

JOSEPH'S LUNCH MENU

1603 S. 8th Street • Colorado Springs, CO 80905

Phone: (719) 630-3631

We are willing to prepare any meal GLUTEN FREE

SOUPS AND SALADS

MAINE LOBSTER BISQUE

CUP: 11 BOWL: 15

SOUP DU JOUR

CUP: 8 BOWL: 11

GRILLED SALMON SALAD* 20.99

Grilled Filet, Rested on a bed of Organic Spring Mix, Candied Almonds, Dried Cranberries, Raspberry Vinaigrette. GLUTEN FREE

COCONUT-CRUSTED SHRIMP SALAD 20.99

Coconut Crusted Shrimp, Over Spring Mix, Mandarin Oranges, Caramelized Almonds, Dried Cranberries, Pineapple-Honey Mustard Dressing

BERRIES SHRIMP SALAD 19.99

Grilled Prawns, over Spinach, Fresh Berries, Mandarin Oranges and Caramelized Pecans, Served with Raspberry Vinaigrette Dressing

SURF & TURF SALAD 24.99

Scallops, Prawns, and Beef Tenderloin Skewered.
Served with Organic Spring Mix Side Salad
GLUTEN FREE

COCONUT CRUSTED LOBSTER SALAD 26.99

Coconut Crusted Lobster Tail, over Organic Spring Mix, Mandarin Oranges, Caramelized Almonds and Fresh Berries, Pineapple Honey Mustard

CARAMELIZED ALMOND-CRUSTED CHICKEN SALAD 18.99

Caramelized Red Bird Chicken Breast, Rested over Spring Mix, Mandarin Oranges, Dried Cranberries, Blue Cheese Crumbles, Served with Pomegranate-Balsamic Glaze Dressing

CHICKEN WEDGE SALAD 19.99

Iceberg Wedge, Bacon Bits, Blue Cheese Dressing, Blue Cheese Crumbles Heirloom Tomatoes and Breast of Chicken

CHICKEN CAESAR SALAD 19.99

Fresh Romaine Tossed with our Homemade Caesar Dressing, Parmesan Cheese, Homemade Croutons, served with a Seasoned Chicken Breast

ENTREES

All entrees are served with seasonal vegetables.

SEAFOOD TRIO PLATTER 23.99

Crab Cake, 3 Crab Stuffed Mushrooms, 4 Golden Fried Shrimp, Served Alongside Our Cucumber Wrapped Spring Mix Salad Tossed with Our Honey Citrus Dressing

PIKE'S PEAK BURGER* 14.99

Jumbo Burger, Topped with Bacon, Cheddar Cheese, and French Fries.

FISH TACOS 18.99

Pan-seared Tilapia, Corn Tortillas, Lettuce, Avocado, Tomatoes and Shredded Cheese. Salsa on the Side

MEDITERRANEAN TROUT 20.99

2 Fillets of Idaho White Trout, Sauteed Spinach, Diced Black and Green Olives, Capers, Tomatoes, Drizzled with Glaza Balsamica
GLUTEN FREE

GRILLED ALASKAN SALMON ASPERGES 20.99

Filet of Salmon, over Grilled Asparagus, Topped with Summer Vegetables Relish, Sprinkled with Bacon Bits, Hard Boiled Egg

CHICKEN PICATTA OR MARSALA 19.99

PICATTA, Lemon, Butter, Basil and Tomato Sauce
MARSALA, Cribari Marsala Wine Sauce

CAPE COD CRAB CAKES 18.99

Rested on a Corn Relish, Tequila Lime Beurre Blanc Sauce, Cucumber Wrapped Organic Spring Mix Salad

CHICKEN VE&AVIO 20.99

Chicken Breast, Shallots, Garlic, Artichokes, Mushrooms, Basil, Marinara Cream Sauce, Tossed with Fettuccine

BEEF BOURGUIGNON 30.99

Sauteed Tenderloin of Beef over Hash Browns, served With Onions, Carrots Demiglaze

WILD RICE BOWL 16.99

Yellow Squash Grilled, Steamed Broccoli, Cherry Tomatoes, and Green Asparagus over a Bed of Organic Wild Rice

VEGETARIAN OMELETTE 17.99

Fresh Spinach, Diced Tomatoes, Mushrooms and Red Onions, served with Golden Yukon Hash Browns

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