

## Starters

### CHILLED

**CAESAR SALAD** ..... 13.95  
romaine, house made croutons, anchovy, parmesan cheese

**HOUSE SALAD** ..... 11.95  
mixed greens, cucumbers, radish, kalamata olives, cherry tomatoes, italian vinaigrette

**ICEBERG WEDGE** ..... 14.95  
cherry tomatoes, grated egg, blue cheese crumbles, chopped bacon, blue cheese dressing

**PROSCIUTTO & BURRATA** ..... 19.95  
arugula, grilled sourdough crostini

**JUMBO PRAWN COCKTAIL** ..... 18.95

**DUNGENESS CRAB COCKTAIL** ..... 24.95

**ANTIPASTO** ..... 24.95  
assorted cured meats & cheeses, caramelized onion marmalade, whole grain mustard, castelvetro olives, grilled sourdough crostini

### Entrée Salads

HOUSE MADE DRESSINGS | italian • caesar • louie  
creamy chive • blue cheese

**CLASSIC COBB** ..... 19.95  
romaine, grilled chicken, chopped bacon, grated egg, tomatoes, avocado, blue cheese crumbles, italian vinaigrette

**DUNGENESS CRAB LOUIE** ..... 29.95  
romaine, dungeness crab, avocado, cherry tomatoes, hard boiled egg, cucumbers, black olives, louie dressing

**CHICKEN CAESAR** ..... 18.95  
romaine, grilled chicken, house made croutons, parmesan cheese, anchovy, caesar dressing

**JOE'S ITALIAN CHOPPED** ..... 18.95  
romaine, radicchio, salami, cucumbers, bell peppers, tomatoes, garbanzo beans, pepperoncinis, fennel, olives, provolone cheese, parmesan cheese, italian vinaigrette

**JOE'S FAMOUS HAMBURGER SANDWICH** | 22.95

ADD: CHEESE | 2

sourdough roll • french fries • charbroiled on request

### HOT

**JOE'S MEATBALLS** ..... 13.95  
classic meat sauce, parmesan cheese

**FRIED CALAMARI** ..... 18.95

**GARLIC BREAD** ..... 10.95

**DUNGENESS CRAB CAKE** ..... 18.95  
arugula salad, house made lemon aioli

**SOUP** ..... CUP | 6.95 ..... BOWL | 8.95  
Minestrone • New England Clam Chowder

### Sandwiches

SERVED WITH CHOICE OF SIDE | french fries • coleslaw  
side salad

**JOE'S PRIME RIB DIP** ..... 23.95  
roasted prime rib, thinly sliced, french roll with au jus and horseradish sauce  
ADD: CHEESE | 2

**FRIED CHICKEN SANDWICH** ..... 17.95  
cole slaw, house made bbq sauce, toasted brioche bun

**DUNGENESS CRAB CAKE BURGER** ..... 19.95  
lemon caper slaw, tomato, toasted brioche bun

### House Specialties

**JOE'S EGGPLANT PARMIGIANA** ..... 25.95  
thinly sliced, lightly fried eggplant, signature marinara sauce, ricotta, mozzarella & parmesan cheeses

**BAKED LASAGNA** ..... 25.95  
house made pasta, classic meat sauce, ricotta, mozzarella & parmesan cheeses

**JOE'S SPECIAL** ..... 21.95  
signature scramble of ground beef, spinach, onions, eggs  
ADD: MUSHROOMS | 2

MEAT, CHICKEN & FISH DISHES SERVED WITH CHOICE OF SIDE | spaghetti • joe's house made ravioli • french fries  
mashed potatoes • seasonal vegetable

## Steaks & Chops

ALL BEEF IS CERTIFIED ANGUS

SAUTÉED MUSHROOMS AND ONIONS | 4

**14oz PRIME NEW YORK** ..... 46.95

**25oz BONE-IN PRIME RIBEYE** ..... 59.95

**8oz FILET MIGNON** ..... 42.95

**HAMBURGER STEAK** ..... 26.95  
charbroiled upon request

**ROASTED PRIME RIB DINNER** | 43.95

mashed potatoes • creamed spinach • horseradish sauce  
- AVAILABLE FRIDAY - SUNDAY ONLY -

### Veal

**PICCATA** ..... 34.95  
capers, shallots, garlic, lemon, white wine

**SCALLOPINI SAUTE** ..... 34.95  
tomatoes, mushrooms, shallots, garlic, white wine

**MARSALA** ..... 34.95  
mushrooms, shallots, garlic, marsala wine

**MILANESE** ..... 34.95  
lightly breaded, pan seared, arugula salad

**PARMIGIANA** ..... 35.95  
lightly breaded, marinara sauce, monterey jack cheese

### Pasta

**JOE'S HOUSE MADE RAVIOLI** ..... 22.95  
beef & spinach-filled, classic meat sauce, parmesan

**SPAGHETTI** ..... 19.95  
classic meat sauce, parmesan

**SPAGHETTI AND MEATBALLS** ..... 23.95  
classic meat sauce, parmesan cheese

**FETTUCCINE ALFREDO** ..... 22.95  
ADD: GRILLED CHICKEN | 5 • SAUTÉED PRAWNS | 7

## Seafood

**FILET OF SOLE PICCATA** ..... 27.95  
capers, shallots, garlic, lemon, white wine

**JOE'S FILET OF SOLE** ..... 27.95  
egg dipped, pan seared, house made tartar sauce

**CHARBROILED SALMON** ..... 29.95  
lemon beurre blanc

**GOLDEN FRIED PRAWNS** ..... 28.95

### Chicken

**PICCATA** ..... 28.95  
capers, shallots, garlic, lemon, white wine

**SCALLOPINI SAUTE** ..... 28.95  
tomatoes, mushrooms, shallots, garlic, white wine

**MARSALA** ..... 28.95  
mushrooms, shallots, garlic, marsala wine

**MILANESE** ..... 28.95  
lightly breaded, pan seared, arugula salad

**PARMIGIANA** ..... 29.95  
lightly breaded, marinara sauce, monterey jack cheese

### Dessert

| 12 |

**WARM BUTTER CAKE** cream cheese, chocolate sauce, vanilla gelato, fresh berries

**NEW YORK CHEESECAKE** raspberry coulis, fresh berries

**WARM CHOCOLATE BROWNIE** double fudge brownie, walnuts, caramel sauce, vanilla gelato

## PREMIUM JOE'S COCKTAILS

**JOE'S MANHATTAN** | 14  
*buffalo trace, carpano antica formula sweet vermouth, angostura bitters, brandied cherries*

**JOE'S MARTINI** | 14  
*no. 209 gin or ketel one, dry vermouth, point Reyes blue cheese stuffed olives*

**MOSCOW MULE** | 12  
*absolut vodka, fever tree ginger beer, fresh lime juice*

**OLD FASHIONED** | 13  
*sazerac rye, sugar, angostura bitters, orange peel*

**NEGRONI** | 12  
*tanqueray gin, carpano antica formula sweet vermouth, campari*

**ESPRESSO MARTINI** | 14  
*tito's vodka, bailey's, kahlua, frangelico, tuaca, graffeo espresso*

**GIN JASMINE** | 12  
*barr hill gin, aperol, triple sec, fresh lemon juice*

**WINKELRITA** | 14  
*don julio blanco tequila, triple sec, fresh lime, lemon & orange juices, float of grand marnier*

**SPICED MEZCAL PALOMA** | 14  
*union mezcal, jalapeno simple syrup, grapefruit, soda*

**APEROL SPRITZ** | 11  
*verv prosecco, aperol, soda, orange*

**IRISH COFFEE** | 10  
*jameson, coffee, cream*

**BEE'S KNEES** | 12  
*barr hill gin, fresh lemon juice, raw honey*

**PAPER PLANE** | 13  
*four roses bourbon, amaro montenegro, select aperitivo, fresh lemon juice*

## HOLIDAY DRINK SPECIALS

**EGGNOG FIZZ** | 14  
*brandy, amaro montenegro, eggnog, brandied cherries, rosemary sprigs*

**HOT BUTTERED RUM** | 12  
*oj holiday spice blend, flor de caña rum, whipped cream, nutmeg*

**BOOZY HOT CHOCOLATE** | 12  
*bailey's, creme de menthe, frangelico, ghirardelli chocolate, crushed peppermints with marshmallow whipped cream*

## BEER + MORE | BOTTLED • DRAFT

**BOTTLED** | 5  
**BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER HIGH LIFE, CORONA, HEINEKEN, WHITE CLAW, MAGNERS CIDER, BECK'S N.A.**

**DRAFT** | 6  
**805 BLONDE ALE, ANCHOR STEAM, LAGUNITAS IPA, STELLA, MENABREA, GUINNESS (7)**

## HOUSE WINE | GLASS (10) • HALF CARAFE (20)

**WHITE**  
**LUNARDI, PINOT GRIGIO** | 2018, Italy  
**ANGELINE, SAUVIGNON BLANC** | 2017, Sonoma  
**HESS, CHARDONNAY** | 2017, Monterey  
**WITHER HILLS, ROSÉ** | 2016, New Zealand

**RED**  
**CAMENA, SANGIOVESE** | 2016, Napa Valley  
**CARMEL ROAD, PINOT NOIR** | 2017, Monterey  
**MARTIN RAY, CABERNET** | 2016, Sonoma

## PREMIUM WINE | BY THE GLASS

**BUBBLY & WHITE**  
**VERV, PROSECCO** | Italy · 10  
**DOMAINE CHANDON, SPARKLING ROSÉ** | California · 11  
**HENRIOT, CHAMPAGNE** | France · 20  
**MATANZAS CREEK, SAUVIGNON BLANC** | 2018, Sonoma · 15  
**EN ROUTE by Far Niente, CHARDONNAY** | 2019, Russian River · 16

**RED**  
**COPAIN "TOUS ENSEMBLE", PINOT NOIR** | 2016, Sonoma · 16  
**OPOLO, ZINFANDEL** | 2017, Paso Robles · 14  
**ROCHE, MERLOT** | 2014, Carneros · 13  
**VILLA CLAUDIA, CHIANTI** | 2015, Tuscany · 13  
**TRE CONTRADE, BRUNELLO DI MONTALCINO** | 2013, Tuscany · 19

## WINE | BY THE BOTTLE

**SPARKLING & CHAMPAGNE**  
**VERV, PROSECCO** | Italy · 30  
**DOMAINE CHANDON, SPARKLING ROSÉ** | California · 34  
**PIPER HEIDSICK ROSE, CHAMPAGNE** | France · 88  
**HENRIOT, CHAMPAGNE** | France · 100

**WHITE VARIETAL**  
**BAND OF ROSES, ROSE** | 2018, Washington · 30  
**DAMILANO, ARNEIS** | 2018, Piedmont · 36  
**CASINO MINE RANCH, VERMENTINO** | 2018, Amador County · 40  
**LA SCOLCA, GAVI** | 2018, Piedmont · 44  
**CINQUE TERRE, WHITE BLEND** | 2018, Liguria · 54

**SAUVIGNON BLANC**  
**MATANZAS CREEK, SAUVIGNON BLANC** | 2018, Sonoma · 40  
**DUCKHORN, SAUVIGNON BLANC** | 2018, Napa · 48  
**SAUVION, SANCERRE** | 2017, Loire Valley · 58  
**ROCHIOLI, SAUVIGNON BLANC** | 2018, Russian River · 90

**CHARDONNAY**  
**MEOMI, CHARDONNAY** | 2017, California · 32  
**JACKSON ESTATE, CHARDONNAY** | 2017, Santa Maria · 38  
**EN ROUTE BY FAR NIENTE, CHARDONNAY** | 2019, Russian River · 56  
**FRANK FAMILY, CHARDONNAY** | 2018, Carneros · 66

**PINOT NOIR**  
**NIELSON, PINOT NOIR** | 2017, Santa Barbara · 34  
**SIDURI, PINOT NOIR** | 2017, Willamette Valley · 48  
**COPAIN "TOUS ENSEMBLE," PINOT NOIR** | 2017, Sonoma · 50  
**FLOWERS, PINOT NOIR** | 2018, Sonoma · 90

**CABERNET**  
**MURPHY GOODE, CABERNET** | 2016, Alexander Valley · 38  
**COPPOLA "DIRECTOR'S CUT," CABERNET** | 2016, Sonoma · 48  
**MOUNT VEEDER, CABERNET** | 2016, Napa Valley · 78  
**JOSEPH PHELPS, CABERNET** | 2018, Napa Valley · 130

**RED VARIETAL**  
**BUNOCORE, SYRAH** | 2015, Mendocino County · 30  
**ROCHE, MERLOT** | 2015, Carneros · 40  
**OPOLO, ZINFANDEL** | 2017, Paso Robles · 46  
**RAPP RANCH "CUTTERS RESERVE," RED BLEND** | 2016, Napa · 70

**ITALIAN REDS**  
**VILLA CLAUDIA, CHIANTI** | 2015, Tuscany · 34  
**SAN SILVESTRO, BARBERA** | 2017, Piemonte · 42  
**PRINCIPI DI BUTERA, SYRAH** | 2017, Sicily · 46  
**MASSOLINO, NEBBIOLO** | 2017, Piemonte · 60  
**IBALZINI, SUPER TUSCAN** | 2011, Tuscany · 80  
**MARCHASATO, BRUNELLO DI MONTALCINO** | 2012, Tuscany · 115

*Original Joe's*

