

STARTERS

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

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 Spicy Red	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
Spicy 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	

Seared Scallops	29
Basil Pesto, Herbed Risotto, Fresh Vegetables, Red Pepper Jus	

*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

***Tea Smoked Duck 24**
Earl Grey Smoked Breast, Caramelized Pears, Butternut Squash Orzo, Tomato Jam

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

Honey Glazed Chicken 18
Apple Honey Glaze, Creamy Jalapeno Cheese Polenta, Wilted Spinach

Bone-In Veal Chop 32
Grilled Veal Chop, Fresh Vegetables, Garlic Mash, Smoked Beef Fat Vinaigrette

Bacon Braised Wagyu Short Rib 32
Local 4B Meats Wagyu Short Rib served with Bacon & Smoked Gouda Risotto and Fresh Vegetables

JOE'S STEAKHOUSE

Minimum 21 Day Aged. Served with Potatoes & Fresh Vegetables

PRIME Filet of Beef	16oz. Bone-In N.Y. Strip 31
(5oz.) 28 (8oz.) 36	
12oz. Ribeye 28	16oz. Bone-In Ribeye 37
<p>16oz. Wagyu Ribeye 82 Local 4B Meats Wagyu Ribeye served with Mushroom Risotto and Fresh Vegetables</p> <p><u>Compound Butters & Sauces</u></p>	
*Oscar Style 9	Bearnaise Butter 3
Mezcal Glaze 3	Bleu Sauce 3
Diane Sauce 3	Wagyu Marrow Butter 5
Drunken Mushrooms 5	Bourbon Bacon Glaze 3

Side Subs 2	Family Style 8
Bacon & Gouda Risotto	Jalapeno Cheese Grit Cake
Mushroom Risotto	Asparagus
Green Chili Cream Corn	Creamed Spinach

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