

WEEKLY SPECIALS

April 23rd – May 3rd 2025

PRODUCE SPECIALS

Plum & On Vine Tomatoes

All Beefsteak & Field Tomatoes

Iceberg Lettuce

\$3.99/Lb.

\$3.99/Lb.

\$2.49/Ea.

BUTCHER'S SPECIALS

90% Lean Ground Sirloin

Black Angus London Broil

Baby Back Ribs

Bell & Evans Whole Chicken Legs

Habbersett Canadian Bacon

Large Cooked Shrimp Farm in Ecuador

\$6.99/lb

\$8.99/lb

\$5.99/lb

\$3.99/lb

\$3.99/Ea

\$17.99/lb.

KIRK ROAD (AISLE 1)

Brianna's Dressing (Excludes Avocado Oil) (12oz)

Brianna's Croutons (5oz)

Urban Accents Brine Kits (3-7oz)

\$2.99

\$2.99

\$1.00 off

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish Crackers (6-7 oz.)

Pepperidge Farm Cookies (5-7 oz.)

Schullo Musli (17.6oz)

Chips Ahoy Cookies (9.5-13oz)

Schullo Granola (14oz)

2/\$5.00

\$3.89

\$12.99

\$4.99

\$7.99

KENNETT PIKE (AISLE 3)

Planters Dry Roasted Peanuts (16oz)

Poland Spring Sparkling Water (33.8oz)

\$3.99

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ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

Limited quantities may apply. Not responsible for typographical errors.

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9941



CELEBRATING 73 YEARS!



Let Janssen's Catering help you with your special event!

Call Janssen's Catering at (302) 654-9941 x3 to speak to one of our catering coordinators. Full catering menu available in the store or online

Picnic Season is here!

Janssen's Prepared Foods offers everything you need for the perfect picnic. Add a floral arrangement to your beautiful display!

Point-to-Point is May 3rd!

Menus: www.janssensmarket.com

Mother's Day is May 11th!

Don't forget the important Moms in your life! Pick up a plant or her favorite cheese or a juicy steak for her special day.

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OWL'S NEST ROAD (AISLE 4)

DeCecco Tricolor Farfalle & Fusilli Pasta (16oz)	2/\$5.00
Micheals of Brooklyn Sauces (32oz)	\$8.99
SMT Canned Tomatoes (28oz)	\$3.79

BARLEY MILL ROAD (AISLE 5)

St. Dal four Fruit Spreads (10oz)	\$3.99
Tostitos Tortilla Chips (12oz)	\$4.99
Tastykake Family Pack (6-2.1oz)	\$3.99
Kikkoman Soy Sauces (10oz)	\$2.99
Mikes Hot Honey (12oz)	\$8.99
Green Giant Steam Crisp Corn (11oz)	\$1.89
Tostitos Salsa (15.5oz)	\$3.99

HILLSIDE ROAD (AISLE 6)

Simply Done Paper Towels (6pk)	\$10.99
Solo Squared Cups (30ct)	\$4.99
Spray Way Glass Cleaner (19oz)	\$2.99
Pringles Chips (5.5oz)	\$2.99

FROZEN

Pepperidge Farm Layer Cakes (19.6oz)	\$5.99
Lactaid Ice Cream (32oz)	\$4.99
Outshine Fruit Bars(14-18oz)	\$4.99

DAIRY

Lifeway Keif (Excludes Organic)(32oz)	\$3.99
Silk Milk (64oz)	\$4.99
Fage Total Yogurt (16oz)	\$3.99
Breakstone's Cottage Cheese (16oz)	\$2.99
Daisy Cottage Cheese (16oz)	\$2.99
Bays English Muffins (12oz)	\$3.69
Sargento Shredded Cheese (8oz)	\$3.79
Maine Crisp Crackers (4oz)	\$4.99

Recipe of the week:

Herb-Crusted Flank Steak

Ingredients

2 tbsp chopped fresh thyme
2 tbsp chopped fresh rosemary
1 tbsp chopped fresh tarragon
2 garlic cloves, minced
2 tsp salt
1 1/2 tsp ground black pepper
2 - 1.5 lb flank steaks
1 tbsp olive oil

Directions

Mix first 6 ingredients. Brush steaks with olive oil and then rub with the herb mixture. Cover and refrigerate at least 1 hour and up to 8 hours.

Prepare barbecue (medium-high heat). Grill steaks until cooked to desired doneness, about 4 minutes per side for medium. Let stand 5 minutes.

Cut steaks across grain into 1/2-inch-thick slices.

Serves 6 people.

