

# CHEF JOSEPH'S AT THE CONNOISSEUR ROOM

115 East Ohio Street  
Indianapolis, IN 46204  
317-600-3577  
www.chefjosephs.com

**HOURS**

**M-F:** 11:00 a.m.-3:00 p.m.  
Executive Lunch;  
**M-Su:** Anytime for Private  
Meetings and Events;  
Check our online calendar for  
special evening entertainment  
(Wine Pairing Dinners, Cabaret  
and Lounge Events)

**HOUSE SPECIALTIES**

Homemade soups and sauces and  
the finest fresh, seasonal ingredients  
combine to create an eclectic array  
of inspired, world-fusion dishes.  
Menu changes bi-weekly.

**DRESS**

Business Casual

**COST** \$\$\$

**ENTERTAINMENT** (Y)

**CREDIT CARD ACCEPTED** (Y)

**BANQUET FACILITIES** (Y)

**CHILDREN WELCOME** (Y)

**CHILDREN'S MENU** (N)

**CARRYOUT AVAILABLE** (Y)

**RESERVATIONS ACCEPTED** (Y)

**WHEELCHAIR ACCESS** (Y)

**BAR SERVICE** (Y)



Chef Joseph's at The Connoisseur Room provides an elegant environment where our guests entertain clients over lunch, gather for private meetings and parties, and experience unforgettable special events such as our renowned monthly wine pairing dinners and live entertainment evenings.

## EXECUTIVE LUNCH SERVED MONDAY - FRIDAY 11 a.m. - 3 p.m.

**SMALL PLATES**

- Smoked Salmon on Savory Pancakes with Sour Cream, Caviar, Onion and Capers
- Roman Artichoke Judeo with Roast Pepper Tapenade and Garlic Mayo
- Fried Calamari with Lemon Zest Gremolata

**SOUPS**

- Indiana Pumpkin with Garlic, Bacon and Gorgonzola Crouton
- White Bean and Mushroom Chili

**SALADS**

- Tomato and Mozzarella Salad with Fresh Basil and Balsamic Glaze
- Marinated Mushrooms over Mixed Greens served with a Blueberry Vinaigrette
- Apple, Fennel, Baby Spinach and Gorgonzola Cheese served with a Walnut Vinaigrette

**ENTREES**

- Grilled Salmon with Marinated Strawberries, Couscous and a Balsamic Glaze
- Moroccan Lamb Meatloaf with Roasted Pepper Tomato Sauce, Garlic Mashed Potatoes and Green Beans
- Portabella Mushroom Ravioli with Roasted Peppers, Gorgonzola Cheese and a White Wine Cream Sauce
- Searched Ahi Tuna served Open Face with Mayonnaise, served with Asian Slaw and Fried Bacon Jalapeno Bites
- Angus Steak Burger with Bacon, Lettuce, Tomato, Spicy Mayonnaise and Gorgonzola Cheese, served with House Fried Chips

**DESSERTS**

- Artisan Cheese, Fresh Berries, Breads and Fig Balsamic Spread
- Ginger Pumpkin Mousse with Vanilla Bourbon Sauce, drizzled with Indiana Shagbark Syrup
- Dark Chocolate Truffle Pie with Marshmallow Cream and Cinnamon Ancho Chile Dust (from our friends at The Best Chocolate in Town)

\* As our menu changes bi-weekly, please scan this code with your smart phone's QR app, to see our latest seasonal offerings.

