

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
HEIRLOOM TOMATO CAPRESE 15.95	mozzarella, basil, castelvetro olives, extra virgin olive oil
PROSCIUTTO & BURRATA 19.95	arugula, grilled sourdough crostini
JUMBO PRAWN COCKTAIL 18.95	
DUNGENESS CRAB COCKTAIL 24.95	
BAY SHRIMP COCKTAIL 13.95	
BEEF CARPACCIO 19.95	thinly sliced filet of beef, fried capers, arugula, parmesan

ANTIPASTO 24.95	assorted cured meats & cheeses, caramelized onion marmalade, whole grain mustard, castelvetro olives, grilled sourdough crostini
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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
BAY SHRIMP LOUIE 19.95	romaine, bay shrimp, avocado, cherry tomatoes, hard boiled egg, cucumbers, black olives, louie dressing
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

HOT

JOE'S MEATBALLS 13.95	classic meat sauce, parmesan cheese
ARANCINI 13.95	crispy risotto balls stuffed with provolone cheese, signature marinara sauce
FRIED CALAMARI 18.95	
FRITTO MISTO 18.95	lightly fried seasonal vegetables, calamari, rock shrimp, lemon aioli
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

B.L.A.T. 15.95	bacon, lettuce, avocado, tomato, lemon aioli, toasted sourdough
FRIED CHICKEN SANDWICH 17.95	cole slaw, house made bbq sauce, toasted brioche bun
BAY SHRIMP & AVOCADO SANDWICH 16.95	tomato, butter lettuce, avocado, lemon aioli, toasted sourdough
DUNGENESS CRAB CAKE BURGER 19.95	lemon caper slaw, tomato, toasted brioche bun
OJ SLIDERS (3) 18.95	american cheese, lettuce, pickles, special sauce
JOE'S TURKEY BACON CLUB 16.95	bacon, tomato, butter lettuce, mayonnaise, toasted sourdough

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	
10oz FLAT IRON STEAK 29.95	sliced upon request
LAMB CHOPS (4) 41.95	salsa verde
HAMBURGER STEAK 26.95	charbroiled upon request

Veal

PICCATA 34.95	capers, shallots, garlic, lemon, white wine
SCALLOPINI SAUTE 34.95	tomatoes, mushrooms, shallots, garlic, white wine
SCALLOPINI SEC 34.95	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

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
LINGUINI PESTO 20.95	ADD: GRILLED CHICKEN 5 • SAUTÉED PRAWNS 7

JOE'S FAMOUS HAMBURGER SANDWICH | 22.95

ADD: CHEESE | 2

sourdough roll • french fries • charbroiled on request

Dessert

| 12 |

WARM BUTTER CAKE	cream cheese, chocolate sauce, vanilla gelato, fresh berries
BOMBOLINI	cinnamon-sugar dusted warm italian donuts, affogato
NEW YORK CHEESECAKE	raspberry coulis, fresh berries
WARM CHOCOLATE BROWNIE	double fudge brownie, walnuts, caramel sauce, vanilla gelato

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	

ROASTED PRIME RIB DINNER | 43.95

mashed potatoes • creamed spinach • horseradish sauce

Chicken

PICCATA 28.95	capers, shallots, garlic, lemon, white wine
SCALLOPINI SAUTE 28.95	tomatoes, mushrooms, shallots, garlic, white wine
SCALLOPINI SEC 28.95	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

Pasta

SPICY RIGATONI 24.95	marinara sauce, vodka, cream, red pepper flakes
SPAGHETTI CARBONARA 25.95	pancetta, egg yolk, cream, pecorino romano
SHRIMP SCAMPI 27.95	linguini, tomatoes, garlic, cream, white wine
LINGUINI AND CLAMS 27.95	choice of red or white sauce

JOE'S PRIME RIB DIP | 23.95

roasted prime rib, thinly sliced, french roll
ADD: CHEESE | 2

french fries • au jus • horseradish sauce

PREMIUM JOE'S COCKTAILS

JOE'S MANHATTAN | 14

bulleit bourbon, carpano antica formula sweet vermouth, angostura bitters, brandied cherries

JOE'S MARTINI | 14

no. 209 gin or belvedere vodka, noilly prat dry vermouth, point Reyes blue cheese stuffed olives

MOSCOW MULE | 12

ketel one vodka, fever tree ginger beer, fresh lime juice

OLD FASHIONED | 13

templeton rye, sugar, angostura bitters, orange peel

NEGRONI | 12

no. 209 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

montelobos mezcal, jalapeno simple syrup, grapefruit, soda

APEROL SPRITZ | 11

verv prosecco, aperol, soda, orange

IRISH COFFEE | 10

tullamore dew, coffee, cream

DRINK SPECIALS

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

WHITE CLAW | 5

MAGNERS CIDER | 4

BEER | BOTTLED • DRAFT

BOTTLED | 5

BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER HIGH LIFE, CORONA, HEINEKEN, 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

PREMIUM WINE | BY THE GLASS

BUBBLY & WHITE

VERV, PROSECCO | Italy • 10

DOMAINE CHANDON, SPARKLING ROSÉ | California • 11

DOMAINE CARNEROS, BRUT SPARKLING CUVÉE | California • 16

HENRIOT, CHAMPAGNE | France • 20

MATANZAS CREEK, SAUVIGNON BLANC | 2018, Sonoma • 15

EN ROUTE by Far Niente, CHARDONNAY | 2019, Russian River • 16

WINE | BY THE BOTTLE

SPARKLING & CHAMPAGNE

VERV, PROSECCO | Italy • 30

DOMAINE CHANDON, SPARKLING ROSÉ | California • 34

DOMAINE CARNEROS, BRUT SPARKLING CUVÉE | California • 60

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

KISTLER, CHARDONNAY | 2017, Sonoma Coast • 115

RED

CAMENA, SANGIOVESE | 2016, Napa Valley

CARMEL ROAD, PINOT NOIR | 2017, Monterey

MARTIN RAY, CABERNET | 2016, Sonoma

RED

COPAIN "TOUS ENSEMBLE", PINOT NOIR | 2016, Sonoma • 16

JUSTIN, CABERNET | 2018, Paso Robles • 18

SCIANDRI FAMILY VINEYARDS, CABERNET | 2009, Napa Valley • 20

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

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

JUSTIN, CABERNET | 2018, Paso Robles • 62

MOUNT VEEDER, CABERNET | 2016, Napa Valley • 78

SCIANDRI FAMILY VINEYARDS, CABERNET | 2009, Napa Valley • 90

SILVER OAK, CABERNET | 2015, Napa Valley • 180

RED VARIETAL

BUONOCORE, 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*

