravioli

Raviolis filled with butternut squash and topped with a sage creme reduction. Served with your choice of a Caesar or garden salad.  
~ \$16.95 ~

### Mediterranean Seared Chicken

Spinach, artichoke hearts, red peppers, and kalamata olives topped with seared chicken and feta cheese.  
~ \$17.50 ~

### Seared Maine Scallops

Incredibly fresh and delicious scallops direct from the Gulf of Maine. Pan-seared to perfection and served with a light citrus butter.  
~ \$24.95 ~

### Buffalo Mac & Cheese

Cavatappi pasta tossed in our house made cheese sauce with chunks of hand breaded buffalo chicken tenders. Comes with your choice of a Caesar or garden salad.  
~ \$15.95 ~

## FRESH CUT STEAKS

8 oz Top Sirloin\* . \$18.95 / 10 oz. Top Sirloin \* \$21.95

A lean cut with arguably the best beef flavor.

Bacon Wrapped Medallions\* \$24.95

A tender cut of beef wrapped with bacon and topped with a honey bourbon glaze.

Joseph's Famous Teriyaki Tips\*

Kevin's famous steak tips smothered with mushrooms, onions and green peppers.  
~ \$21.95 ~

11 oz. New York Strip\* \$24.95

Perhaps the best cut for both flavor and tenderness, it is cut from part of the short loin.

12 oz. Ribeye\* \$25.95

Cut from the rib loin, this steak has a rich buttery flavor with lots of marbling.

8 oz. Filet Mignon\* \$29.95

The most tender cut of steak we offer.

## SIDES

Penobscot Farm Wedge Fries

Sweet Potato Fries

Onion Rings

Steakhouse Mac and Cheese

~ Add \$2.50 ~

Mashed Potato

Rice Pilaf

Steamed Broccoli

Baked Potato

~ After 4 p.m. ~

Seasonal Vegetables

Garden Salad

Caesar Salad

Lobster Mac and Cheese

~ Add \$7.50 ~