



## STARTERS

**CHARBROILED OYSTERS** Broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese 20

**LEMON PEPPER WINGS** Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip 16

**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 16

**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 44

**GARLIC STRIP\*** 17oz. topped with fresh chopped garlic butter 42

**DELMONICO\*** 14oz. ribeye, topped with cajun butter 42

**BONE-IN RIBEYE\*** 22oz. center-cut 55

**PRIME RIB\*** Slow-cooked and sliced to order 12oz. 39 (Limited availability)

## ENTRÉES

Add a house salad +5

**BROILED SALMON** Topped with sautéed portobello mushrooms, served with choice of side 28

**NORTH GEORGIA TROUT** Grilled with arugula and lemon 28

## BABY BACK RIBS

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

31

## HOMEMADE SIDES

CORNED BEEF POTATO SALAD 7, COLE SLAW 5, FRENCH FRIES 5

CREAMED SPINACH 6, 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.

JDTHX23



# Wine

## WHITES AND ROSÉS

- Pinot Grigio**, Terlato, Friuli, *Italy* | 11/42
- Chardonnay**, Bramito, *Italy* | 11/42
- Chardonnay**, Truchard, *Carneros* | 12/46
- Chardonnay**, Sonoma Cutrer, *Russian River* | 15/58
- Pinot Noir Rosé**, Villa Wolf, *Germany* | 47
- Riesling**, Dr. Loosen, *Germany* | 10/39
- Rosé**, Fleurs De Prairie, *France* | 10/38
- Sancerre**, Henri Bourgeois, *France* | 55
-  **Sauvignon Blanc**, Matua, *New Zealand (on tap)* | 10
- Sauvignon Blanc**, Morgan Winery, Arroyo Seco, *CA* | 45
- White Burgundy**, JJ Vincent, *Pouilly Fuisse* | 58

## BUBBLES

- Brut**, Nicolas Feuillatte, *Champagne* | 14/56
- Brut**, Moët & Chandon Imperial, *Champagne* | 80
- Brut**, Veuve Cliquot Yellow Label, *Champagne* | 110
- Prosecco**, Riondo, *Italy* | 11/44

## REDS

- Barolo**, Covalli, *Piedmont, Italy* | 16/58
- Bordeaux**, Brio de Cantenac, *Margaux* | 98
- Burgundy**, Domaine Gerard Doreau, *FR* | 70
- Cabernet Sauvignon**, Daou, *Paso Robles* | 12/46
- Cabernet Sauvignon**, Oberon, *Napa Valley* | 14/53
- Cabernet Sauvignon**, The Calling, *Alexander Valley* | 67
- Cabernet Sauvignon**, Frank Family Vineyards, *Napa Valley* | 19/80
- Cabernet Sauvignon**, ZD Wines, *Napa Valley* | 90
- Cabernet Sauvignon**, Robert Craig “Affinity”, *Napa Valley* | 105
- Cabernet Sauvignon**, Silver Oak, *Alexander Valley* | 148
- Cabernet Sauvignon**, Caymus Vineyards, *Napa Valley* | 165
- Malbec**, Felino, *Mendoza* | 13/49
- Merlot**, Pedroncelli Bench Vineyards, *CA* | 10/39
- Pinot Noir**, Chemistry, *Oregon* | 10/39
- Pinot Noir**, Van Duzer Vineyards, *Willamette Valley* | 15/51
- Pinot Noir**, Belle Glos “Dairyman”, *Russian River* | 58
- Pinot Noir**, Jax Calesa, *Sonoma Coast* | 73
- Red Blend**, Leviathan, *CA* | 16/62
- Super Tuscan**, Il Bruciato, *Tuscany* | 68
- Zinfandel**, Buehler, *Napa Valley* | 14/53

## 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