



DINNER

Our Quality

We serve cold-water, fresh seafood to guarantee you the very best. Our fish is all-natural, fresh and never frozen. We believe, as Chefs, that the better the ingredients, the better the taste. You deserve the best, demand it.



Mob Queso

Our wine and beverage director has developed an incredible array of cocktails using premium liquors and top quality real fruit mixers. With the most diverse wine menu in the Panhandle, you can be assured that your meal will be complimented quite nicely.

Cosmopolitan



Relleno Ribeye

Readers of Accent West voted our steaks as the best in Amarillo. Our steaks are cut to order from 28-day aged beef and grilled over an open flame. Try one and you will agree.



Starters

Fried Green Tomatoes

Green tomatoes flash fried in hot-n-crunchy breading served with mango jalapeno aoli, and ancho ginger dressing. **9**

Millionaire Tacos

Aged Filet served with cilantro & lime pico and a tapatio hot sauce on corn tortillas. **12**

Mob Queso

Spinach, artichokes, shrimp, and Italian sausage in our asiago cheese sauce with pasta chips. **12**

Pita Pizza

Fresh pita bread topped with goat cheese, pesto, smoked roma tomatoes, and chiffonade of fresh basil. **9**

Crostini

Four jumbo shrimp tossed in our asiago cream sauce with onions and shaved prosciutto nestled on toasted French bread. **12**

Nachos Napoli

Pasta chips topped with our mob queso sauce, fresh basil, cotija, olives and mild peppers. **10**

Salads

Taos Salad

Grilled chicken, corn, green chilies, black beans, tomatoes, and onions over mixed greens with our margarita lime dressing. **9**

Grilled Salmon Salad

Grilled Fresh salmon on oriental spring mix with a balsamic citrus vinaigrette. **9**

Goat Cheese Salad

Pinion crusted warm goat cheese with our creamy lime-basil dressing on exotic field greens. **9**

Grilled Chicken Caesar

Romaine, grilled chicken breast, parmesan, marinated roma tomatoes, and house caesar dressing. **9**

Strawberry Salad

Exotic field greens tossed with fresh strawberries, candied walnuts, raspberry vinaigrette, and finished with julienned Granny Smith apples and gorgonzola cheese. **12** with chicken add **2**

Ribeye Steak Salad

Grilled beef ribeye, field greens, sauteed onions and bell peppers, with a spicy-cucumber dressing. **12**

Small Salad or Soup

Add a small salad or a cup of soup to your meal for only **3**

Steaks & Seafood	
Sauteed Tilapia	Fresh tilapia filet breaded, pan-seared and served on a nest of fried chili wontons with a shrimp and fresh dill sauce. 21
Basil Salmon	7 oz. Marinated salmon grilled and served with a fire roasted corn salsa, drizzled basil oil and roasted red potatoes. 20
Santa Fe Filet	Aged filet spiced with New Mexican herbs and grilled over an open fire topped with a basil-cilantro roasted corn salsa and spicy wonton twists. 5 ounce 22 8 ounce 25
Portobella Ribeye	16 oz. aged ribeye steak, roasted garlic mashed potatoes and a grilled portobella and pepper ragout. 25
Cedar Plank Salmon	Fresh cold-water salmon filet cooked on a cedar plank and served with fresh asparagus and roasted garlic mashed potatoes. 23
Bleu Filet	28 day aged 8 oz. Beef Tenderloin topped with gorgonzola lime cilantro butter. 26
Relleno Ribeye	16 oz. aged ribeye topped with a smoked chicken and asiago stuffed chile relleno. Blessed with a classic dark mole and cotija cheese 28

Entrees	
Joe's Spaghetti	Pasta topped with Joe's famous marinara sauce. 10 add meatballs or sausage. 2
Louisiana Shrimp	Five blackened jumbo shrimp served on fettuccine with a Louisiana cream sauce. 13
Medusa Pasta	Sun-dried tomatoes with herbs and olive oil tossed with marinara and olives and served on spaghetti with crumbled feta cheese. 11
Jumpin' Joe's Spaghetti	The hottest spaghetti sauce on earth! Not for the faint hearted. So spicy that you may wish you had an asbestos lining on your stomach. Choose from grilled Italian sausage, chicken or meatballs. 13 Kick it up with jumbo shrimp for just 3
Three Cheese Manicotti	Cheese stuffed manicotti tubes topped with our tomato basil cream sauce and finished with grilled Italian sausage. 13
Asiago Farfalle	Grilled chicken, prosciutto, peas, onions and bowtie pasta in an asiago cheese sauce. 13
Fettuccine Alfredo	Creamy alfredo sauce over fettuccine. 13 With chicken, sausage or shrimp add 2
Green Chili Farfalle	Grilled chicken breast with green chili-sundried tomato pesto over bowtie pasta. 13
Lemon Butter Shrimp	Shrimp, spinach, mushrooms, roasted garlic, pinenuts and flavored pasta in a zesty cream sauce. 14
Franky's Ravioli	Jumbo ravioli stuffed with shrimp and with a tomato basil cream sauce. 13
Shrimp Capriccio	This original recipe from the island of Capri includes shrimp, artichokes, sun-dried tomatoes, cream and is served on bowtie pasta. 14
Fresno Chicken	Charbroiled chicken breast with oven roasted red potatoes and steamed vegetables. 13
Louisiana Chicken	Buttery fettuccine noodles topped with our spicy Louisiana cream sauce. Choose from blackened or bayou breaded chicken. 13
Chicken Tetrazzine	Grilled chicken with sauteed mushrooms and a buttery bechamel cream sauce topped with fresh basil over flat fettuccine noodles. 13
Chicken Spaghetti	Fresh chicken in a spicy cream sauce with bell peppers and onions on a bed of spaghetti. 13
Chicken Marsala	Lightly breaded chicken breast served on fettuccine with a marsala wine sauce. 15



Three Cheese Manicotti

Awards	
Accent West	- Best Steaks - Most Romantic - Best Gourmet
Wine Spectator	- Award of Excellence
Globe-News	- Best Wine List - Best Romantic

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No Smoking