

STARTERS

*Mob Queso	9
*Millionaire Tacos	13
*Fried Green Tomatoes	10
*Nachos Neopolitan	12
*Fried Calamari	15
Pepper Crusted Tuna	13
*Meatball Trio	11
1/2 Charcuterie Board	16
Charcuterie Board	26

FROM THE GARDEN

Small Salads

House or Caesar	5
The Wedge	6
Goat Cheese	6
Spinach	5
Baby Taos	5
Greek	5

Entrée Salads

Grilled Salmon	19
Steak Fajita	18

Soups

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

JOE'S PASTA HOUSE

Lemon Butter Shrimp 16
Spinach, Mushrooms, Garlic,
Lemon Butter Cream Sauce

Jumpin' Joe's Spicy Red 14
House Spices, Green Onion
House Made Marinara, Choice of
Meatballs, Chicken, Italian Sausage

Confetti Spaghetti 15
Olive, Feta, Artichokes, Tomatoes,
Red Onion, Garlic Herb Olive Oil,
Jerk Seasoning

Rustic Surf & Turf Pasta 24
Grilled Steak & Shrimp with
a Rustic Mushroom Cream Sauce

Green Chile Chicken 15
Green Chile & Sun-Dried Tomato Pesto
Grilled Chicken

Blackened Bayou 16
Spicy Cajun Cream Sauce, Choice of
Shrimp, Catfish, Chicken
Add 4oz. Blackened Steak 8

***Joe's Lasagna 14**
Italian Sausage, Beef, Whipped Ricotta,
Marinara, Mozzarella

Smoked Salmon Pasta 16
House Smoked Salmon with cherry tomatoes
White Wine Cream Sauce.

Old Favorites Still Available

Asiago Farfalle Chicken Spaghetti Chicken Alfredo Spaghetti Meatballs

JOE'S SEAFOOD

Chilean Sea Bass 42
Lemon Caper Sauce,
Sun Dried Tomato Orzo, Asparagus

Salmon 28
Balsamic Glazed, Tomato Caper Relish,
Wild Rice Pilaf, Fresh Vegetables

Seared Scallops 39
Basil Pesto, Wild Mushroom Risotto,
Fresh Vegetables, Red Pepper Jus

Grilled Red Trout 26
Orange Butter,
Saffron Risotto, Asparagus

Items Can Not Be Served 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 19**

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

Smoked Duck 27

Sweet Corn Succotash, Blackberry Jus, Smoked Duck Ham

Pork Shank 34

Slow Roasted Pork Shank, Red Pepper Mash, Sauteed Wild Mushrooms, With A Red Wine Serrano Glaze

Bone-In Pork Chop 26

Mezcal Glazed Pork Chop, Creamy Jalapeno Cheese Polenta, Fresh Vegetables

Honey Glazed Chicken 21

Apple Honey Glaze, Creamy Jalapeno Cheese Polenta, Wilted Spinach

Bone-In Veal Chop 46

Grilled Veal Chop, Fresh Vegetables, Garlic Mash, Smoked Beef Fat Vinaigrette

Bison Tenderloin 36

Juniper Crusted, Bacon Jam Glaze, Grilled Shishito Pepper, Potato Wedge

JOE'S STEAKHOUSE

Minimum 21 Day Aged

GOODSTOCK
BY NOLAN RYAN

PRIME Filet of Beef

5oz. 31

8oz. 46

"The Don" 12oz. 64

12oz. Ribeye 34

16oz. Ribeye 42

16oz. Bone-In N.Y. Strip 33

All Steaks Served with Potatoes & Fresh Vegetables

16oz. Wagyu Ribeye 89

Local 4B Meats

Wagyu Ribeye served with
Mushroom Risotto and Fresh Vegetables

JOE'S STEAK ADDITIONS

Mezcal Glaze 3

Diane Sauce 3

Drunken Mushrooms 5

Bleu Sauce 3

SIDES A LA CARTE

Bacon & Gouda Risotto

Mushroom Risotto

Green Chili Cream Corn

***Wild Rice Pilaf**

Jalapeno Cheese Polenta

Asparagus

Creamed Spinach

***Potato Wedge**

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