

JOSEPH DECUIS

191 N. Main Street
Roanoke, IN 46783
260-672-1715
www.josephdecuis.com

HOURS

M-Sa: 5:30 p.m.-10 p.m.;
Su: Closed

HOUSE SPECIALTIES

We are truly farm to fork. We raise our own Wagyu beef and other seasonal foods on our farm just 6 miles away from the restaurant. Right now, special Wagyu cuts like flank steak, rib eye, and ground Wagyu for the grill as well as our garden's bounty (like fresh herbs and vegetables) are top of mind and on the plate.

DRESS

Dressy Casual

COST \$\$\$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (N)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)

~ APPETIZERS ~

Roasted Baby Beets - \$9

*Pistachio, Local Honey, Rosemary, Old Kentucky
Tomme*

Lobster Carbonara - \$16

*Housemade Orecchiette Pasta, House Cured Pancetta,
Chanterelle Mushrooms, Swiss Chard, Sambal*

Jumbo Lump Crab Croquettes - \$13

Roasted Red Pepper Puree, Orange Fennel Salad

Charcuterie Board - \$17

A premium selection of our house-cured meats

Strauss Farm Veal Sweetbreads - \$15

*Potato-Chive Gnocchi, Smoked Chestnuts, Brussels
Sprouts Leaves,
Beurre Noisette*

White Bean Cassoulet - \$8

Lamb Chorizo, Duck Confit, Herb Salad

Oysters on the ½ Shell - \$14

*Six Oysters, Cucumber Mignonette, Wasabi Aioli,
Jalapeno Salsa*

~ SOUPS & SALADS ~

Soup du Jour - \$7 Signature Gumbo du Jour - \$9

French Onion Soup - \$10

Rich Veal Stock, Havarti, Provolone, Croutons

Frissée "Caesar" Salad - \$10

*Gunthorp Farm Duck Confit, Frissée Lettuce, Red
Onion,
Creamy Caesar Dressing, Brioche Croutons*

Insalata Mista - \$8

*Mesclun Greens, Pickled Carrots, Beets & Turnips,
Toasted Almonds, Shaved Manchego, Rice Wine
Vinaigrette*

Shaved Vegetable Salad - \$10

Shaved Brussels Sprouts, Fennel, Currants, Dill,

~ Entrées ~

Joseph Decuis Wagyu Farm Filet Mignon \$75

*100% Full Blooded Wagyu Beef, Yukon Gold Potato Puree, Creole Maque Choux, Sauce
Bordelaise*

Wine Suggestion: Relativity Cabernet Sauvignon '08, Sonoma \$36

Strauss Farms Veal Osso Bucco \$40

*Creamy Polenta, Roasted Root Vegetables, Fried Brussels Sprout Leaves, Gremolata
Wine Suggestion: Ferrari Carano "Siena" Sangiovese-Malbec '09, Sonoma \$38*

Hawkins Farm Poulet Rouge Chicken Breast \$26

*Potatoes Robochon, Melange of Roasted Fall Vegetables, Local Mushrooms
Wine Suggestion: Noel Bougrier Vouvray (Chenin Blanc) '10, Loire Valley \$21*

Gunthorp Farms Seared Duck Breast \$29

*Cauliflower, Duck Confit, Broccoli Rapini, Garbanzo Beans, Marcona Almond Curry,
Braised Greens*

Wine Suggestion: Marsannay, Latour '06, Côte d'Or, Burgundy \$30

Pan Roasted Hawaiian Escolare \$36

*Creamed Corn Polenta, Succotash of Corn, Chanterelle Mushrooms, & Pancetta, Glace de
Veau*

Wine Suggestion: Darting Riesling Kabinett, '09, Pfalz, \$35

Organic Scottish Salmon \$30

*Warm Lentil Salad, Roasted Baby Beets, Smoked Bacon
Wine Suggestion: Robert Sinskey "Aries" Pinot Noir '06, Los Carneros, Napa \$55*

Creamy Mushroom Risotto \$24

*Mixed Wild Mushrooms, Crispy Leeks, Brussels Sprouts Leaves
Wine Suggestion: Dry Creek Vineyard Sauvignon Blanc '10, Sonoma \$25*

Dover Sole à la Meunière \$42

*Pommes Anna, Brussels Sprouts, Carrots, Lemon-Caper Beurre Blanc
Wine Suggestion: Silver Palm Chardonnay '08, Napa \$30*

Seared Massachusetts Diver Scallops \$34

*House Made Pasta, Samphire, Swiss Chard, Local Mushrooms, Lemon Zest
Wine Suggestion: Casa Lapostolle Chardonnay, Cuvée Alexander '07, Chile \$34*

Chef's Tasting - \$90 per person

*Six courses specially selected, sized & prepared. Available Monday-Thursday.
Wine pairing with each course, \$30 supplement per person*

