



—STARTERS—

- MOB QUESO.....10
MILLIONAIRE TACOS.....10
EAST COAST CRAB DIP.....11
HOT & CRUNCHY SHRIMP.....10
SASHIMI OF THE DAY.....13
FRIED GREEN TOMATOES.....9

—SOUPS & SALADS—

- HOUSE OR CAESAR...4 JOE'S WEDGE...5
MUSHROOM SPINACH ...5 GOAT CHEESE..5
CHICKEN TORTILLA SOUP..4 SOUP DE JOUR.. 4

—ENTREE SALADS—

- GRILLED SALMON SALAD.....14
italian vinaigrette, tomatoes, & seasoned pumpkin seeds
AHI TUNA SALAD.....14
Roasted red potatoes, asparagus, cucumbers & tomatoes
TENDERLOIN SALAD.....13
sautéed onion, bell pepper and spicy cucumber dressing

—PASTA—

- ASIAGO FARFALLE.....14
PROSCIUTTO, PEAS, RED ONIONS,
LEMON BUTTER SHRIMP.....15
SPINACH, MUSHROOM, GARLIC, PINE NUTS
3 CHEESE MANICOTTI.....13
MOZZARELLA, RICOTTA, ROMANO
CONFETTI SPAGHETTI.....12
OLIVES, ARTICHOKE, SUN-DRIED TOMATOES, HERBS, & GARLIC
SHRIMP CAPRICCIO.....15
ARTICHOKE HEARTS, SUN-DRIED TOMATOES, & HERBS
LASAGNA.....14
PEPPERONI, ITALIAN SAUSAGE, HAMBURGER, MOZZARELLA, RICOTTA, PARMESAN
GREEN CHILI CHICKEN FARFALLE.....14
GREEN CHILI PESTO, SUN-DRIED TOMATOES, ALMONDS
CHICKEN SCALLOPINI.....14
TOMATO, MUSHROOM, PROSCIUTTO, SQUASH, MOZZARELLA
GARDEN VEGETABLE TETTRAZINE.....13
BECHAMEL SAUCE, SQUASH, ZUCCINI, MUSHROOMS, BASIL

—SEAFOOD—

CEDAR PLANK SALMON.....18

COLDWATER SALMON, GARLIC MASHED POTATOS & VEGETABLES

MANGO TILAPIA.....18

CAJAN SEASONED WITH A MANGO JALAPENO GLAZE

SESAME AHI TUNA.....20

WITH VEGETABLE MEDLEY AND WASABI AIOLI

MARYLAND CRABCAKE.....22

HANDMADE AND PAN SAUTEED WITH REMULADE

—POLLO—

MOB CHICKEN.....16

MOB QUESO, SPICY WON TONS AND ANCHO GINGER AIOLI

FRESNO CHICKEN.....15

GREEN CHILI PESTO, PINE NUTS, MOZZERELLA AND VEGETABLES

CHICKEN PARMISGANA RICOTTA.....16

PASTA, MARINARA AND VEGETABLES

—CARNE—

Aged Premium Black Angus Beef

SERVED WITH JOE'S POTATOES AND VEGETABLE MELANGE

12 OZ FRENCHED PORK CHOP...21

9 OZ TENDERLOIN OF BEEF...25

12 OZ NEW YORK STRIP...24

5 OZ TENDERLOIN OF BEEF..19

PAN FRIED BEEF TENDERLOIN ...18

12 OZ RIBEYE..24

CARNE ADDITIONS....3

COMPLEMENT YOUR CARNE SELECTION WITH ONE OF THE FOLLOWING

SANTA FE RUB WITH VERDE SAUCE AND CORN SALSA

GORGONZOLA -CILANTRO LIME BUTTER

PORTABELLA RAGOUT

CHILI RELLENO WITH MOLE

MESCAL GLAZED

PEPPERCORN BRANDY CREAM