


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^{.50}**
Add Joe's Steak® +\$4.25 or Grilled Chicken +\$4.25


BUFFALO WINGS
Spicy Buffalo sauced jumbo wings. **\$18^{.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. **\$18**
 **RAILROAD CAMP SHRIMP**
Hand-battered, tempura-style shrimp tossed with wontons and peanuts in our sweet and spicy garlic-soy sauce. **\$15**
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. **\$17**
ONION STRAWS
Hand-breaded onion petals paired with spicy Ranch and a jalapeño BBQ sauce for dipping. **\$11^{.75}**

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^{.50}**
 **PAN-SEARED CALAMARI**
Seared with a pistachio crust and topped with lemon caper sauce. **\$16**

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^{.50}**

 **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^{.50}**

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^{.50}**

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^{.50}** | 20 oz. **\$45**
PONDEROSA TOP SIRLOIN
A thick 12 oz. Choice cut. **\$34**

VIRGINIA CITY FILET
9 oz. center cut and bacon-wrapped. **\$43^{.75}**
 **TWIN PETITE FILETS**
Two 5 oz. bacon-wrapped filets topped with your choice of garlic butter or Gorgonzola cheese. **\$43^{.50}**
NEW YORK STRIP
14 oz. Choice cut. **\$37^{.25}**
SIERRA STEAK
9 oz. marinated sirloin. **\$29^{.50}**

TAHOE T-BONE
A 22 oz. Choice cut featuring the New York and Filet. **\$45**
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. **\$34** | 14 oz. **\$41**

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
Bakers Square Pie to share.

\$77^{.50}

*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^{.50}**
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^{.50}**

 **TAYLOR CREEK SALMON**
Always fresh salmon served with a Big Baked Potato and fresh veggies. Also available blackened. **\$31^{.50}**
 **Knob Creek Salmon**
Always fresh salmon marinated in ginger, brown sugar and Knob Creek® Bourbon. Served with a Big Baked Potato and veggies. **\$31^{.50}**

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^{.50}**
PAN-SEARED CALAMARI
Seared with a pistachio crust and topped with lemon caper sauce, paired with our zesty fettuccine Alfredo and fresh veggies. **\$29^{.50}**

ENTRÉES

Add to any entrée for \$5.50: 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^{.50}**
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^{.50}**
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^{.50}** | Full (12-14 bones) **\$38^{.50}**

RIBS & RAILROAD CAMP SHRIMP
A single rack of our tender ribs paired with our signature Railroad Camp Shrimp® and creamy scratch-made slaw. **\$33^{.50}**
 **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. **\$25**
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^{.50}**

 **PORK CHOPS**
Two center cut chops grilled over an almond wood fire and paired w/ Mountain Mashers & Blue Lake Green Beans. **\$28^{.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. **\$27**

HANDHELDS


All burgers & sandwiches served with Cabin Fries.

 **BLACK JACK BURGER**
A wood-grilled burger with your choice of cheese. **\$15**
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^{.50}**
 **PEPPERCORN BLEU BURGER**
Cracked black pepper and melted bleu cheese. **\$16**
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. **\$16**

 **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. **\$17**
 **SOUROUGH MELT**
A pan-seared burger topped with Monterey Jack cheese, sautéed onions and a green chile on Joe's signature grilled Parmesan bread. **\$16**
SMOKE HOUSE BBQ BURGER
Applewood-smoked bacon, cheddar cheese, hand-breaded onion strings and BBQ sauce. **\$16**
MUSHROOM BURGER
Tender baby portobello mushrooms & Monterey Jack cheese. **\$16**

SIERRA MOUNTAIN DIP
Slow roasted and thinly sliced steak topped w/ onions, mushrooms, peppers & melted Monterey Jack cheese. **\$17**
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. **\$16**

DESSERTS

 **NEVADA CHEESECAKE**
Joe likes his cheesecake tall with a thick graham cracker crust and fresh whipped cream. **\$9^{.50}**
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BAKERS SQUARE PIE SLICES
French Silk, Apple, Cherry, Pecan and Lemon Supreme.

SIDES

- Blue Lake Green Beans
 - Joe's Steak Mushrooms
 - Homemade Soup
 - Big Baked Potato
- Mountain Mashers
 - Wood-Grilled Asparagus
 - Vegetable Rice Pilaf
 - Cabin Fries

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a guest in your party has a food allergy. Not all ingredients are listed on the menu. 3.23