



STARTERS

CHARBROILED OYSTERS Broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese 18
(Lump Crab +6)

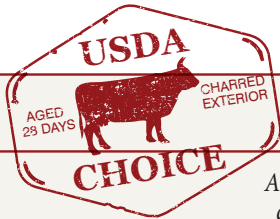
LEMON PEPPER WINGS Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip 15

GARLIC CRAB CLAWS Sautéed in garlic butter and old bay A.Q. (Limited availability)

CROISSANTS Topped with honey-butter 7

HOUSE-MADE MEATBALLS Marinara, romano 14

SHE CRAB SOUP Rich and creamy classic 10



STEAKS / RIBS

At Joey D's, we proudly serve hand-cut beef from Stockyards in Chicago. We work hard to provide a great value, all of our steaks and ribs are served with your choice of side and our house salad.

FILET MIGNON* 8oz. barrel-cut 42

GARLIC STRIP* 17oz. topped with fresh chopped garlic butter 41

DELMONICO* 14oz. ribeye, topped with cajun butter 39

BONE-IN RIBEYE* 22oz. center-cut 53

PRIME RIB* Slow-cooked and sliced to order 12oz. 36
(Limited availability)

ENTRÉES

Add a house salad +5

BROILED SALMON Topped with sautéed portobello mushrooms, served with choice of side 27

NORTH GEORGIA TROUT Grilled with arugula and lemon 26

BABY BACK RIBS

Double rack of
"fall-off-the-bone" BBQ ribs

30

HOMEMADE SIDES

CORNED BEEF POTATO SALAD 6, COLE SLAW 5, FRENCH FRIES 5

CREAMED SPINACH 5, BAKED POTATO 7, CHARRED BROCCOLI 6

Large Party gratuity is suggested, the amount may be adjusted at discretion.

*DENOTES COOKED TO ORDER | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Wine

WHITES AND ROSÉS

- Pinot Grigio**, Terlato, Friuli, *Italy* | 11/42
- Sauvignon Blanc**, Honig Vineyard & Winery, *CA* | 38
- Sauvignon Blanc**, Matua, *New Zealand* | 10/39
- Sauvignon Blanc**, Morgan Winery, Arroyo Seco, *CA* | 12/45
- Sancerre**, Brochard, *France* | 50
- ! **Riesling**, Bex, *Germany* | 10/39
- Chardonnay**, Merf, *Columbia Valley (on tap)* | 9
- Chardonnay**, Truchard, *Carneros* | 12/46
- Chardonnay**, Sonoma Cutrer, *Russian River* | 13/51
- Chardonnay**, Stag's Leap, *Napa Valley* | 70
- Rosé**, Liquid Geography, *Spain* | 9/35
- Pinot Noir Rosé**, Stoller, *Willamette Valley* | 12/47

BUBBLES

- Prosecco**, Riondo, *Italy* | 11/44
- Brut Rosé**, Piper Sonoma | 51
- Brut**, Nicolas Feuillatte, *Champagne* | 14/56
- Brut**, Moët & Chandon Imperial, *Champagne* | 72
- Brut**, Veuve Cliquot Yellow Label, *Champagne* | 110

REDS

- Pinot Noir**, Carmel Road, *Monterey* | 10/39
- Pinot Noir**, Planet Oregon, *Oregon* | 13/48
- Pinot Noir**, Van Duzer Vineyards, *Willamette Valley* | 15/51
- Pinot Noir**, Jax Calesa, *Sonoma Coast* | 68
- Pinot Noir**, Belle Glos "Eulenloch", *CA* | 75
- Merlot**, Skyfall, *Columbia Valley, WA* | 10/39
- Malbec**, Andeluna, *Uco Valley, Argentina* | 11/43
- Red Blend**, Conundrum, *California* | 16/62
- Old Vine Zinfandel**, Criss-Cross, *Lodi, CA* | 39
- ! **Cabernet Sauvignon**, Hayes Valley, *Central Coast, Certified Organic (on tap)* | 10
- Cabernet Sauvignon**, Oberon, *Napa Valley* | 13/51
- Cabernet Sauvignon**, Jax Vineyards "Y3", *Napa Valley* | 14/55
- Cabernet Sauvignon**, Iron and Sand, *Paso Robles* | 16/63
- Cabernet Sauvignon**, Vineyard 29, *Napa Valley* | 19/68
- Cabernet Sauvignon**, The Calling, *Alexander Valley* | 75
- Cabernet Sauvignon**, Robert Craig "Affinity", *Napa Valley* | 82
- Cabernet Sauvignon**, ZD Wines, *Napa Valley* | 90
- Cabernet Sauvignon**, Frank Family, *Napa Valley* | 99
- Cabernet Sauvignon**, Ghost Block, *CA* | 110
- Cabernet Sauvignon**, Silver Oak, *Alexander Valley* | 140
- Cabernet Sauvignon**, Caymus Vineyards, *Napa Valley* | 160

Dessert

New York Cheesecake 10 | *Chocolate Brownie with Ice Cream* 8
Croissant Bread Pudding 8 | *Apple Pie A La Mode* 10

ADDITIONAL
SPIRITS ▶



▶ **Holiday Gift Cards** | For Every \$50 Purchase, Receive a 20% Bonus