

—STARTERS—

- MOB QUESO.....10
MILLIONAIRE TACOS.....10
EAST COAST CRAB DIP.....11
SHRIMP CROSTINI.....12
SASHIMI OF THE DAY.....13
FRIED GREEN TOMATOES.....9

—SOUPS & SALADS—

- HOUSE OR CAESAR...4 JOE'S WEDGE...5
MUSHROOM SPINACH ...5 GOAT CHEESE..5
CHICKEN TORTILLA SOUP..4 SOUP DE JOUR.. 4

—ENTREE SALADS—

- GRILLED SALMON SALAD.....14
ITALIAN VINAIGRETTE, TOMATOES AND SEASONED PUMPKIN SEEDS
AHI TUNA SALAD.....14
RED POTATOES, ASPARAGUS, CUCUMBERS, PEPPEROCINIS, TOMATOES WITH VINAIGRETTE
TENDERLOIN SALAD.....13
SAUTÉED ONIONS AND BELL PEPPER WITH TOMATOES AND SPICY CUCUMBER DRESSING

—PASTA—

- ASIAGO FARFALLE.....14
PROSCIUTTO, PEAS, RED AND GREEN ONIONS,
LEMON BUTTER SHRIMP.....15
SPINACH, MUSHROOM, GARLIC AND PINE NUTS
3 CHEESE MANICOTTI.....13
MOZZARELLA, RICOTTA AND ROMANO
CONFETTI SPAGHETTI.....12
OLIVES, ARTICHOKE, TOMATOES, HERBS AND ROASTED GARLIC
SHRIMP CAPRICCIO.....14
ARTICHOKE HEARTS, SUN-DRIED TOMATOES AND HERBS
LASAGNA.....13
PEPPERONI, ITALIAN SAUSAGE, GROUND BEEF, MOZZARELLA, RICOTTA, PARMESAN
GREEN CHILI CHICKEN FARFALLE.....14
GREEN CHILI AND SUN-DRIED TOMATO PESTO WITH ALMONDS
CHICKEN SCALLOPINI.....14
TOMATO, MUSHROOM, PROSCIUTTO, SQUASH, ZUCCHINI AND MOZZARELLA
GARDEN VEGETABLE TETTRAZINE.....13
SQUASH, ZUCCHINI, MUSHROOMS, TOMATOES, GREEN ONIONS WITH SEASONAL GREENS
CHICKEN PARMISGANA RICOTTA.....14
PAN-SAUTEED WITH MARINARA AND RICOTTA

—SEAFOOD & CHICKEN—

ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLE DE JOUR

CEDAR PLANK SALMON.....16

COLDWATER SALMON GRILLED ON A GOURMET CEDAR PLANK

MANGO TILAPIA.....16

BLACKENED WITH A MANGO JALAPENO GLAZE

SESAME AHI TUNA.....18

SESAME CRUSTED WITH WASABI AIOLI AND SRIRACHA SAUCE

MARYLAND CRABCAKE.....19

HANDMADE AND PAN SAUTEED WITH REMOULADE

MOB CHICKEN.....16

PAN-SAUTEED WITH MOB QUESO, WONTONS, TOMATOES AND ANCHO GINGER AIOLI

FRESNO CHICKEN.....15

GRILLED WITH GREEN CHILI PESTO, PINE NUTS, AND MOZZERELLA

—CARNE—

Aged Premium Black Angus Beef

ALL CARNE SELECTIONS ARE SERVED WITH POTATO AND VEGETABLE DE JOUR

CARNE BLEU

Topped with our famous gorgonzola cilantro butter

CARNE PORTABELLO

Topped with grilled Portobello mushroom and pepper ragout

CARNE SANTA FE

Rubbed with southwest herbs and spices topped with roasted corn salsa and served on a bed of spicy wonton twists

CARNE MESCAL

Topped with a traditional Mescal Glaze

CARNE SHINERBOCK®

Crusted with brown sugar and topped with Shinerbock reduction

CARNE RELLENO

Topped with a smoked chicken and asiago stuffed chile relleño and classic dark mole reduction

9 OZ FILET OF BEEF....26

5 OZ FILET OF BEEF....19

12 OZ NEW YORK STRIP....24

12 OZ FRENCHED PORK CHOP....21

12 OZ RIBEYE....24