



Tahoe Joe's
Famous Steakhouse



GRIZZLY



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. **\$16**
Add Joe’s Steak® + \$4.50 or Grilled Chicken + \$4.50

BUFFALO WINGS
Spicy Buffalo sauced wings. **\$16.50**

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. **\$16**
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. **\$18**

ONION STRAWS
Hand-breaded onion petals paired with spicy Ranch and a jalapeño BBQ sauce for dipping. **\$12**

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. **\$16.50**

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. **\$22**

 **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. **\$21**


WOOD-GRILLED CHICKEN SALAD
Hand-pulled chicken atop baby field greens tossed with a light Champagne Vinaigrette, raisins, sweet walnuts, tomatoes and Gorgonzola cheese. **\$21**

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. **\$41** | 20 oz. **\$47**

PONDEROSA TOP SIRLOIN
A thick 12 oz. Choice cut. **\$36**

 **JOE’S STEAK**
Slow roasted for over 19 hours, then rolled in cracked black pepper and wood-grilled. Served medium and above.
6 oz. **\$29** | 10 oz. **\$32**

VIRGINIA CITY FILET
9 oz. center cut and bacon-wrapped. **\$45**

 **TWIN PETITE FILETS**
Two 5 oz. bacon-wrapped filets topped with your choice of garlic butter or Gorgonzola cheese. **\$45**

NEW YORK STRIP
14 oz. Choice cut. **\$39**

TAHOE T-BONE
A 22 oz. Choice cut featuring the New York and Filet. **\$47**

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. **\$35** | 14 oz. **\$42**

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. **\$33**

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. **\$32**

 **TAYLOR CREEK SALMON**
Always fresh salmon served with a Big Baked Potato and fresh veggies. Also available blackened. **\$32**

 **KNOB CREEK SALMON**
Always fresh salmon marinated in ginger, brown sugar and Knob Creek® Bourbon. Served with a Big Baked Potato and veggies. **\$32**

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. **\$32**

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 \$6: 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. **\$23**

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. **\$22**
Add Wood-Grilled Chicken + \$4 or Shrimp + \$6

 **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) **\$29** | Full (12-14 bones) **\$39**

RIBS & RAILROAD CAMP SHRIMP
A single rack of our tender ribs paired with our signature Railroad Camp Shrimp® and creamy scratch-made slaw. **\$34**

 **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. **\$26**

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. **\$34**

 **PORK CHOPS**
Two center cut chops grilled over an almond wood fire and paired w/ Mountain Mashers & Blue Lake Green Beans. **\$30**

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. **\$28**

HANDHELDS

All burgers & sandwiches served with Cabin Fries.


 **BLACK JACK BURGER**
A wood-grilled burger with your choice of cheese. **\$16**
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. **\$23**

 **PEPPERCORN BLEU BURGER**
Cracked black pepper and melted bleu cheese. **\$16.50**

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. **\$16.50**

 **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. **\$17.50**

 **SOULDUGH MELT**
A pan-seared burger topped with Monterey Jack cheese, sautéed onions and a green chile on Joe’s signature grilled Parmesan bread. **\$16.50**

SMOKE HOUSE BBQ BURGER
Applewood-smoked bacon, cheddar cheese, hand-breaded onion strings and BBQ sauce. **\$16.50**

MUSHROOM BURGER
Tender baby portobello mushrooms & Monterey Jack cheese. **\$16.50**

SIERRA MOUNTAIN DIP
Slow roasted and thinly sliced steak topped w/ onions, mushrooms, peppers & melted Monterey Jack cheese. **\$17.50**

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**

BAKERS SQUARE PIE SLICES
French Silk, Apple, 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