AMERICAN

Joe's

BAR & GRILL

LUNCH

Appetizers

Black Skillet Roasted Mussels tossed with extra virgin olive oil and kosher salt 11.99

Shrimp Cocktail three jumbo shrimp served with Joe's cocktail sauce 8.99 additional shrimp 2.99 each

Famous Barbecued Ribs served with cole slaw 12.99

Crispy Calamari lightly-fried with cherry peppers until crispy. Served with marinara sauce 8.99

Maryland Lump Crab Cake Joe's special recipe crab cake served with cole slaw and tartar sauce 9.99

Original Nachos melted jack and cheddar cheese, guacamole, sour cream, Pico de Gallo and salsa 8.99 add grilled chicken 2.99

Joe's Buffalo Tenderloins with traditional hot sauce, blue cheese dressing and celery sticks 8.99

Chicken Quesadilla cheddar and jack cheese, guacamole and Pico de Gallo. Garnished with barbecue sauce and sour cream 8.99

Spinach & Artichoke Dip served bubbling hot in a casserole dish with toasted pita chips and tortilla chips 8.99

Seared Ahi Tuna* pepper-crusted and served sashimi-style with Asian cucumbers, ginger-soy dressing and wasabi market

Soups & Salads

Soup of the Day our chef's special creation made fresh daily cup 3.99 bowl 4.99

Joe's New England Clam Chowder our award-winning clam chowder cup 4.75 served in a hollowed-out bread bowl 6.75

Onion Soup Gratinee made from scratch and topped with melted Swiss and mozzarella cheese over a crouton cup 4.75 crock 5.99

The BLT fresh greens, vine-ripe tomatoes and seasoned applewood bacon with an herb vinaigrette 10.99

Roasted Chicken and Wild Greens with feta, walnuts, apples, tomatoes, dried cranberries and cranberry-walnut vinaigrette 13.25

Caesar Salad* classically prepared with croutons and our own dressing 8.99

blackened or grilled chicken 12.50 **shrimp** 15.99

Grilled Honey Chicken Salad angel hair pasta, wontons, sesame seeds, tomatoes and honey mustard dressing 13.25

Ahi Tuna Salad* seared sashimi with spicy aioli, fresh greens, avocado, red onions, sesame seeds and fresh herb vinaigrette market

Crazy Harry's Cobb Salad iceberg, blue cheese, tomatoes, bacon, fresh grilled chicken, avocado, black olives, green onions and dijon vinaigrette 13.25

California Club Salad crispy chicken, fontinella cheese, tomatoes, eggs, bacon, croutons, red onions, avocado and ranch dressing 14.99

Joe's House Salad fresh greens, egg, bacon, fontinella cheese, tomatoes, cucumber, onions, croutons and your choice of dressing 6.99

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

Joe's Original Great Burgers

Joe's burgers are cooked perfectly and ground fresh using only U.S.D.A. choice beef.
Burgers are served on a poppy seed bun and accompanied by fresh hand-cut fries and an onion ring garnish.

Joe's Original Burger* 1/2 pound burger ground fresh 9.99

add nine-month aged Vermont cheddar cheese, blue, Swiss, American, provolone or boursin cheese 1.00

Bacon Cheeseburger* Joe's original burger topped with crisp bacon and aged cheddar cheese 11.25

Au Poivre* coated in peppercorns with caramelized onions and melted cheddar 11.25

Black and Blue Burger* blue cheese, roasted red peppers, scallions and caramelized onions 11.50

Mushroom Provolone Burger* fresh sauteed mushrooms and melted provolone cheese 11.50

Fresh Turkey Burger perfectly seasoned ground turkey on a toasted multigrain with spicy 1000 Island sauce. Served with sweet potato fries 11.50

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 multigrain bread with lettuce, tomato and mayonnaise 10.25

Classic Reuben lean corned beef, sauerkraut, Swiss cheese and 1000 Island dressing, griddled on rye bread 10.25

French Dip* thinly-sliced roast beef with horseradish sauce on a toasted baguette with au jus for dipping 10.99

Not So Simple Grilled Cheese cheddar and fontinella cheese with tomato and bacon on challah bread. Served with sweet potato fries 9.99

Steakhouse Favorites

Joe's center-cut steaks are the finest U.S.D.A. 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

Chargrilled Buttermilk Sirloin* served with hand-cut fries 12 oz 17.99
Famous Barbecued Ribs falling-off-the-bone baby back pork ribs served with cole slaw and hand-cut fries Full rack 17.99
New York Sirloin Steak* aged New York strip served with real mashed potatoes 14 oz 23.99
Filet Mignon* the finest cut of beef, broiled perfectly and served with real mashed potatoes 10 oz 24.99
Sirloin Steak Tips* steakhouse marinade, served with mashed potatoes, caramelized onions and mushroom gravy 15.99

Specialties & Fresh Seafood

Chicken Piccata sauteed with capers in a lemon wine sauce, served with angel hair pasta and chives 14.75
Crispy Chicken Platter our tenders with special batter served with honey-barbecue sauce, cole slaw and fries 15.99
Sizzling Chicken Fajitas marinated chicken breast, onions and bell peppers. Accompanied by warmed soft flour tortillas, Pico de Gallo, sour cream, fresh guacamole and shredded cheese 13.99
Fresh Atlantic Salmon* broiled or grilled and served with steamed rice and fresh vegetable 16.75
Maryland Lump Crab Cakes our special recipe crab cakes served with cole slaw, tartar sauce and sweet potato fries 16.99
Fish N Chips lightly fried and beer-battered served with hand-cut fries 15.99
Today's Fresh Fish Special the freshest and finest seafood available. Grilled, broiled, pan-seared or pan-blackened. Your server will describe today's pick market price

Pasta

Pasta and Meatballs beef, veal and pancetta meatballs, slowly cooked tomato sauce and parmesan 14.99
Blackened Chicken Pasta escarole and red peppers sauteed in olive oil and tossed with fussili pasta, blackened chicken and a zesty parmesan sauce 13.25
Angel Hair Primavera fresh "matchstick" vegetables sauteed with olive oil, garlic, fresh basil, red peppers and tomatoes 11.25
with chicken 13.25 **with shrimp** 15.25
Chicken, Broccoli, and Ziti with red peppers in a creamy parmesan cheese sauce 13.25
Joe's Macaroni and Cheese with parmesan bread crumbs 11.99 **Spiced Bacon Macaroni and Cheese** 12.99

Gluten-free pasta available upon request.

Grilled Pizza

All pizzas are made fresh to order.

Picante sweet Italian sausage, pepperoni, tomato sauce, mozzarella and parmesan cheese 10.50
Margherita tomato sauce, mozzarella, oregano and fresh basil, sprinkled with parmesan cheese 9.99
Buffalo Chicken crispy chicken, scallions, mozzarella and blue cheese 10.50
Gluten-Free Pizza any pizza selection above prepared gluten-free 10.99

With any of the above entrees add a garden salad, Caesar or soup of the day for only 2.99.

Sides

Fresh Vegetable of the Day 2.99
Sauteed Broccoli with Garlic 2.99
Steamed Broccoli 2.99
Sauteed Spinach 2.99
Sweet Potato Fries 2.99
Onion Rings 5.99
Mashed Potatoes 2.99
Creamy Cole Slaw 2.75
Steamed Rice 2.99
Fresh Hand-Cut Fries 2.99

Before placing your order, please inform your server if a person in your party has a food allergy.

**These items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or manager.*

Weekend Brunch

Brunch served on Saturdays and Sundays until 2pm.

Starters

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

All brunch entree specialties and omelettes include a choice of beverage from the above selections. Limited to one per person.

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 9.99

Joe's Pancakes freshly-made, plain or with fresh seasonal berries and served with maple syrup 9.99

Eggseptional Omelettes

Farmer's Omelette* with sausage, peppers, onions, tomatoes, and cheddar cheese, served open-faced 11.99

Benedict* ham and asparagus with fresh hollandaise sauce 11.75

Florentine* with spinach, parmesan cheese, sour cream and chives 11.50

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 6.50 and include soda, milk, cranberry or apple juice.

Sides

English Muffin 1.99
Home Fries 2.50
Bacon 2.99
White or Wheat Toast 1.99
Smoked Ham 2.99
Side of Fresh Fruit 2.99
Sausage 2.99

Beverages

Freshly-Squeezed Orange Juice 3.99
Freshly-Squeezed Grapefruit Juice 3.99
Freshly-Squeezed Lemonade (per glass) 2.99
Cappuccino 3.95
Herbal Teas 2.75
Fresh Brewed Coffee 2.75
Espresso 2.75
Mimosa 6.25
Brut Champagne 5.95
Milk 2.25

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 9-month 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.

www.joesamerican.com