

Starters

CHILLED

CAESAR SALAD 13.95 romaine, house made croutons, anchovy, parmesan cheese
BLUE CAESAR SALAD 13.95 romaine, blue cheese crumbles, house made croutons, blue-cheese caesar dressing, parmesan cheese
HOUSE SALAD 11.95 mixed greens, cucumbers, carrots, kalamata olives, cherry tomatoes, italian vinaigrette
ICEBERG WEDGE 14.95 cherry tomatoes, grated egg, blue cheese crumbles, chopped bacon, blue cheese dressing
JUMBO PRAWN COCKTAIL 19.95
DUNGENESS CRAB COCKTAIL 24.95
BAY SHRIMP COCKTAIL 14.95

Sandwiches

SERVED WITH CHOICE OF SIDE french fries • coleslaw side salad
FRIED CHICKEN SANDWICH 18.95 cole slaw, house made bbq sauce, toasted brioche bun
B.L.A.T. 16.95 bacon, lettuce, avocado, tomato, lemon aioli, toasted sourdough
BAY SHRIMP & AVOCADO SANDWICH 16.95 tomato, butter lettuce, avocado, lemon aioli, toasted sourdough
DUNGENESS CRAB CAKE BURGER 18.95 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
REUBEN 16.95 thinly sliced corned beef, swiss cheese, sauerkraut, thousand island, toasted marble rye

JOE'S PRIME RIB DIP | 24.95

roasted prime rib, thinly sliced, french roll

ADD: CHEESE | 2

french fries • au jus • horseradish sauce

HOT

ARANCINI 14.95 crispy risotto balls, mozzarella, signature marinara sauce
SPINACH ARTICHOKE DIP 15.95 grilled sourdough crostini ADD: DUNGENESS CRAB 11
JOE'S MEATBALLS 14.95 classic meat sauce, parmesan cheese
FRIED CALAMARI 19.95
GARLIC BREAD 9.95
DUNGENESS CRAB CAKE 19.95 arugula salad, house made spicy aioli
SOUP CUP 6.95 BOWL 9.95 Minestrone • New England Clam Chowder • Pastina

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
LOUIE .. BAY SHRIMP 19.95 .. DUNGENESS CRAB 29.95 romaine, bay shrimp, 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
MEXICAN CHOPPED 18.95 napa cabbage, romaine, radicchio, grilled chicken, black beans, avocado, corn, cheddar cheese, green onions, tortilla chips, cilantro, lime crema, cumin vinaigrette
TUNA SALAD 18.95 romaine, avocado, cherry tomatoes, hard boiled egg, black olives, cucumbers, italian vinaigrette

JOE'S FAMOUS HAMBURGER SANDWICH | 19.95

ADD: CHEESE | 2

sourdough roll • french fries • charbroiled on request

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

Steaks & Chops

ALL BEEF IS CERTIFIED ANGUS

SAUTÉED MUSHROOMS AND ONIONS | 4

14oz NEW YORK 39.95
16oz RIBEYE 47.95
24oz PORTERHOUSE 49.95
8oz FILET MIGNON 44.95
10oz STEAK ALA BRUNO 26.95
LAMB CHOPS (4) 42.95 mint salsa verde
PORK CHOP 26.95 roasted tomato-olive compote
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 18.95 classic meat sauce, parmesan
SPAGHETTI AND MEATBALLS 23.95 classic meat sauce, parmesan cheese
FETTUCCHINE ALFREDO 22.95 ADD: GRILLED CHICKEN 5 • SAUTÉED PRAWNS 7

JOE'S EGGPLANT PARMIGIANA 23.95 thinly sliced, lightly fried eggplant, signature marinara sauce, ricotta, mozzarella & parmesan cheeses

BAKED LASAGNA 23.95 house made pasta, classic meat sauce, ricotta, mozzarella & parmesan cheeses
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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 31.95 lemon beurre blanc
GOLDEN FRIED PRAWNS 28.95
CALAMARI STEAK DORÉ 28.95 garlic, lemon, butter

ROASTED PRIME RIB DINNER | 41.95

mashed potatoes • creamed spinach • horseradish • au jus
- AVAILABLE AT 2:30PM -

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

LINGUINI AND CLAMS 25.95 choice of red or white sauce
SPAGHETTI CARBONARA 24.95 pancetta, egg yolk, cream, pecorino romano
SHRIMP SCAMPI 27.95 linguini, tomatoes, garlic, cream, white wine
LINGUINI PESTO 22.95 ADD: GRILLED CHICKEN 5 • SAUTÉED PRAWNS 7

House Specialties

POT ROAST 21.95 braised cross rib roast, meat sauce, au jus choice of dinner side
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JOE'S SPECIAL 19.95 signature scramble of ground beef, spinach, onions, eggs ADD: MUSHROOMS 2
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Original
Joce

Dessert

WARM BUTTER CAKE | 12

cream cheese, chocolate sauce, vanilla gelato, fresh berries

NEW YORK CHEESECAKE | 12

raspberry coulis fresh berries

WARM CHOCOLATE BROWNIE | 12

double fudge brownie, walnuts, caramel and chocolate sauce, vanilla gelato

JOE'S SUNDAE | 12

vanilla & chocolate gelato, chocolate sauce, toasted mixed nuts, whipped cream, cherry

BOMBOLINI | 12

warm italian doughnuts, cinnamon-sugar dusted, raspberry & chocolate dipping sauce

COCKTAILS

JOE'S MANHATTAN | 12

buffalo trace bourbon, carpano antica formula sweet vermouth, angostura bitters, brandied cherries

JOE'S MARTINI | 13

plymouth gin or grey goose vodka, dry vermouth, filthy blue cheese olives

SPICED MEZCAL PALOMA | 12

mezcal uni6n, jalapeno simple syrup, grapefruit soda, lime, salt

OLD FASHIONED | 12

bulleit rye, sugar, angostura bitters, orange peel

ESPRESSO MARTINI | 14

tito's vodka, bailey's, kahlua, frangelico, tuaca, espresso

BLOOD ORANGE COSMO | 12

ketel one oranje, cointreau, blood orange soda, orange juice, fresh lime juice

WINKELRITA | 13

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

IRISH COFFEE | 10

jameson, coffee, sugar, cream

MOSCOW MULE | 12

stolichnaya vodka, ginger beer, fresh lime juice

BEER | BOTTLED • DRAFT

BOTTLED

BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER HIGH LIFE | 5

CORONA, HEINEKEN | 6

DRAFT

805 BLONDE, ALMANAC HAZY IPA, FORT POINT KSA, LAGUNITAS IPA | 6

STELLA | 7

HOUSE WINE | GLASS • HALF CARAFE • FULL CARAFE

WHITE

CAPOSALDO, PINOT GRIGIO | 2019, Italy • 7 • 16 • 28

ANGELINE, SAUVIGNON BLANC | 2018, Sonoma • 10 • 22 • 40

HESS, CHARDONNAY | 2018, Monterey • 10 • 22 • 40

WITHER HILLS, ROSÉ | 2018, New Zealand • 10 • 22 • 40

PREMIUM WINE | BY THE GLASS

BUBBLY & WHITE

AVISSI, PROSECCO | Italy • 8

DOMAINE CHANDON, SPARKLING ROSÉ | California • 10

DOMAINE CARNEROS, BRUT SPARKLING CUVÉE | California • 14

MOËT IMPERIAL BRUT, CHAMPAGNE | France • 19

DUCKHORN, SAUVIGNON BLANC | 2018, Napa • 14

ROCHE, CHARDONNAY | 2018, Carneros • 12

ROMBAUER, CHARDONNAY | 2018, Carneros • 18

WINE | BY THE BOTTLE

SPARKLING & CHAMPAGNE

AVISSI, PROSECCO | Italy • 30

DOMAINE CHANDON, SPARKLING ROSÉ | California • 36

GLORIA FERRER, BRUT SPARKLING | California • 40

DOMAINE CARNEROS, BRUT SPARKLING CUVÉE | California • 60

TAITTINGER, CHAMPAGNE | France • 80

MOËT IMPERIAL BRUT, CHAMPAGNE | France • 85

WHITE VARIETAL

DIONYSOS, VERMENTINO | 2017, Tuscany • 30

VILLA RAIANO, FALANGHINA | 2019, Campania • 44

DUCKHORN, SAUVIGNON BLANC | 2019, Napa • 50

CAKEBREAD, SAUVIGNON BLANC | 2019, Napa • 58

CHARDONNAY

SONOMA CUTRER | 2018, Russian River • 44

ROCHE | 2018, Carneros • 44

CLEARY RANCH | 2014, Russian River • 64

ROMBAUER | 2019, Carneros • 74

RED

CAMENA, SANGIOVESE | 2016, Napa • 8 • 18 • 32

CARMEL ROAD, PINOT NOIR | 2016, Monterey • 10 • 22 • 40

MARTIN RAY, CABERNET | 2017, Sonoma • 10 • 22 • 40

RED

BOHEMIAN, PINOT NOIR | 2019, Russian River • 18

ARROWOOD, CABERNET | 2016, Sonoma • 14

EARTHQUAKE, ZINFANDEL | 2018, Lodi • 13

ROCHE, MERLOT | 2016, Carneros • 11

VILLA ARTIMINO, CHIANTI | 2018, Tuscany • 11

PINOT NOIR

HITCHING POST | 2018, Santa Barbara • 44

MACROSTIE | 2018, Sonoma • 48

OAKWILD RANCH Taboni Vineyard | 2018, Russian River • 48

BOHEMIAN | 2019, Russian River • 70

FLOWERS | 2018, Sonoma Coast • 90

CABERNET

ARROWOOD | 2016, Sonoma Coast • 46

JUSTIN | 2018, Paso Robles • 50

HALL | 2017, Napa Valley • 90

RED VARIETAL

ROCHE, MERLOT | 2016, Carneros • 40

EARTHQUAKE, ZINFANDEL | 2018, Lodi • 42

KEENAN, SYRAH | 2016, Napa Valley • 50

ITALIAN REDS

VILLA ARTIMINO, CHIANTI | 2018, Sicily • 38

CASTELLO, CHIANTI CLASSICO RISERVA | 2015, Tuscany • 56

SAN SILVESTRO, BAROLO | 2016, Piedmont • 76

GIACOSA Narin, BARBARESCO | 2014, Piedmont • 90

CITILLE DI SOPRA, BRUNELLO DI MONTALCINO | 2012, Tuscany • 120

Not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially with certain medical conditions. Prices subject to change.

