



DINNER



Appetizers

- Jumbo Shrimp Cocktail** served with Joe's spicy cocktail sauce 2.85 each
- Crispy Calamari** lightly-fried with cherry peppers until crispy. Served with marinara sauce for dipping. Try it Buffalo-style! 8.75
- Maryland Lump Crab Cake** Joe's special recipe crab cake served with cole slaw and tartar sauce 9.99
- Original Nachos** crisp tortilla chips covered with melted jack and cheddar cheese, green onions and spicy salsa 7.99
- Nachos Grande** our Original Nachos with spicy chili, tomatoes, guacamole and sour cream 9.99
- Joe's Buffalo Tenderloins** with traditional hot sauce, blue cheese dressing and celery sticks 8.75
- Chicken Quesadilla** with salsa, cheddar and jack cheese. Served with fresh guacamole and sour cream 8.75
- Spinach & Artichoke Dip** served bubbling hot in a casserole dish with toasted pita chips, tortilla chips, carrots and celery 8.99
- Seared Ahi Tuna*** pepper-crusted and served sashimi-style with a cilantro rice cake, ginger-soy dressing, wasabi and crispy rice noodles 9.99
- Pan-Fried Mozzarella** lightly-breaded with herb crumbs. Served with tomato basil sauce and parmesan cheese 7.99

Soups & Salads

- Soup of the Day** our chef's special creation made fresh daily bowl 4.85 cup 3.85
- Joe's New England Clam Chowder** our award-winning clam chowder served in a hollowed-out bread bowl 5.99 cup 4.50
- Chili** Joe's homemade spicy chili with melted cheddar cheese bread bowl 6.75 crock 5.99 cup 4.25
- Onion Soup Gratinee** made from scratch and topped with melted Swiss and mozzarella cheese over a crouton crock 5.99 cup 4.25
- Spicy Beef and Noodle Salad*** filet mignon, avocado, mango, tomatoes, coconut, fresh herbs, almonds and Thai dressing 16.99
- Roasted Chicken and Wild Greens** with feta, walnuts, apples, tomatoes, dried cranberries and cranberry-walnut vinaigrette 12.75
- Caesar Salad*** classically prepared with croutons and our own dressing 8.50
blackened or grilled chicken 12.50 **shrimp or steak** 15.99
- Grilled Honey Chicken Salad** with angel hair pasta atop a fresh salad with wontons, sesame seeds and honey mustard dressing 12.75
- Ahi Tuna Salad*** seared sashimi with spicy aioli, field greens, avocado, red onions, sesame seeds and fresh herb vinaigrette 16.99
- Crazy Harry's Cobb Salad** iceberg, blue cheese, tomatoes and bacon tossed with Joe's special dressing and served in a grand tortilla shell. Topped with fresh grilled chicken, avocado, black olives and green onions 12.75
- California Club Salad** crispy chicken, cheese, tomatoes, eggs, bacon, croutons, red onions, avocado and ranch dressing 14.99
- Crab Cake Salad** Joe's crab cake served on mixed greens tossed with fresh herb vinaigrette, avocado, tomatoes, roasted corn and corn bread croutons. Drizzled with cajun remoulade 16.99
- 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.

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

Joe's Original Great Burgers

Joe's special burgers are cooked perfectly and ground fresh using only U.S.D.A. top choice beef. Burgers are served on a 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 9.50 **Au Poivre*** with caramelized onions and melted cheddar 10.75
- Cheeseburger*** with your choice of nine-month aged Vermont cheddar cheese, blue, Swiss, American, provolone or boursin cheese 10.50
- Bacon Cheeseburger*** Joe's original burger topped with crisp bacon and aged cheddar cheese 10.99
- Black and Blue Burger*** black pepper, 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 honey-wheat roll with spicy 1000 Island sauce. Served with sweet potato fries 10.99

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 9.50
- Classic Reuben** lean corned beef, sauerkraut, Swiss cheese and 1000 Island dressing, griddled on rye bread 9.99
- French Dip*** thinly-sliced medium-rare roast beef with horseradish sauce on a toasted baguette with au jus for dipping 10.99
- Not So Simple Grilled Cheese** cheddar and fontina cheese with tomato and bacon on challah bread. With sweet potato fries 9.50



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

Friday and Saturday 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

New York Sirloin Steak* aged New York strip served with a jumbo baked potato 14 oz 23.99

Filet Mignon* the finest cut of beef, broiled perfectly and served with real mashed potatoes 10 oz 23.99

Sliced London Broil au jus* lean and flavorful thinly-sliced top sirloin served with rice pilaf 14.99

Sirloin Steak Tips* steakhouse marinade, served with mashed potatoes, caramelized onions and mushroom gravy 17.99

Joe's steaks include choice of garden salad, Caesar or soup of the day.

Specialties & Fresh Seafood

Roasted Half Chicken fresh half chicken served with natural jus, cranberry sauce and mashed potatoes 15.99

Famous Barbecued Ribs falling-off-the-bone baby back pork ribs served with cole slaw and hand-cut fries half rack 13.99 full rack 17.99

Chicken Piccata sauteed with capers in a lemon wine sauce, served with rice pilaf and fresh vegetable 15.99

Crispy Chicken Platter our tenders with special batter served with honey-barbecue sauce, cole slaw and fries 15.99

Sizzling Chicken Fajitas onions, tomatoes and bell peppers. Accompanied by warmed soft flour tortillas, Joe's salsa, sour cream, fresh guacamole and green onions 13.99

Fresh Atlantic Salmon* prepared as you request and served with Joe's own rice pilaf and fresh vegetable 18.99

Maryland Lump Crab Cakes our special recipe crab cakes served with cole slaw, tartar sauce and sweet potato fries 17.50

Seared Ahi Tuna* Pepper-crust and served with cilantro rice cake, ginger-soy sauce, wasabi and crispy rice noodles 16.99

North Atlantic Cod traditionally prepared with butter and crumbs. Served with rice pilaf and fresh vegetable 18.99

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

Pasta

Gluten-free pasta available.

Blackened Chicken Pasta escarole and red peppers sauteed in olive oil and tossed with spiral pasta, blackened chicken and a zesty parmesan sauce 14.99

Angel Hair Primavera fresh "matchstick" vegetables sauteed with olive oil, garlic, fresh basil, red peppers and tomatoes 11.99
with chicken 14.50 with shrimp 16.75

Chicken, Broccoli, and Ziti in a parmesan cheese and butter sauce 14.99

Joe's Macaroni and Cheese with parmesan bread crumbs 11.99 **Lobster Macaroni and Cheese** market price

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	Caesar Salad 5.25	Mashed Potatoes 2.99	Baked Potato 2.99
Sauteed Broccoli with Garlic 2.99	Sauteed Spinach 2.99	Creamy Cole Slaw 2.50	Joe's Rice Pilaf 2.50
Fresh Hand-Cut Fries 2.75	Onion Rings 5.99	Sweet Potato Fries 2.99	Loaded Baked Potato 3.75

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

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

*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

Please join us for brunch on Saturdays and Sundays until 2pm.

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.*

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

Sides

English Muffin 1.75
Home Fries 1.99

Bacon 2.75
White or Wheat Toast 1.75

Smoked Ham 2.75
Side of Fresh Fruit 2.99

Sausage 2.75

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.



Another Back Bay Restaurant Group Original
www.joesamerican.com