


Tahoe Joe's
Famous Steakhouse



IRON



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. **\$15⁵⁰**

Add Joe's Steak® + \$4.25 or Grilled Chicken + \$4.25

BUFFALO WINGS

Spicy Buffalo sauced wings. **\$18⁵⁰**

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. **\$11⁷⁵**

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. **\$14⁵⁰**

PAN-SEARED CALAMARI

Seared with a pistachio crust and topped with lemon caper sauce. **\$16**

ENTRÉES

Add to any entrée for \$5.5: Mixed Greens Salad • Baby Greens Salad • Caesar Salad • Bowl of Homemade Soup

JOE'S STEAK

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

6 oz. **\$18⁵⁰** | 10 oz. **\$21⁵⁰**

SIERRA NEVADA FISH & CHIPS

Pacific Cod, hand-dipped in our Sierra Nevada® beer batter and stacked atop our Cabin Fries.

Served with homemade cole slaw, creamy tartar sauce and malt vinegar. **\$16⁵⁰**

BACON WRAPPED BOURBON SHRIMP

Jumbo shrimp wrapped in applewood-smoked bacon, wood-grilled and basted with our Knob Creek® Bourbon glaze. Served with Vegetable Rice Pilaf and Wood-Grilled Veggies. **\$15⁵⁰**

WOOD-GRILLED CHICKEN

Whiskey Peppercorn or BBQ Glazed. Served with Mountain Mashers and Blue Lake Green Beans. **\$15⁵⁰**

HAND-BREADED CHICKEN TENDERS

A half pound of hand-breaded chicken stacked atop our Cabin Fries served with Ranch dressing and BBQ sauce for dipping. **\$14⁵⁰**

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. **\$14⁵⁰**

Add Wood-Grilled Chicken \$4 or Shrimp \$5

PONDEROSA SIRLOIN

A thick 6 oz. Choice cut. **\$17⁵⁰**

SIERRA MOUNTAIN RIBS

Single rack of slow-cooked ribs, wood-grilled and served with our hand-cut Cabin Fries. **\$21⁵⁰**

SALADS

WOOD-GRILLED CHICKEN SALAD

Hand-pulled chicken atop baby field greens, tossed with our Champagne Vinaigrette, raisins, sweet walnuts, tomatoes and Gorgonzola cheese. **\$15⁵⁰**

JOE'S STEAK SALAD

Thinly sliced Joe's Steak® atop baby field greens, tossed with our Champagne Vinaigrette, tomatoes, sweet walnuts and Gorgonzola cheese. **\$15⁵⁰**

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. **\$15⁵⁰**

BBQ CHICKEN SALAD

Wood-grilled chicken, avocado, Roma tomatoes, cucumbers, black beans, Monterey Jack and cheddar cheese atop mixed greens tossed with Ranch dressing. **\$16**

COOL RANCH CHICKEN SALAD

Hand-breaded chicken atop mixed greens with Monterey Jack and cheddar cheese, fresh tomatoes, crisp cucumbers and Ranch dressing. **\$15⁵⁰**

RAILROAD CAMP SHRIMP SALAD

Tempura-style shrimp piled high on thinly sliced lettuce tossed with peanuts, crisp wontons and our Cucumber Vinaigrette. **\$15⁵⁰**

SOUP + SALAD

Choose from two scratch-made soups and three signature salads (Mixed Greens, Baby Greens or Caesar Salad). Served with fresh-baked sourdough rolls. **\$11⁵⁰**

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. **\$18⁵⁰**

PEPPERCORN BLEU BURGER

Cracked black pepper and melted bleu cheese make this burger a winner. **\$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. **\$16**

SOUROUGH MELT

A pan-seared burger topped with Monterey Jack cheese, sautéed onions and a green chile on Joe's signature grilled Parmesan bread. **\$15⁵⁰**

SMOKE HOUSE BBQ BURGER

Applewood-smoked bacon, cheddar cheese, hand-breaded onion strings and BBQ sauce. **\$15⁵⁰**

MUSHROOM BURGER

Tender baby portobello mushrooms & Monterey Jack cheese. **\$15⁵⁰**

SIERRA MOUNTAIN DIP

Slow roasted and thinly sliced steak topped with onions, mushrooms, peppers and melted Monterey Jack cheese. **\$16⁵⁰**

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. **\$15⁵⁰**