



STARTERS

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 ~

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 ~

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 ~

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 ~

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 ~

NEW Loaded Potato Skins

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

~ \$9.00 ~

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

Crock of French Onion

~ \$6.50 ~

New England Clam Chowder

~ cup \$4.50 / bowl \$6.25 ~

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.

Caesar Salad

Romaine lettuce, Parmesan cheese and croutons tossed in Caesar dressing

~ \$8.95 ~

Garden Salad

Mixed field greens topped with cherry tomatoes, carrots, cucumbers, red onions, and croutons.

~ \$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 ~

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 ~

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

LUNCH COMBINATIONS

Pick any two items from the list below to make a lunch combination.

~ \$8.75 ~

Bowl of Soup of the Day

Bowl of New England Clam Chowder

Half Deli Sandwich

Ham, turkey, chicken salad or B.L.T. on a choice of white, wheat, rye or sourdough only.

One Side Choice

Red Skin Mashed Potatoes, Sweet Potato Fries, Steak Fries, Rice Pilaf, Seasonal Vegetables, Garden Salad, Caesar Salad, or Coleslaw.

Crock of French Onion Soup or Chili

\$1 Upcharge

Side Selections: Mashed Potato, Rice Pilaf, Potato Wedges, Sweet Potato Fries, Onion Rings, Coleslaw, Seasonal Vegetables, Steamed Broccoli, Garden Salad, Caesar Salad, Steakhouse Mac and Cheese (add \$2.50)

SIGNATURE SANDWICHES

Corned Beef Reuben

Corned beef, sauerkraut, Swiss and Thousand Island dressing served on grilled rye bread.
~ \$9.75 ~

New England Lobster Roll

4 oz. of claw and knuckle lobster meat mixed with mayo on a bed of leaf lettuce on a brioche bun, or for a lighter portion, try the petite lobster roll on a grilled hot dog bun (\$11.50).
~ \$17.50 ~

Fireside Bomb

Your choice of grilled rib-eye or grilled chicken with onions, mushrooms, and green peppers smothered in melted American cheese and served with mayo on a toasted brioche roll.
~ \$10.75 ~

NEW French Dip

Thinly sliced shaved prime soaked in Au jus and topped with melted Swiss. Served in a toasted hoagie roll with chips, a pickle and a cup of steaming hot Au jus.
~ \$10.50 ~

Turkey Club

Oven roasted turkey, two strips of crispy bacon, two slices of fresh Maine grown tomato and a bed of delicate green leaf lettuce on three pieces of home-style bread.
~ \$9.50 ~

Beer Battered Fish Sandwich

Battered with Geaghan's Honey Blonde Ale and topped with red onions, leaf lettuce, tomato, and American cheese on a toasted ciabatta roll.

LUNCH ENTRÉES

Broiled Haddock

A delicate filet of haddock cooked in butter and lemon juice, then topped with a savory herbed bread crumb.
~ \$14.95 ~

Kevin's Taboule and Hummus Salad

A healthy portion of taboule and hummus. Served with mixed field greens, warmed Naan bread, mixed olives, herb dipping sauce, red pepper pesto and roasted garlic.
~ \$11.95 ~

Mediterranean Seared Chicken

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

Baked Seafood Trio

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

Coconut Fried Shrimp

Jumbo shrimp, lightly breaded in a coconut batter and served with a sweet Thai chili sauce.
~ \$16.75 ~

Beer Battered Fish and Chips

Fresh haddock battered in Geaghan's Brothers Honey Blonde Ale and served with french fries and coleslaw.
~ \$12.50 ~

STEAK BURGERS

All of our burgers are freshly ground in house and served with Penobscot Farm potato wedges and a pickle.

Fireside Burger*

A delicious freshly ground patty made from a special blend of chuck, tenderloin, strip and ribeye. Comes with lettuce, tomato, red onion, Steakhouse Sauce and American cheese.
~ \$9.95 ~

BBQ Bacon Burger*

Our freshly ground patty cooked the way you like it and piled high with barbecue sauce, Swiss cheese, crispy bacon, and coleslaw.
~ \$10.95 ~

California Burger*

It starts with our fresh ground 8 oz. steak burger, then we top it with avocado, baby spinach, sliced tomato, fresh mozzarella cheese and a refreshing green goddess sauce.
~ \$10.95 ~

Mushroom Swiss Burger*

Our 8 oz. seared patty smothered in sautéed portabella and button mushrooms and topped with melted Swiss.
~ \$10.95 ~

NEW Bacon Cheddar Burger

Our 8 oz. hand pressed patty, cooked to your liking and topped with three strips of crispy bacon, two slices of cheddar cheese and our signature sauce.
~ \$10.95 ~

HAND CUT STEAKS

12 oz. Ribeye* \$25.95

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

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

A lean cut with arguably the best beef flavor.

Joseph's Famous Teriyaki Steak Tips*

Kevin's famous tips smothered with mushrooms, onions and green peppers.
~ \$15.25 ~

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.

8 oz. Filet * \$29.95

The most tender cut of steak we offer. Best when served with bearnaise sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness