

WEEKLY SPECIALS

August 12th – 22nd, 2026



PRODUCE SPECIALS

Loose Corn	\$1.29/Ea.
Iceberg Lettuce	\$3.99/Ea.
All loose Tomatoes	\$3.99/Lb.

BUTCHER'S SPECIALS

90% Lean Ground Sirloin	\$8.99/lb.
Black Angus Choice New York Strips Steaks	\$19.99/lb.
Boneless Pork Chops	\$5.99/lb.
Bell & Evans Chicken Wings	\$4.99/lb.
Mother Kirby Hot Scrapple Country Style	\$2.99/Ea.
Farm Rise In Ecuador Large Cook Shrimp P&D Tails On	\$17.99/Lb.

KIRK ROAD (AISLE 1)

Newmans Dressing (16oz)	\$3.99
Racconto Vinegar (16-17oz)	\$3.99
Racconto Extra Virgin Olive Oil	\$18.99

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish	2/\$5.00
Pepperidge Farm Cookies	\$4.79
Motts Apple Juice (64oz)	\$3.99
Hero Nectar Juice (33.8oz)	\$7.99
Purely Elizabeth Cereal (11oz)	\$7.99
Cheerios Large Size (11-18oz)	\$7.99
Frosted Flakes Bag (39.5oz)	\$8.99

KENNETT PIKE (AISLE 3)

Newman's Own Popcorn (3.2oz)	\$2.99
Vintage Seltzer (33.8oz)	¢.99
Yogi Barista Chai Latte (32oz)	\$6.99
Canada Dry Drinks (12pk)	\$6.99
Dunkin Original Blend Medium Roast Coffee (12oz)	\$12.99
Teekanne Ginger Honey Tea (1.23oz)	\$2.99
A&W Root Beer (12pk)	\$6.99

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 74 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!

Menus: www.janssensmarket.com

Have the best BBQ!

Janssen's butchers and Janssen's Catering can help you have the best BBQ on the block! We have great ideas to set you apart - from grilling planks to meat rubs to mango salsa! Give us a call: 302/654-9941.

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OWL'S NEST ROAD (AISLE 4)

Motts Applesauce (3.9-40oz)	\$3.79
Ghirardelli Cake & Brownie Mix (16.5-20oz)	\$4.99
Rao's Marinara Sauce (32oz)	\$8.99

BARLEY MILL ROAD (AISLE 5)

Rice A Roni (6.2-7.2oz)	2/\$5.00
Underwood Chicken & Deviled Ham Spread (4.25oz)	\$2.99
Tastykake Family Size	\$3.99
Mission Tortillas	\$1.00 OFF
Simply Elegant Desserts Lady Fingers	\$1.00 OFF

HILLSIDE ROAD (AISLE 6)

The Red Rocker Candy Lemon Burst (16oz)	\$14.99
Saran Premium Wrap (100 SQFT)	2/\$5.00
Saram Cling Plus (2000SQFT)	2/\$5.00
Viva Paper Towels (6 Rolls)	\$14.99

FROZEN

Lactaid Ice Cream (1 QT)	\$4.99
Kodiak Waffles (9-14.82oz)	\$5.99
Rao's Meals (Big)	\$11.99
Rao's Meals (Small)	\$5.99
Impossible Foods (13oz)	\$8.99

DAIRY

Fage Yogurt (5.3oz)	2/\$3.00
Turkey Hill Tea & Lemonade (64oz)	2/\$5.00
Tropicana Orange Juice (46oz)	\$4.99
Andrew & Everett Cheese (7oz)	\$4.99
Califia Farms Milk (48oz)	\$4.99
Organic Valley Milk (64oz)	\$5.99
Rustic Bakery Crisps/ Flatbread (4-6oz)	\$6.99
Dolcetto Tuscan Crisps (5.3oz)	\$3.99
Kings Hawaiian Hot Dog & Hamburger Bread (8pk)	\$3.99

Recipe of the week:

Grilled Marinated London Broil



Ingredients

4 large garlic cloves, minced
 4 tbsp balsamic vinegar
 4 tbsp fresh lemon juice
 4 tbsp Dijon mustard
 1 1/2 tbsp Worcestershire sauce
 1 tbsp soy sauce
 1 tsp dried oregano, crumbled
 1 tsp dried basil, crumbled
 1 tsp dried thyme, crumbled
 1 tsp ancho chili powder
 1/2 tsp dried hot red pepper flakes
 1/3 cup olive oil

2 lb top round London broil

Directions

Whisk together all ingredients (except the beef) until well blended.

Put London broil in a large resealable plastic bag and pour marinade over it. Seal bag, pressing out excess air, and set in a shallow dish. Marinate meat, chilled, turning bag once or twice, overnight.

Let meat come to room temperature in the marinade. Drain meat, capturing excess marinade. Grill meat on an oiled rack 9 to 10 minutes on each side, or until it registers 135°F. to 140°F., on a meat thermometer for medium-rare meat. Use the marinade to baste the meat while cooking. Transfer meat to a cutting board and let stand 10 minutes. Cut meat diagonally across the grain into thin slices.

Serves 6.