

JOSEPH'S

RESTAURANT & BAR

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

APPETIZERS

SEAFOOD PLATTER	25.99
Fried Calamari, Shrimp Breaded, Crab Stuffed Mushrooms, served with Chipotle Aioli and Marinara Sauce	
ESCARGOTS EN CROUTE.....	17.99
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.....	19.99
Wild Mushroom Caps filled with Crab Meat, dressed with Tequila Lime Beurre Blanc Sauce	
CAPE COD CRAB CAKES.....	19.99
Rested on a Corn Relish, Tequila Lime Beurre Blanc Sauce, Cucumber Wrapped Organic Spring Mix Salad	
GULF MUSSELS CHABLIS	19.99
Fish Stock, Lemon Juice, Diced Tomatoes, Butter and White Wine	
SOUTHWESTERN SHRIMP COCKTAIL.....	17.99
Jumbo Gulf Prawns, V8 and Clamato Juice, Diced Onions, Tomatoes, Cucumbers, Cilantro and Avocado	
UIO SAUTÉED SEA SCALLOPS	31.99
Served with Lemon Butter and Sweet Mango Chili Sauces	
JALAPEÑO ARTICHOKE MUSHROOMS.....	18.99
White Mushroom Cups filled with Artichokes, Jalapeno Peppers, Cream Cheese, Diced Red Onions Crushed Red Peppers and Parmesan Cheese	

SOUPS

MAINE LOBSTER BISQUE	CUP: 12	BOWL: 16
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. Peppercini Pepper, Choice of Dressing	
TRADITIONAL CAESAR SALAD*	10.99
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

EXTRA SIDE DISHES

SAUTÉED SPINACH.....	6.00
STEAMED ASPARAGUS	7.00
SAUTÉED MUSHROOMS	6.00

SPECIALTIES

CHEF'S POTATOES AND VEGETABLES ARE INCLUDED WITH ALL MEALS

OFFERING DAILY FRESH SEAFOOD SPECIALS
(Market Price)

FRUIT DE MARE.....	36.99
Sea Scallops, Blue Mussels, Gulf of Mexico Shrimp, Sautéed with White Wine, Fresh Basil, Tomato Garlic Cream Sauce, tossed with Fettuccine	
ULTIMATE SEAFOOD DUET	43.99
Maine Lobster Tail, Jumbo Prawns, White Wine, Fresh Asparagus and Dust of Cayenne Pepper, Tossed with Risotto	
SEAFOOD LINGUINE	40.99
Gulf Prawns, Sea Scallops, Green Lip Mussels, and Calamari, Fish Stock, Tossed with Linguine Pasta	
SCAMPI GENOVESE	31.99
Prawns Sautéed on Butter, 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.....	47.99
Sautéed Sea Scallops and Lobster Tail with Broccoli and Mushrooms, Served with Tortellini Pasta tossed with Pesto Cream Sauce	
IDAHO RED TROUT	29.99
9oz Filet Served with Herb Lemon Butter Sauce	
GRILLED SALMON TRI-GLAZE	29.99
Alaskan Salmon, Glazed with Honey, Cream Horseradish, and Dijon Mustard, Served over Wild Rice and Fresh Vegetables	
ALASKAN SALMON MEDITERRANEAN	29.99
Tomatoes, Basil, Capers, Green and Black Olives, and Artichokes Drizzled with Lemon Butter Sauce	
ULTIMATE SURF AND TURF*	45.99
14oz Certified Angus Ribeye Steak paired with Prawns Skewered, Accompanied with Bacon Wrapped Asparagus	
CRAB STUFFED CHICKEN MARSALA	33.99
Tender Chicken Breast, Stuffed with Lump Crab, Served with Marsala Wine Reduction	
CHICKEN PICCATA TORINO	26.99
Chicken Breast, Salted Butter, Dry White Wine, Lemon Juice, Italian Capers, Diced Tomatoes and Chopped Parsley, Minced Garlic	
CHICKEN MARSALA LOMBARDI.....	26.99
Breast of Red Bird Chicken, Sautéed with Lombardi Marsala Sauce	
GRILLED PORK CHOP	29.99
14oz Tender Pork Chop, Served with Marinated Mango Chutney Sauce. Flambéed with French Brandy	
RACK OF LAMB*.....	45.99
3 Lamb Chops, Served with Balsamic Vinegar Rosemary Garlic Sauce	
VEAL SCALLOPINI MARSALA	33.99
Pan-seared, Cream Marsala Wine Sauce	
VEAL PICCATA	33.99
Tender Veal Cutlet, Salted Butter, Minced Garlic and Shallots, Dry White Wine, Lemon Juice, Italian Capers and Diced Tomatoes and Basil	
CALF'S LIVER	28.99
Sautéed, Served with Garlic Butter and Onions.	
BEEF BOURGUIGNON*	38.99
Tenderloin of Beef, Slowly Braised, Tossed with Burgundy Demiglaze, Served with Mashed Potatoes and Fresh Garden Vegetables	
FILET MIGNON*	53.99
10oz Center Cut Tenderloin, Cabernet Reduction Mushroom Demiglaze	
STEAK A LA DIANE*	53.99
10oz Tender Center Cut, Goddess Diane Sauce	
14 OZ. RIB EYE STEAK CENTER CUT*	37.99
Cooked to Perfection, Served with French Brandy Demiglaze Peppercorn Medley	
THE FAMOUS PEPPER STEAK FLAMBÉ*	56.99
10oz 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.