

Tahoe Joe's

FAMOUS STEAKHOUSE

Lunch Menu

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**

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**



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. **\$15.50**

CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing with garlic croutons and shredded Parmesan cheese. **\$11**
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. **\$16.50**



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. **\$15.50**

BBQ CHICKEN SALAD

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

COOL RANCH CHICKEN SALAD

Hand-breaded chicken over mixed greens with Monterey Jack and cheddar cheese, tomatoes and cucumbers, tossed in ranch dressing. **\$15.50**

RAILROAD CAMP SHRIMP SALAD

Tempura-style shrimp with peanuts and crisp wontons over mixed greens, tossed in cucumber vinaigrette. **\$16**

SOUP + SALAD

Choice of soup and salad: mixed greens, baby greens or Caesar. Served with sourdough rolls. **\$12**

*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_Lunch_06/26

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. **\$20**

SIERRA MOUNTAIN DIP

Thinly sliced steak with onions, mushrooms, peppers and Monterey Jack cheese. **\$19**

SOURDOUGH MELT

Wood-grilled burger with Monterey Jack cheese, sautéed onions and a green chile on grilled Parmesan bread. **\$16**

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. **\$16.50**

CALIFORNIA CHICKEN

Wood-grilled chicken breast with Monterey Jack cheese, bacon, avocado, honey mustard, lettuce and tomato. **\$16.50**

burgers

BLACK JACK

Wood-grilled burger with your choice of cheese. **\$16**

PEPPERCORN BLEU

Wood-grilled burger with cracked black pepper and bleu cheese. **\$16.50**

SMOKE HOUSE BBQ

Wood-grilled burger with applewood-smoked bacon, cheddar cheese, onion strings and BBQ sauce. **\$16.50**

MUSHROOM

Wood-grilled burger with portobello mushrooms and Monterey Jack cheese. **\$16.50**



Entrées

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

SIERRA NEVADA FISH & CHIPS

Pacific cod in Sierra Nevada® beer batter, served with cabin fries, coleslaw, tartar sauce and malt vinegar. **\$18**

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. **\$18**

PONDEROSA SIRLOIN

A 6 oz. choice cut. Served with mountain mashers and blue lake green beans. **\$19**

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. **\$20** | 10 oz. **\$23**

WOOD-GRILLED CHICKEN

Wood-grilled chicken with your choice of whiskey peppercorn or BBQ glaze. Served with mountain mashers and blue lake green beans. **\$16**

BLACKWOOD CANYON PASTA

Penne pasta tossed in a creamy Parmesan sauce with mushrooms, artichoke hearts, tomatoes and fresh basil. **\$16**
Grilled Chicken +\$4 | Shrimp +\$6

HAND-BREADED CHICKEN TENDERS

Hand-breaded chicken served over cabin fries with ranch dressing and BBQ sauce for dipping. **\$15**

SIERRA MOUNTAIN RIBS

A single rack of slow-cooked ribs, wood-grilled and served with cabin fries. Includes your choice of salad or soup. **\$22**



Desserts

NEVADA CHEESECAKE

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

BAKERS SQUARE PIE

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

