



NEWBURY STREET



Appetizers

- Jumbo Shrimp Cocktail** served with Joe's spicy cocktail sauce 2.99 each
- Crispy Calamari Milano** lightly fried and tossed with extra virgin olive oil, garlic and asiago cheese. Marinara sauce for dipping 9.99
- Maryland Lump Crab Cake** Joe's special recipe crab cake served with cole slaw and tartar sauce 10.99
- Original Nachos** crisp tortilla chips covered with melted jack and cheddar cheeses, green onions and spicy salsa 8.99
- Nachos Grande** our Original Nachos with spicy chili, tomatoes, guacamole and sour cream 10.25
- Onion Rings** hand-battered crispy onions served with honey-barbecue sauce 5.99
- Joe's Buffalo Tenderloins** with traditional hot sauce, blue cheese dressing and celery sticks 9.25
- Chicken Quesadilla** salsa, cheddar and jack cheeses. Served with fresh guacamole and sour cream 9.99
- Spinach & Artichoke Dip** served bubbling hot in a casserole dish with toasted pita chips, tortilla chips, carrots and celery 10.50
- Seared Ahi Tuna*** pepper-crusted and served sashimi-style with a cilantro rice cake, ginger-soy dressing, wasabi and crispy rice noodles 11.99
- Pan-Fried Mozzarella** fresh mozzarella, prosciutto and herb crumbs with tomato basil sauce and parmesan cheese 9.50
- Shrimp Tempura** with Chinese hot mustard and plum-chili dipping sauces 10.99

Soups & Salads

- Soup of the Day** our chef's special creation made fresh daily bowl 4.99 cup 3.99
- Joe's New England Clam Chowder** our award-winning clam chowder served in a hollowed-out bread bowl 7.95 cup 5.25
- Chili** Joe's homemade spicy chili with melted cheddar cheese bread bowl 6.99 crock 5.99 cup 3.99
- Onion Soup Gratinée** made from scratch and topped with melted Swiss and mozzarella cheese over a crouton crock 6.50 cup 4.50
- Spicy Beef and Noodle Salad** filet mignon, avocado, mango, tomatoes, coconut, fresh herbs, almonds and Thai dressing 16.99
- Rotisserie Chicken and Wild Greens** with feta, walnuts, apples, tomatoes, dried cranberries and cranberry-walnut vinaigrette 14.50
- Caesar Salad*** classically prepared with croutons and our own dressing 10.99
blackened or grilled chicken 13.99 shrimp or steak 17.99
- Grilled Honey Chicken Salad** warm grilled chicken breast served with angel hair pasta atop a fresh salad with wontons, sesame seeds and honey mustard dressing 14.50
- Ahi Tuna Salad*** seared sashimi tuna with spicy aioli. Served with fresh salad greens, avocado and fresh herb vinaigrette 16.99
- The Newbury Salad** spinach, romaine hearts, cashews, almonds, walnuts, raisins, bacon, apples, chopped eggs, tomatoes, croutons, rotisserie chicken, shaved onions and a mustard yogurt dressing 15.99
- Traditional Chicken Salad** tender rotisserie chicken mixed with grapes, walnuts, celery, fine herbs and mayonnaise. Served with iceberg and Boston lettuce, tomatoes, avocados and red onions 14.99
- California Club Salad** our fresh garden salad tossed with crispy fried chicken, cheese, tomatoes, eggs, bacon, croutons, red onions and ranch dressing 15.50
- Crab Cake Salad** Joe's special crab cake served on top of mixed greens tossed with fresh herb vinaigrette, avocado, tomatoes, roasted corn and corn bread croutons. Drizzled with cajun remoulade 17.99
- Joe's House Salad** with fresh greens, egg, bacon, fontina cheese, tomatoes, cucumber, onions, croutons and your choice of dressing 6.99

Enjoy our fresh homemade salad dressings: Cranberry-Walnut Vinaigrette, Blue Cheese, Fresh Herb Vinaigrette and Honey Mustard. Also available: Low Calorie Vinaigrette, Creamy Peppercorn, Buttermilk Ranch and 1000 Island.

Grilled Pizza

All pizzas are made fresh to order. Gluten-free available.

- Picante** sweet Italian sausage, pepperoni, tomato sauce, mozzarella and parmesan cheeses 12.99
- Margherita** tomato sauce, mozzarella, oregano and fresh basil, sprinkled with parmesan cheese 10.99
- Sausage Gorgonzola** sweet Italian sausage, tomato sauce, ricotta, onions and fresh herbs 12.99

Joe's Original Great Burgers

Joe's special burgers are cooked perfectly and ground fresh in-house daily by our chefs using only U.S.D.A. top choice beef. Burgers are served on a toasted poppy seed bun and are accompanied by fresh hand-cut fries, onion ring garnish, lettuce, tomato and a deli pickle.

- Joe's Original Burger*** 1/2 pound burger ground fresh 10.50 **Au Poivre*** with caramelized onions and melted cheddar 11.99
- Cheeseburger*** with your choice of nine-month aged Vermont cheddar cheese, blue, Swiss, American, provolone or boursin cheese 11.50
- Bacon Cheeseburger*** Joe's original burger topped with crisp bacon and aged cheddar cheese 12.50
- Black and Blue Burger*** black pepper, gorgonzola cheese and caramelized onions 12.99
- Mushroom Provolone Burger*** fresh sauteed mushrooms and melted provolone cheese 12.99
- Fresh Turkey Burger** perfectly seasoned ground turkey on a toasted honey-wheat roll with cole slaw and spicy 1000 Island sauce. Served with sweet potato fries 12.99

Two-Handed Sandwiches

Served with fresh hand-cut fries and an onion ring garnish.

- The Chicken Club** sliced chicken breast and crisp bacon on toasted multi-grain bread with lettuce, tomato and mayonnaise 10.99
- Classic Reuben** lean corned beef, sauerkraut, Swiss cheese and 1000 Island dressing, griddled on rye bread 11.50
- French Dip*** thinly-sliced medium-rare roast beef with horseradish sauce on a toasted baguette, au jus for dipping 13.50
- Pressed Cuban** rotisserie pork, ham, pickles, Swiss cheese and whole grain mustard on a ciabatta roll 12.50
- Not So Simple Grilled Cheese** cheddar and fontina cheeses with tomato and bacon on challah bread. Griddled and served with sweet potato fries 9.99
- Cordon Blue** pounded chicken breast layered with smoked ham and Swiss cheese. Coated with panko crumbs and pan-fried in olive oil. Served on a toasted ciabatta roll 12.99
- Rotisserie Chicken** our chunky chicken salad on a toasted honey-wheat roll with lettuce, tomato, mayonnaise and sweet potato fries 12.99



Steakhouse Favorites

Joe's center-cut steaks are the finest U.S.D.A. top choice beef available. They are hand-selected and aged a minimum of four weeks for maximum flavor and tenderness.

How do you like your steak?

Very Rare: cold, raw center **Rare:** cool, red center **Medium Rare:** warm, red center, juicy **Medium:** warm, pink center
Medium Well: hot center, cooked through **Well:** no color, somewhat dry

Every Night Special • Joe's Famous Recipe • Served After 4:00

Prime Rib au jus* Joe's old rock salt recipe served with fresh grated horseradish and a jumbo baked potato 12 oz 24.99
Joe's Prime Rib Challenge* a double-cut of our signature prime rib served on the bone. Try it Cajun pan-blackened! 24 oz 28.99

Caramelized onions with melted cheddar or blue cheese on your steak 2.50

Famous Barbecued Ribs falling-off-the-bone baby back pork ribs served with cole slaw and hand-cut fries half rack 15.99 full rack 18.99

Prime Skirt Steak* seared, sliced and served with chimichurri sauce, vegetables and a baked potato 10 oz 19.99

New York Sirloin Steak* aged New York strip served with a jumbo baked potato 14 oz 24.99

Filet Mignon* the finest cut of beef, broiled perfectly and served with portobello demi glace and mashed potatoes 8 oz 22.50 10 oz 25.50

Sliced London Broil au jus* lean and flavorful thinly-sliced top sirloin with fresh vegetable and rice pilaf 16.50

Sirloin Steak Tips* steakhouse marinade, served with mashed potatoes, caramelized onions and portobello demi glace 18.99

Specialties & Fresh Seafood

Rotisserie

Rotisserie Roasted Chicken served with natural jus, mashed potatoes and cranberry sauce 16.99
Daily Rotisserie Feature each day your chef will feature a special from our rotisserie oven priced daily

Chicken Piccata sauteed with capers in a lemon wine sauce, served with rice pilaf and fresh vegetable 16.50

Fried Chicken Platter crispy tenders with Joe's special batter. Served with honey-barbecue sauce, cole slaw and hand-cut fries 15.99

Chicken Paillard fresh chicken breast pounded thin and grilled with a fine herbs vinaigrette. Served with sauteed spinach 15.99

Today's Fresh Fish Special the freshest and finest seafood available. Grilled, broiled, pan-seared or Cajun pan-blackened.

Your server will describe today's pick market price

Fresh Atlantic Salmon prepared as you request and served with Joe's own rice pilaf and fresh vegetable 19.99

Maryland Lump Crab Cakes our special recipe crab cakes served with cole slaw, tartar sauce and sweet potato fries 18.50

Maine Lobster 1 1/2 pounds. Boiled or baked. Served with melted butter, lemon, Joe's hand-cut fries and fresh corn on the cob market price
Baked Stuffed with crabmeat stuffing add 8.00

Seared Ahi Tuna* fresh tuna, pepper-crusted and seared. Served with cilantro rice cake, ginger-soy sauce, wasabi and crispy rice noodles 18.99

Swordfish Steak broiled or grilled with ginger-soy sauce and served with fresh rice pilaf and fresh vegetable market price

North Atlantic Cod traditionally prepared with butter and crumbs. Served with rice pilaf and fresh vegetable 19.99

Pasta

Blackened Chicken Pasta escarole and red peppers sauteed in olive oil and tossed with spiral pasta, blackened chicken and a zesty parmesan sauce 15.99

Angel Hair Primavera fresh "matchstick" vegetables seared with olive oil, garlic, fresh basil and tomatoes 14.99
with chicken 16.99 with shrimp 18.99

Chicken, Broccoli, and Ziti in a parmesan cheese and butter sauce 16.99

Joe's Macaroni and Cheese with parmesan bread crumbs 13.99 **Lobster Macaroni and Cheese** market price

Gluten-free pasta, pizza and other items available upon request.

With any of the above entrees, add a small garden salad or Caesar salad for only 2.50.

Sides

Fresh Vegetable of the Day 3.25

Caesar Salad 5.99

Mashed Potatoes 3.25

Baked Potato 2.99

Sauteed Broccoli with Garlic 3.25

Sauteed Spinach 3.25

Creamy Cole Slaw 2.50

Joe's Rice Pilaf 2.50

Fresh Hand-Cut Fries 2.99

Onion Rings 5.99

Sweet Potato Fries 2.99

Corn on the Cobb 3.25

All of our fried food items are prepared in trans fat free oil.



Weekend Brunch

Please join us for brunch on Saturdays and Sundays from 9am to 3pm.

Starters

Spicy Bloody Mary	Joe's Screwdriver	Freshly-Squeezed Orange Juice
Champagne or Mimosa	Bud Light Draft	Freshly-Squeezed Grapefruit Juice

All brunch entree specialties and omelettes include a choice of beverage from the above selections. Limited to one per person. By law on Sundays, we are unable to serve alcoholic beverages before 11am.

Specialties

Eggs Benedict* two fresh eggs poached on English muffins with Canadian bacon and fresh hollandaise sauce 12.99

Filet Mignon Benedict* poached eggs, petite filet mignon and bearnaise sauce on English muffins 16.99

Prime Rib Hash* freshly-made, browned and topped with two poached eggs and a tomato-chive hollandaise 12.99

New York Sirloin Steak & Eggs* 10 oz grilled sirloin served with two eggs any style, toast or English muffin 17.75

Three Eggs Any Style* served with toast or English muffin and your choice of bacon, ham or sausage 10.99

French Toast Challah bread sliced thick, dipped in cinnamon-egg batter and served with maple syrup 10.99
With choice of bacon, smoked ham or sausage 1.99

Joe's Pancakes freshly-made, plain or with fresh seasonal berries and served with maple syrup 10.99
With choice of bacon, smoked ham or sausage 1.99

Brunch Pizza eggs, Italian sausage, onions, roasted red peppers, fresh mozzarella and provolone 11.99

Eggseptional Omelettes

Farmer's Omelette* with sausage, peppers, onions, tomatoes, and cheddar cheese, served open-faced 12.99

Benedict* ham and asparagus with fresh hollandaise sauce 12.99

Florentine* with spinach, parmesan cheese, sour cream and chives 12.99

Omelette Your Way* plain 9.99 bacon, ham, sausage, tomatoes, onions, mushrooms, peppers, cheddar, Swiss, and provolone add .50 for each additional item.

All entrees are served with a basket of assorted fresh breakfast breads.

Egg dishes are served with Joe's home fries and fresh fruit garnish.

Omelettes and scrambled eggs may be prepared with cholesterol-free eggs upon request.

Children's portions are available for brunch items (except steak and eggs) for only 7.50 and include soda, milk, cranberry or apple juice.

Sides

English Muffin 1.50	Bacon 2.75	Smoked Ham 2.75	Sausage 2.75
Home Fries 1.99	White or Wheat Toast 1.50	Side of Fresh Fruit 2.99	Prime Rib Hash 4.50

Beverages

Freshly-Squeezed Orange Juice 4.25	Herbal Teas 2.75	Mimosa 6.25
Freshly-Squeezed Grapefruit Juice 4.25	Fresh Brewed Coffee 2.75	Brut Champagne 5.95
Freshly-Squeezed Lemonade (per glass) 2.99	Espresso 2.75	Milk 2.25
Cappuccino 3.95		

At Joe's American Bar & Grill, your neighborhood favorite for great food, drink and hospitality, we use only the freshest and highest quality ingredients available. From our great burgers with aged cheddar cheese, tender baby back ribs, hand-selected aged beef and fresh seafood to our homemade soups and salad dressings, our signature dishes have been created for you by our talented chefs. From host to service staff, we make every effort to accommodate any special requests, including any food or gluten allergies. We promise you exceptional food quality, great value and a memorable dining experience.



Another Back Bay Restaurant Group Original
www.joesamerican.com