

STARTERS

*Mob Queso	9
*Millionaire Tacos	13
*Fried Green Tomatoes	9
*Nachos Neopolitan	10
*Fried Calamari	14
Pepper Crusted Tuna	12
*Meatball Trio	11
*1/2 Charcuterie Board	14
*Charcuterie Board	24

FROM THE GARDEN

Small Salads

House or Caesar	4
The Wedge	5
Goat Cheese	5
Spinach	5
Baby Taos	5
Greek	5

Entrée Salads

Grilled Salmon	18
Steak Fajita	16

Soups

*Roasted Red Pepper	4/6
Soup du Jour	4/6

JOE'S PASTA HOUSE

Lemon Butter Shrimp 14
Spinach, Mushrooms, Garlic,
Lemon Butter Cream Sauce

Jumpin' Joe's Spicy Red 12
House Spices, Green Onion
House Made Marinara, Choice of
Meatballs, Chicken, Italian Sausage

Confetti Spaghetti 14
Olive, Feta, Artichokes, Tomatoes,
Red Onion, Garlic Herb Olive Oil,
Jerk Seasoning

Green Chile Chicken 13
Green Chile & Sun-Dried Tomato Pesto
Grilled Chicken

Blackened Bayou 15
Spicy Cajun Cream Sauce, Choice of
Shrimp, Catfish, Chicken

***Joe's Lasagna 13**
Italian Sausage, Beef, Whipped Ricotta,
Marinara, Mozzarella

JOE'S SEAFOOD

Red Grouper 28
Lobster Cream Sauce, Sweet Corn
Succotash, Micro Radish

Salmon 24
Grilled Salmon, Macerated Tomato &
Caper Relish, Wild Mushroom Risotto,
Fresh Vegetables

Seared Scallops 29
Basil Pesto, Wild Mushroom Risotto,
Fresh Vegetables, Red Pepper Jus

***Halibut 42**
Apple Glazed, Summer Squash &
Caramelized Cipollini Onion Orzo

***Herb Crusted Red Trout 23**
Herb Crusted Filet of Trout, Creamy Garlic & Spinach Orzo,
Fresh Vegetables, Garlic Butter

*Items Are Not Gluten Free. Please Inform Server of Allergy
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase
Your Risk of Food Bourne Illness

CHEF'S FEATURES

***Mob Chicken 18**
 Fried Chicken Breast, Queso, Tomatoes,
 Tortilla Strips, Ancho Aioli, Garlic Mash,
 Fresh Vegetables

Smoked Duck Succotash 24
 House Smoked Duck, Sweet Corn
 Succotash, Blackberry Jus

Beer Glazed Pork Shank 29
 Cider Braised Pork Shank, Roasted Red
 Pepper Mash, Sautéed Mushrooms,
 Crackling Pork Chip, Shiner Bock Glaze

Bone-In Pork Chop 24
 Mezcal Glazed Pork Chop, Creamy
 Jalapeno Cheese Polenta, Fresh
 Vegetables

Honey Glazed Chicken 18
 Apple Honey Glaze, Creamy Jalapeno
 Cheese Polenta, Wilted Spinach

Bone-In Veal Chop 42
 Grilled Veal Chop, Fresh Vegetables,
 Garlic Mash, Smoked Beef Fat Vinaigrette

Bacon Braised Wagyu Short Rib 34
 Local 4B Meats Wagyu Short Rib served with
 Bacon & Smoked Gouda Risotto and Sautéed Wild Mushrooms

JOE'S STEAKHOUSE

Minimum 21 Day Aged. Served with Potatoes & Fresh Vegetables

PRIME Filet of Beef	12oz. Ribeye 28
5oz. 31	16oz. Bone-In N.Y. Strip 31
8oz. 42	Cowboy Cut Ribeye 42
"The Don" 12oz. 58	

16oz. Wagyu Ribeye 82
 Local 4B Meats Wagyu Ribeye served with
 Mushroom Risotto and Fresh Vegetables

JOE'S STEAK ADDITIONS

Drunken Mushrooms 5			
Mezcal Glaze 3	Shiner Bock Glaze 3		
Diane Sauce 3	Bleu Sauce 3		

SIDES A LA CARTE

Bacon & Gouda Risotto
Mushroom Risotto
Green Chili Cream Corn

Jalapeno Cheese Grit Cake
Asparagus
Creamed Spinach

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