

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. **\$17.50**

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. **\$17.75**

RAILROAD CAMP SHRIMP

Hand-battered, tempura-style shrimp tossed with wontons and peanuts in our sweet and spicy garlic-soy sauce. **\$14.50**

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. **\$16.75**

ONION STRAWS

Hand-breaded onion petals paired with spicy Ranch and a jalapeño BBQ sauce for dipping. **\$11.25**

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. **\$14.50**

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. **\$44.50**

PONDEROSA TOP SIRLOIN

A thick 12 oz. Choice cut. **\$33.50**

JOE'S STEAK

Slow roasted for over 19 hours, then rolled in cracked black pepper and wood-grilled.

Served medium and above.

6 oz. **\$26.75** | 10 oz. **\$30**

VIRGINIA CITY FILET

9 oz. center cut and bacon-wrapped. **\$43.25**

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. **\$36.75**

SIERRA STEAK

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

TAHOE T-BONE

A 22 oz. Choice cut featuring the New York and Filet. **\$44.50**

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. **\$33.50** | 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. **\$24.50**

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. **\$27.75**

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. **\$26.50**



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. **\$14.50**

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. **\$22.25**

PEPPERCORN BLEU BURGER

Cracked black pepper and melted bleu cheese. **\$15.50**

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. **\$15.50**

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. **\$16.75**

SOUDOUGH MELT

A pan-seared burger topped with Monterey Jack cheese, sautéed onions and a green chile on Joe's signature grilled Parmesan bread. **\$15.75**

SMOKE HOUSE BBQ BURGER

Applewood-smoked bacon, cheddar cheese, hand-breaded onion strings and BBQ sauce. **\$15.50**

MUSHROOM BURGER

Tender baby portobello mushrooms & Monterey Jack cheese. **\$15.75**

SIERRA MOUNTAIN DIP

Slow roasted and thinly sliced steak topped w/ onions, mushrooms, peppers & melted Monterey Jack cheese. **\$16.75**

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. **\$15.75**



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**

SKI JUMP CHOCOLATE CAKE

A rich six-layer chocolate cake topped with fresh whipped cream and homemade chocolate sauce. **\$10**

SIDES

\$5 EACH

- Blue Lake Green Beans
- Joe's Steak Mushrooms
- Homemade Soup
- Big Baked Potato

- Mountain Mashers
- Wood-Grilled Asparagus
- Vegetable Rice Pilaf
- Cabin Fries