

Appetizers

SPINACH & ARTICHOKE DIP

A rich four-cheese blend with fresh spinach and artichoke hearts, served with wood-roasted salsa and crisp tortilla chips. **\$14.50**

PAN-SEARED CALAMARI

Pan-seared calamari with a pistachio crust, finished with lemon caper sauce. **\$16.50**

ONION STRAWS

Hand-breaded onion straws served with spicy ranch and jalapeño BBQ sauce. **\$12**

JACKPOT NACHOS

Crispy tortilla chips piled high with refried beans, Monterey Jack & cheddar cheese, tomatoes, jalapeños, sour cream, house-made guacamole and green onions. **\$16**

Add Grilled Chicken **+\$5** | Steak **+\$5.50**

JUMBO LUMP CRAB CAKES

Pan-seared crab cakes made with jumbo lump crab meat and a blend of seasonings, served with house-made avocado cream and Joe's mustard sauce. **\$20**

BUFFALO WINGS

Crispy chicken wings tossed in spicy Buffalo sauce. **\$16.50**

Salads

WOOD-GRILLED CHICKEN SALAD

Hand-pulled chicken over baby field greens tossed in a light Champagne vinaigrette with raisins, sweet walnuts, tomatoes and Gorgonzola cheese. **\$21**

CITRUS CHICKEN SALAD

Wood-grilled chicken over baby field greens with Gorgonzola cheese, fresh avocado and cucumbers, tossed in citrus vinaigrette and topped with sweet walnuts, Mandarin oranges and crisp wonton strips. **\$21**

CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing with garlic croutons and shredded Parmesan cheese. **\$16**
Add Grilled Chicken **+\$5**

JOE'S STEAK SALAD

Thinly sliced Joe's Steak® over baby field greens tossed in a light Champagne vinaigrette with sweet walnuts, tomatoes and Gorgonzola cheese. **\$23**



Railroad Camp Shrimp

best in town

Hand-battered, tempura-style shrimp tossed with wontons and peanuts in a sweet and spicy garlic-soy sauce. **\$16**

Upgrade to BIG Railroad Camp Shrimp **+\$7.50**



Emerald Bay Favorites

Served with your choice of Mixed Greens Salad, Baby Greens Salad, Caesar Salad, or a bowl of 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. **\$34**

PAN-SEARED CALAMARI

Pan-seared calamari with a pistachio crust, finished with lemon caper sauce. Served with fettuccine Alfredo and fresh vegetables. **\$29.50**

SHRIMP SCAMPI

Six jumbo shrimp pan-seared with white wine, tomatoes, mushrooms, butter, lemon and garlic. Served with fettuccine Alfredo and fresh vegetables. **\$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 vegetables. **\$32**



KNOB CREEK SALMON

Fresh salmon marinated in ginger, brown sugar and Knob Creek® Bourbon. Served with a big baked potato and fresh vegetables. **\$34**

TAYLOR CREEK SALMON

Fresh salmon, served with a big baked potato and fresh vegetables. Also available blackened. **\$34**

Steak

Includes your choice of Mixed Greens Salad, Baby Greens Salad, Caesar Salad or a bowl of homemade soup. Served with Blue Lake Green Beans and your choice of side.
Upgrade your side to Steak Mushrooms or Asparagus for an additional \$2.

JOE'S RIBEYE

Our most popular cut.
14 oz. **\$44** | 20 oz. **\$52**

PONDEROSA TOP SIRLOIN

A thick 12 oz. Choice cut. **\$36**

VIRGINIA CITY FILET

9 oz. center cut and bacon-wrapped. **\$50**

NEW YORK STRIP

14 oz. Choice cut. **\$40**

TWIN PETITE FILETS

Two 5 oz. bacon-wrapped filets topped with your choice of garlic butter or Gorgonzola cheese. **\$50**

TAHOE T-BONE

A 22 oz. Choice cut featuring the New York and Filet. **\$50**

PRIME RIB

Slow-roasted daily with fresh rosemary and Joe's signature spice blend.
10 oz. **\$36** | 16 oz. **\$46**

Joe's Steak

Tahoe Signature

Slow roasted tri-tip sirloin for over 19 hours, then rolled in cracked black pepper and wood-grilled. Served medium and above.
6 oz. **\$30** | 10 oz. **\$34**



Dinner for Two

Start with an appetizer to share, then enjoy a soup or salad each and two entrées. Finish with a shared slice of Nevada Cheesecake or Bakers Square Pie.

\$85



◆ **JOE'S STEAK®**
10 oz. slow-roasted

◆ **PETITE FILET**
5 oz. bacon-wrapped filet
Upgrade to 9 oz. Virginia City filet **+\$15**

◆ **PORK CHOP**

◆ **JOE'S-STYLE ROASTED CHICKEN**

◆ **BLACKWOOD CANYON PASTA**
Add Grilled Chicken **+\$5** or Shrimp **+\$7**

Sides

Blue Lake Green Beans **6**

Mountain Mashers **6**

Cabin Fries **6**

Vegetable Pilaf **6**

Wood-Grilled Vegetables **6**

Fresh Vegetables **6**

Side Salad **7**

Homemade Soup **7**

Big Baked Potato **7**

Joe's Steak Mushrooms **8**

Wood-Grilled Asparagus **8**

*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. TJ_Dinner_06/26

Entrées

Add a Mixed Greens Salad, Baby Greens Salad, or Caesar Salad, or a bowl of homemade soup \$7.

WOOD-GRILLED CHICKEN

Wood-grilled chicken with your choice of whiskey peppercorn or BBQ glaze. Served with mountain mashers and blue lake green beans. \$23

WHISKEY PEPPERCORN SIRLOIN

Sliced Joe's Steak® topped with whiskey peppercorn sauce. Served with mountain mashers and blue lake green beans. \$28

SIERRA MOUNTAIN RIBS

A single rack of slow-cooked ribs, wood-grilled and served with cabin fries. Includes your choice of salad or soup. Half \$29 | Full \$39

RIBS & RAILROAD CAMP SHRIMP

A rack of ribs paired with Railroad Camp Shrimp. Served with slaw. \$34

BLACKWOOD CANYON PASTA

Penne pasta tossed in a creamy Parmesan sauce with mushrooms, artichoke hearts, tomatoes and fresh basil. \$22

Add Grilled Chicken +\$5 or Shrimp +\$7

JOE'S-STYLE ROASTED CHICKEN

Half chicken seasoned with Joe's spices, slow-roasted and finished on the wood grill. Served with mountain mashers and blue lake green beans. \$26

JOE'S-STYLE ROASTED CHICKEN & RIBS

Half roasted chicken and a rack of ribs, seasoned and finished on the wood grill. Served with mountain mashers and blue lake green beans. \$34

PORK CHOPS

Two center-cut pork chops, grilled and served with mountain mashers and blue lake green beans. \$30



Desserts

NEVADA CHEESECAKE

Our homemade creamy cheesecake with a graham cracker crust, topped with whipped cream. \$9.50

BAKERS SQUARE PIE SLICES

Choice of French Silk, Apple, Pecan or Lemon Supreme.



Handhelds

All burgers and sandwiches are served with cabin fries.

sandwiches

JOE'S STEAK

Hand-carved Joe's Steak® with mushrooms, onions, tomatoes, bacon, Monterey Jack cheese, Thousand Island dressing and a green chile on grilled Parmesan bread. \$24

SIERRA MOUNTAIN DIP

Thinly sliced steak with onions, mushrooms, peppers and Monterey Jack cheese. \$20

SOURDOUGH MELT

Wood-grilled burger with Monterey Jack cheese, sautéed onions and a green chile on grilled Parmesan bread. \$17

BBQ PULLED PORK

Hand-pulled pork tossed in BBQ sauce and topped with onion strings and cheddar cheese. \$16

CRYSTAL BAY CHICKEN

Wood-grilled chicken with sautéed onions and mushrooms, avocado, bacon, Monterey Jack cheese and a green chile on grilled Parmesan bread. \$18

CALIFORNIA CHICKEN

Wood-grilled chicken breast with Monterey Jack cheese, bacon, avocado, honey mustard, lettuce and tomato. \$17.50

burgers

BLACK JACK

Wood-grilled burger with your choice of cheese. \$16.50

PEPPERCORN BLEU

Wood-grilled burger with cracked black pepper and bleu cheese. \$17.50

SMOKE HOUSE BBQ

Wood-grilled burger with applewood-smoked bacon, cheddar cheese, onion strings and BBQ sauce. \$17.50

MUSHROOM

Wood-grilled burger with portobello mushrooms and Monterey Jack cheese. \$17

