

# *Dinner*


- MENU -



**Tahoe Joe's**  
Famous Steakhouse




# APPETIZERS

 **JACKPOT NACHOS**  
Piled high with refried beans, Monterey Jack and cheddar cheese, tomatoes, jalapeños and topped with sour cream, scratch-made guacamole and green onions. **\$15**  
*Add Joe's Steak® +\$4.50 or Grilled Chicken +\$4*

**BUFFALO WINGS**  
Spicy Buffalo sauced jumbo wings. **\$17<sup>.50</sup>**

**SEARED AHI TUNA**  
Sashimi-grade tuna, rubbed with Joe's bold spices and seared rare, served with baby greens tossed in a cucumber vinaigrette with a sweet-soy dipping sauce. **\$17<sup>.75</sup>**

 **RAILROAD CAMP SHRIMP**  
Hand-battered, tempura-style shrimp tossed with wontons and peanuts in our sweet and spicy garlic-soy sauce. **\$14<sup>.50</sup>**  
*Upgrade to "Big Railroad" Camp Shrimp +\$7.50*

 **JUMBO LUMP CRAB CAKES**  
Pan-seared, loaded with jumbo lump crab meat and a blend of seasonings. Served with house-made avocado cream and Joe's Mustard Sauce. **\$16<sup>.75</sup>**

**ONION STRAWS**  
Hand-breaded onion petals paired with spicy Ranch and a jalapeño BBQ sauce for dipping. **\$11<sup>.25</sup>**

**SPINACH & ARTICHOKE DIP**  
A rich and creamy four-cheese blend with fresh spinach and artichoke hearts served with wood-roasted salsa and crisp tortilla chips. **\$14**

 **PAN-SEARED CALAMARI**  
Seared with a pistachio crust and topped with lemon caper sauce. **\$14<sup>.50</sup>**

# SALADS


 **JOE'S STEAK SALAD**  
Thinly-sliced Joe's Steak® tops this hearty salad of baby field greens tossed with a light Champagne Vinaigrette, sweet walnuts, tomatoes and Gorgonzola cheese. **\$21**

 **CITRUS CHICKEN SALAD**  
Baby field greens, wood-grilled chicken, Gorgonzola cheese, fresh avocado and cucumbers tossed in our Citrus Vinaigrette topped with sweet walnuts, Mandarin oranges and crisp wonton strips. **\$20**


**WOOD-GRILLED CHICKEN SALAD**  
Hand-pulled chicken atop baby field greens tossed with a light Champagne Vinaigrette, raisins, sweet walnuts, tomatoes and Gorgonzola cheese. **\$20**

# STEAKS

*Choose a side: Big Baked Potato • Vegetable Rice Pilaf • Cabin Fries • Mountain Mashers*  
*Choose a salad or soup: Mixed Greens Salad • Baby Greens Salad • Caesar Salad • Bowl of Homemade Soup*

 **JOE'S RIBEYE**  
Our most popular cut.  
14 oz. **\$39** | 20 oz. **\$44<sup>.50</sup>**

**PONDEROSA TOP SIRLOIN**  
A thick 12 oz. Choice cut. **\$33<sup>.50</sup>**

 **JOE'S STEAK**  
Slow roasted for over 19 hours, then rolled in cracked black pepper and wood-grilled. Served medium and above.  
6 oz. **\$26<sup>.75</sup>** | 10 oz. **\$30**

**VIRGINIA CITY FILET**  
9 oz. center cut and bacon-wrapped. **\$43<sup>.25</sup>**

 **TWIN PETITE FILETS**  
Two 5 oz. bacon-wrapped filets topped with your choice of garlic butter or Gorgonzola cheese. **\$42**

**NEW YORK STRIP**  
14 oz. Choice cut. **\$36<sup>.75</sup>**

**SIERRA STEAK**  
9 oz. marinated sirloin. **\$29**

**TAHOE T-BONE**  
A 22 oz. Choice cut featuring the New York and Filet. **\$44<sup>.50</sup>**

**PRIME RIB**  
Available after 3pm daily. Rubbed with fresh Rosemary and Joe's special blend of spices then slow-roasted for maximum flavor and tenderness. Includes your choice of soup or salad and a scratch-made side.  
10 oz. **\$33<sup>.50</sup>** | 14 oz. **\$40**

DINNER  
for TWO

Select an appetizer\* to share, then choose two of the following entrées:

slow-roasted 10 oz.  
JOE'S STEAK®

10 oz. hand-carved  
PRIME RIB

JOE'S-STYLE  
ROASTED CHICKEN

finish with a slice of our famous Nevada Cheesecake® to share.

\$75

\*Big Railroad Camp Shrimp and Jackpot Nachos (Joe's Steak®/Grilled Chicken) are not included as appetizer options.

# EMERALD BAY FAVORITES

*Choice of a mixed greens salad, baby greens salad, Caesar salad or a bowl of today's homemade soup.*

**JUMBO LUMP CRAB CAKES**  
Three pan-seared, jumbo lump crab cakes served with a zesty fettuccine Alfredo, fresh veggies, Avocado Cream and Joe's Mustard Sauce. **\$32**

**BACON WRAPPED BOURBON SHRIMP**  
Jumbo shrimp wrapped in applewood-smoked bacon and basted with Knob Creek® Bourbon glaze. Served with Vegetable Rice Pilaf and Wood-Grilled Veggies. **\$31**

 **TAYLOR CREEK SALMON**  
Always fresh salmon served with a Big Baked Potato and fresh veggies. Also available blackened. **\$31**

 **KNOB CREEK SALMON**  
Always fresh salmon marinated in ginger, brown sugar and Knob Creek® Bourbon. Served with a Big Baked Potato and veggies. **\$31**

**SHRIMP SCAMPI**  
Six jumbo shrimp pan-seared with white wine, tomatoes, mushrooms, butter, lemon and a hint of garlic served with a zesty fettuccine Alfredo and fresh veggies. **\$31**

**PAN-SEARED CALAMARI**  
Seared with a pistachio crust and topped with lemon caper sauce, paired with our zesty fettuccine Alfredo and fresh veggies. **\$29**

# ENTRÉES

*Add to any entrée for \$5: Mixed Greens Salad • Baby Greens Salad • Caesar Salad • Bowl of Homemade Soup*

**WOOD-GRILLED CHICKEN**  
Whiskey Peppercorn or BBQ Glazed. Served with Mountain Mashers and Blue Lake Green Beans. **\$22**

**BLACKWOOD CANYON PASTA**  
Penne noodles tossed in a creamy Parmesan sauce with tender mushrooms, artichoke hearts, tomatoes, fresh basil and just a hint of garlic. **\$21**  
*Add Wood-Grilled Chicken +\$4 or Shrimp +\$5*

 **SIERRA MOUNTAIN RIBS**  
Single rack of slow-cooked ribs, wood-grilled and served with our hand-cut Cabin Fries. Includes your choice of a salad or scratch-made soup.  
Half (6-7 bones) **\$28** | Full (12-14 bones) **\$38**

**RIBS & RAILROAD CAMP SHRIMP**  
A single rack of our tender ribs paired with our signature Railroad Camp Shrimp® and creamy scratch-made slaw. **\$33**

 **JOE'S-STYLE ROASTED CHICKEN**  
A half chicken, seasoned with Joe's proprietary spices, slow-roasted and finished on our almond wood grill. Paired with Mountain Mashers and Blue Lake Green Beans. **\$24<sup>.50</sup>**

**JOE'S-STYLE ROASTED CHICKEN & RIBS**  
Joe's-Style Chicken & Ribs: A half chicken, seasoned with Joe's proprietary spices, slow-roasted and finished on our almond wood grill. Paired with Mountain Mashers and Blue Lake Green Beans. **\$33**

 **PORK CHOPS**  
Two center cut chops grilled over an almond wood fire and paired w/ Mountain Mashers & Blue Lake Green Beans. **\$27<sup>.75</sup>**

**WHISKEY PEPPERCORN SIRLOIN**  
Slow-roasted Joe's Steak® sliced and topped with a Whiskey Peppercorn cream sauce. Served with Mountain Mashers and Blue Lake Green Beans. **\$26<sup>.50</sup>**



**SOUTHERN CAJUN SHRIMP BOIL**  
Tender, succulent boiled Shrimp and fresh Red Potatoes tossed with grilled Sausage and Corn, in house-made Cajun Butter and our very own Cajun Seasoning blend. **\$17**  
*Make it Family Style (serves 4) \$75*

# HANDHELDS

*All burgers & sandwiches served with Joe's hand-cut Cabin Fries.*

 **BLACK JACK BURGER**  
A wood-grilled burger with your choice of cheese. **\$14<sup>.50</sup>**  
*Add Bacon +\$2*

 **JOE'S STEAK SANDWICH**  
Hand-carved Joe's Steak®, mushrooms, onions, tomatoes, crisp bacon, Monterey Jack cheese, Thousand Island dressing and a green chile between grilled Parmesan bread. **\$22<sup>.25</sup>**

 **PEPPERCORN BLEU BURGER**  
Cracked black pepper and melted bleu cheese. **\$15<sup>.50</sup>**

**CALIFORNIA CHICKEN SANDWICH**  
A wood-grilled chicken breast topped with Monterey Jack cheese and crisp bacon along with sliced avocado, Honey Mustard dressing, lettuce and tomato. **\$15<sup>.50</sup>**

 **CRYSTAL BAY CHICKEN SANDWICH**  
Wood-grilled chicken, sautéed onions and mushrooms, fresh avocado and bacon along with Monterey Jack cheese and a green chile between grilled Parmesan bread. **\$16<sup>.75</sup>**

 **SOUDOUGH MELT**  
A pan-seared burger topped with Monterey Jack cheese, sautéed onions and a green chile on Joe's signature grilled Parmesan bread. **\$15<sup>.75</sup>**

**SMOKE HOUSE BBQ BURGER**  
Applewood-smoked bacon, cheddar cheese, hand-breaded onion strings and BBQ sauce. **\$15<sup>.50</sup>**

**MUSHROOM BURGER**  
Tender baby portobello mushrooms & Monterey Jack cheese. **\$15<sup>.75</sup>**


**SIERRA MOUNTAIN DIP**  
Slow roasted and thinly sliced steak topped w/ onions, mushrooms, peppers & melted Monterey Jack cheese. **\$16<sup>.75</sup>**

**BBQ PULLED PORK SANDWICH**  
Slow-roasted and hand-pulled pork tossed with Joe's signature BBQ sauce & topped with crispy onion strings and cheddar cheese. **\$15<sup>.75</sup>**



**BBQ BEEF SANDWICH**  
Rich, flavorful cuts of beef, cooked slow with a special blend of herbs and spices until they're pull-apart tender. Served on a brioche bun. **\$12**

# DESSERTS

 **NEVADA CHEESECAKE**  
Joe likes his cheesecake tall with a thick graham cracker crust and fresh whipped cream. **\$9**  
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**SKI JUMP CHOCOLATE CAKE**  
A rich six-layer chocolate cake topped with fresh whipped cream and homemade chocolate sauce. **\$10**

# SIDES

• Blue Lake Green Beans

• Joe's Steak Mushrooms

• Homemade Soup

• Big Baked Potato

• Mountain Mashers

• Wood-Grilled Asparagus

• Vegetable Rice Pilaf

• Cabin Fries