

STARTERS

*Mob Queso	9
Millionaire Tacos	12
*Fried Green Tomatoes	9
*Nachos Neopolitan	10
*Fried Calamari	11
*Fish Cakes	12
Pepper Crusted Tuna	12
Grilled Quail Legs	14
*Meatball Trio	11
*1/2 Charcuterie Board	12
*Charcuterie Board	20
Smoked Seafood Dip	12

FROM THE GARDEN

Small Salads

House or Caesar	4
The Wedge	5
Goat Cheese	5
Spinach	5
Baby Taos	5
Greek	5

Entrée Salads

Grilled Salmon	18
Steak Fajita	16

Soups

*Roasted Red Pepper	4/6
Soup du Jour	4/6

JOE'S PASTA HOUSE

Asiago Chicken	13
Grilled Chicken, Peas, Prosciutto, Red Onion, Asiago Cream Sauce	

Lemon Butter Shrimp	14
Spinach, Mushrooms, Garlic, Lemon Butter Cream Sauce	

Jumpin' Joe's	12
Pepperoni, Green Onion, House Spices, House Made Marinara, Choice of Meatballs, Chicken, Italian Sausage	

Confetti Spaghetti	14
Olive, Feta, Artichokes, Tomatoes, Red Onion, Garlic Herb Olive Oil, Jerk Seasoning	

Green Chile Chicken	13
Green Chile & Sun-Dried Tomato Pesto Grilled Chicken	

Blackened Bayou	15
Cajun Cream Sauce, Choice of Shrimp, Catfish, Chicken	

*Joe's Lasagna	13
Pepperoni, Italian Sausage, Beef, Whipped Ricotta, Marinara, Mozzarella	

Chicken Parmesan	14
Fried Chicken Breast, House Made Marinara, Charred Tomato Bacon Aioli, Parmesan	

JOE'S SEAFOOD

*Chilean Sea Bass	41
Seared Chilean Sea Bass, Garlic Spinach Orzo, Fresh Vegetables, Warm Apple Vinaigrette	

Cedar Salmon	24
Grilled Salmon Steak on Cedar, Garlic Mash, Fresh Vegetables, Bearnaise Butter	

Red Grouper	29
Fresh Pan Seared Grouper, Sweet Corn Succotash, Lobster Cream, Fresh Vegetables	

*Seafood Cioppino	36
Shrimp, Scallops & Seasonal Seafood, Spicy Tomato Broth, Orzo, Fried Calamari, Garlic Bread	

*Herb Crusted Red Trout	23
Herb Crusted Filet of Trout, Garlic Spinach Orzo, Fresh Vegetables, Garlic Butter	

***Items Are Not Gluten Free. Please Inform Server of Allergy**
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase
Your Risk of Food Bourne Illness

CHEF'S FEATURES

***Mob Chicken 18**
Fried Chicken Breast, Queso, Tomatoes, Tortilla Strips, Ancho Aioli, Garlic Mash, Fresh Vegetables

***Seared Duck Breast 23**
Pan Seared Duck Breast, Smoked Honey Fig Compote, Fresh Vegetables, Herbed Orzo

Ossobuco 26
Braised Pork Shank, Saffron Risotto, Gremolata, Roasted Tomato & Garlic Sauce

Bone-In Pork Chop 24
Mezcal Glazed Pork Chop, Jalapeno Cheese Grit Cake, Fresh Vegetables

Roasted Chicken 18
Sous-vide Chicken Breast, Garlic Mash, Wilted Spinach, Tarragon jus

Bone-In Veal Chop 42
Grilled Veal Chop, Fresh Vegetables, Garlic Mash, Smoked Beef Fat Vinaigrette

Joe's Classic Filet of Beef 5oz...28 8oz...36
Filet of Beef, Choice of Bleu or Diane Sauce, Garlic Mash, Fresh Vegetables

JOE'S STEAKHOUSE

Minimum 21 Day Aged. Served with Potatoes & Fresh Vegetables

Filet of Beef	Prime N.Y Strip 31
(5 oz.) 26 (8 oz.) 34	
12 oz. Ribeye 28	Bone-In Ribeye 37

The Royal Longbone MKT

2lb Reverse Seared Tomahawk Ribeye, Garlic Mash, Fresh Vegetables, Roasted Garlic & Herb Compound Butter

Compound Butters & Sauces

Oscar Style 9	Bearnaise Butter 3
Mezcal Glaze 3	Bleu Sauce 3
Diane Sauce 3	Au Poivre 3
Drunken Mushrooms 5	Bourbon Bacon Glaze 3

<u>Side Subs 2</u>	<u>Family Style 8</u>
Creamed Spinach	Jalapeno Cheese GritCake
Mushroom Risotto	Asparagus
Green Chili Cream Corn	Sun-Dried Tomato Orzo

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