

Starters

CHILLED

CAESAR SALAD	12.95
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	10.95
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	18.95
DUNGENESS CRAB COCKTAIL	23.95
BAY SHRIMP COCKTAIL	13.95

Sandwiches

SERVED WITH CHOICE OF SIDE french fries • coleslaw side salad	
B.L.A.T.	13.95
bacon, lettuce, avocado, tomato, lemon aioli, toasted sourdough	
FRIED CHICKEN SANDWICH	16.95
cole slaw, house made bbq sauce, toasted brioche bun	
BAY SHRIMP & AVOCADO SANDWICH	15.95
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	15.95
bacon, tomato, butter lettuce, mayonnaise, toasted sourdough	
REUBEN	14.95
thinly sliced corned beef, swiss cheese, sauerkraut, thousand island, toasted marble rye	

JOE'S PRIME RIB DIP | 22.95

roasted prime rib, thinly sliced, french roll
ADD: CHEESE | 2
french fries • au jus • horseradish sauce

HOT

ARANCINI	13.95
crispy risotto balls, mozzarella, signature marinara sauce	
SPINACH ARTICHOKE DIP	14.95
grilled sourdough crustini ADD: DUNGENESS CRAB 11	
JOE'S MEATBALLS	13.95
classic meat sauce, parmesan cheese	
FRIED CALAMARI	18.95
GARLIC BREAD	9.95
DUNGENESS CRAB CAKE	18.95
arugula salad, house made lemon aioli	
SOUP	CUP 6.95 BOWL 8.95
Minestrone • New England Clam Chowder • Pasta	

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 18.95 .. DUNGENESS CRAB 28.95	
romaine, bay shrimp, avocado, cherry tomatoes, hard boiled egg, cucumbers, black olives, louie dressing	
CHICKEN CAESAR	17.95
romaine, grilled chicken, house made croutons, parmesan cheese, anchovy, caesar dressing	
JOE'S ITALIAN CHOPPED	17.95
romaine, radicchio, salami, cucumbers, bell peppers, tomatoes, garbanzo beans, pepperoncinis, fennel, olives, provolone cheese, parmesan cheese, italian vinaigrette	
MEXICAN CHOPPED	17.95
napa cabbage, romaine, radicchio, grilled chicken, black beans, avocado, corn, cheddar cheese, green onions, tortilla chips, cilantro, lime crema, cumin vinaigrette	
TUNA SALAD	17.95
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	36.95
16oz RIBEYE	45.95
24oz PORTERHOUSE	47.95
8oz FILET MIGNON	41.95
10oz STEAK ALA BRUNO	26.95
LAMB CHOPS (4)	41.95
HAMBURGER STEAK	26.95
charbroiled upon request	

Veal

PICCATA	32.95
capers, shallots, garlic, lemon, white wine	
SCALLOPINI SAUTE	32.95
tomatoes, mushrooms, shallots, garlic, white wine	
SCALLOPINI SEC	32.95
mushrooms, shallots, garlic, white wine	
MARSALA	32.95
mushrooms, shallots, garlic, marsala wine	
BREADED CUTLET	32.95
lightly breaded, pan seared, white wine butter sauce	
PARMIGIANA	34.95
lightly breaded, marinara sauce, monterey jack cheese	

JOE'S HOUSE MADE RAVIOLI	21.95
beef & spinach-filled, classic meat sauce, parmesan	
SPAGHETTI	17.95
classic meat sauce, parmesan	
SPAGHETTI AND MEATBALLS	22.95
classic meat sauce, parmesan cheese	
FETTUCCINE 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	

Seafood

FILET OF SOLE PICCATA	25.95
capers, shallots, garlic, lemon, white wine	
JOE'S FILET OF SOLE	25.95
egg dipped, pan seared, house made tartar sauce	
CHARBROILED SALMON	28.95
lemon beurre blanc	
GOLDEN FRIED PRAWNS	27.95
CALAMARI STEAK DORÉ	26.95
garlic, lemon, butter	

ROASTED PRIME RIB DINNER | 39.95

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

Chicken

PICCATA	26.95
capers, shallots, garlic, lemon, white wine	
SCALLOPINI SAUTE	26.95
tomatoes, mushrooms, shallots, garlic, white wine	
SCALLOPINI SEC	26.95
mushrooms, shallots, garlic, white wine	
MARSALA	26.95
mushrooms, shallots, garlic, marsala wine	
BREADED CUTLET	26.95
lightly breaded, pan seared, white wine butter sauce	
PARMIGIANA	28.95
lightly breaded, marinara sauce, monterey jack cheese	

Pasta

LINGUINI AND CLAMS	25.95
choice of red or white sauce	
SPAGHETTI CARBONARA	23.95
pancetta, egg yolk, cream, pecorino romano	
SHRIMP SCAMPI	27.95
linguini, tomatoes, garlic, cream, white wine	
LINGUINI PESTO	19.95
ADD: GRILLED CHICKEN 5 • SAUTÉED PRAWNS 7	

House Specialties

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

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 unión, 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

SUMMER SKYLINE | 12

midsummer solstice gin, tonic, cucumber, orange twist

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 ALE, ANCHOR STEAM, LAGUNITAS IPA | 6

GUINNESS STOUT, STELLA | 7

HOUSE WINE | GLASS • HALF CARAFE • FULL CARAFE

WHITE

GUENOC, PINOT GRIGIO | 2018, California · 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

LA CREMA, CHARDONNAY | 2017, Sonoma · 14

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 | 2016, Tuscany · 30

VILLA RAIANO, FALANGHINA | 2017, Campania · 44

DUCKHORN, SAUVIGNON BLANC | 2018, Napa · 50

CAKEBREAD, SAUVIGNON BLANC | 2018, Napa · 58

CHARDONNAY

SONOMA CUTRER | 2017, Russian River · 44

LA CREMA | 2017, Sonoma · 48

CLEARY RANCH | 2014, Russian River · 64

ROMBAUER | 2018, Carneros · 74

RED

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

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

DREAMING TREE, RED BLEND | 2016, California · 10 · 22 · 40

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

RED

BOHEMIAN, PINOT NOIR | 2018, Russian River · 18

ARROWOOD, CABERNET | 2016, Sonoma · 14

EARTHQUAKE, ZINFANDEL | 2016, Lodi · 13

ROCHE, MERLOT | 2014, Carneros · 11

VILLA ARTIMINO, CHIANTI | 2016, Tuscany · 11

PINOT NOIR

HITCHING POST | 2017, Santa Barbara · 44

MACROSTIE | 2016, Sonoma · 48

OAKWILD RANCH Taboni Vineyard | 2016, Russian River · 48

DAVID BRUCE | 2017, Sonoma · 68

BOHEMIAN | 2018, Russian River · 70

FLOWERS | 2017, Sonoma Coast · 90

CABERNET

HIGHWAY 12 | 2017, Sonoma · 36

ARROWOOD | 2016, Sonoma Coast · 46

JUSTIN | 2017, Paso Robles · 50

HALL | 2016, Napa Valley · 90

RED VARIETAL

ROCHE, MERLOT | 2015, Carneros · 40

EARTHQUAKE, ZINFANDEL | 2016, Lodi · 42

KEENAN, SYRAH | 2015, Napa Valley · 50

ITALIAN REDS

VILLA ARTIMINO, CHIANTI | 2017, Sicily · 38

CASTELLO, CHIANTI CLASSICO RISERVA | 2014, Tuscany · 56

SAN SILVESTRO, BAROLO | 2014, Piedmont · 76

GIACOSA Narin, BARBARESCO | 2014, Piedmont · 90

CITILLE DI SOPRA, BRUNELLO DI MONTALCINO | 2011, Tuscany · 120

Original
Jo's

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.

