

JOSEPH'S

RESTAURANT & BAR

1603 S. 8th Street • Colorado Springs, CO 80905 • Phone: (719) 630-3631

APPETIZERS

SEAFOOD PLATTER	24.99
Fried Calamari, Shrimp Breaded, Crab Stuffed Mushrooms, served with Chipotle Aioli and Marinara Sauce.	
ESCARGOTS EN CROUTE	18.99
Minced Garlic, Chopped parsley, Fresh Lemon Juice, Diced Shallots and Salted Butter.	
GOLDEN FRIED CALAMARI	17.99
Served with Chipotle Aioli Lemon Sauce.	
CRAB STUFFED MUSHROOMS	18.99
Wild Mushroom Caps filled with Crab Meat, dressed with Tequila Lime Beurre Blanc Sauce.	
GULF MUSSELS CHABLIS	18.99
Fish Stock, Lemon Juice, Diced Tomatoes, Butter and White Wine.	
SOUTHWESTERN SHRIMP COCKTAIL	17.99
Gulf Prawns, Clamato and V8 Juice, Diced Onions, Tomatoes and Cucumbers Cilantro and Avocado.	
UIO SAUTÉED SCALLOPS	35.99
Lemon Butter and Sweet Mango Sauces	

SOUPS

MAINE LOBSTER BISQUE	CUP: 11	BOWL: 15
SOUP DU JOUR	CUP: 8	BOWL: 11

SALADS

FRESH GARDEN DINNER SALAD	8.99
Melange of Organic Spring Mix, English Cucumbers, Cherry Tomatoes and Shredded Carrots. Peperoncini Pepper, Choice of Dressing.	
TRADITIONAL CAESAR SALAD*	9.99
Fresh Romaine Hearts chopped, tossed with our famous Caesar Salad Dressing, Herb Garlic Croutons and Parmesan Cheese.	
WEDGE OF LETTUCE	11.99
Iceberg Wedge, served with Homemade Bacon Bits, Dressed with Blue Cheese Dressing.	
CAPRESE SALAD BLOSSOM	13.99
Fresh Mozzarella, Fresh Basil and Tomato, Drizzled with Balsamic Vinaigrette.	

JOSEPH'S HOT SPINACH PERNOD	16.99
Applewood Smoked Bacon, Diced Onions, Sugar Cane Brown Sugar, touch of Red Vinegar, Flambéed with Pernod.	

ANY SALAD	
ADD CHICKEN	8.99
ADD 4 JUMBO PRAWNS	15.99
ADD ATLANTIC SALMON	16.99
ADD MAINE LOBSTER TAIL	MARKET PRICE

SPECIALTIES

"Daily Chef's" Potatoes and Vegetables

OFFERING DAILY FRESH SEAFOOD SPECIALS (Market Price)

FRUIT DE MARE	35.99
Sea Scallops, Blue Mussels, Gulf of Mexico Shrimp, Lobster Meat, Sauteed with White Wine, Fresh Basil, Tomato Garlic Cream Sauce, tossed with Fettuccine.	
ULTIMATE SEAFOOD DUET	41.99
Maine Lobster Tail, Jumbo Prawns, White Wine, Fresh Asparagus and Dust of Cayenne Pepper, Tossed with Risotto.	
SCAMPI GENOVESE	31.99
Prawns Sauteed on Butter, Lobster Meat, freshly squeezed Lemon Juice and Dry White Wine, mixed with Diced Vine Ripe Tomatoes, Shallots, Minced Garlic and Capers, tossed with Fettuccine.	
SCALLOPS AND LOBSTER TORTELLINI	42.99
Sauteed U10 Scallops and Lobster Tail with Broccoli and Mushrooms, Served with Tortellini Pasta tossed with Pesto Cream Sauce.	
IDAHO WHITE TROUT GRILLE	25.99
Filets of Wild Caught White Trout, Grilled, Lemon Wedges.	
GRILLED MUSTARD SALMON	28.99
Grilled Filet, Marinated in Garlic, Dijon Mustard and Herbs, Served over a Wild Rice Bowl	
ALASKAN SALMON MEDITERRANEAN	28.99
Tomatoes, Basil, Capers, Green and Black Olives, and Artichokes Drizzled with Lemon Butter Sauce.	
ULTIMATE SURF AND TURF	40.99
14oz Certified Angus Ribeye Steak paired with Prawns Skewered, Accompanied with Bacon Wrapped Asparagus.	
CHICKEN PICCATA TORINO	25.99
Chicken Breast, Salted Butter, Dry White Wine, Lemon Juice, Italian Capers, Diced Tomatoes and Chopped Parsley, Minced Garlic.	
CHICKEN MARSALA LOMBARDI	25.99
Breast of Red Bird Chicken, Sauteed with Lombardi Marsala Sauce.	
GRILLED PORK CHOP	28.99
14oz Tender Pork Chop, Served with Marinated Mango Chutney Sauce. Flambéed with French Brandy.	
LAMB LEG STEAK	31.99
Bone-in Lamb, Rosemary Seasoned, Melange of Vegetables, Chef's Daily Potatoes	
VEAL SCALLOPINI MARSALA	29.99
Pan-seared, Cream Marsala Wine Sauce.	
CALF'S LIVER	27.99
Sautéed, Served with Garlic Butter and Onions.	
FILET MIGNON*	46.99
8oz Center Cut Tenderloin, Cabernet Reduction Mushroom Demiglaze	
STEAK A LA DIANE*	46.99
8oz Tender Center Cut, Goddess Diane Sauce	
14 OZ. RIB EYE STEAK CENTER CUT*	35.99
Cooked to Perfection, Served with Fresh Garden Vegetables.	

THE FAMOUS PEPPER STEAK FLAMBÉ*	49.99
Center Cut Choice Tenderloin, Pan Seared, Marinated Mango Chutney, Cracked Black Pepper, Flambéed with French Brandy.	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.