Joey D's EST. 1990

Thanksgiving Dinner

Oven Roasted Turkey Breast, Sugar Cured Ham, Pecan Praline Sweet Potatoes, Green Beans & Roasted Carrots, Red-skin Mashed Potatoes, Southern Herb Stuffing, Homemade Gravy, Cranberry Relish, Cornbread, Bourbon Pecan or Pumpkin Pie. **38** | Kids **19**

STARTERS

CHARBROILED OYSTERS *Broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese* **20**
(Add crab meat +8)

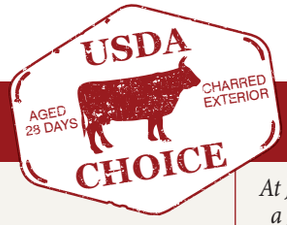
GARLIC CRAB CLAWS *Sautéed in garlic butter and old bay* **A.Q.** *(Limited availability)*

HOUSE-MADE MEATBALLS *Marinara, romano* **17**

LEMON PEPPER WINGS *Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip* **18**

SHE CRAB SOUP *Rich and creamy classic* **10**

CROISSANTS *Topped with honey-butter* **8**



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* **52**

GARLIC STRIP* *17oz. topped with fresh chopped garlic butter* **48**

DELMONICO* *14oz. ribeye, topped with cajun butter* **49**

BONE-IN RIBEYE* *22oz. center-cut* **68**

PRIME RIB* *CAB, slow-cooked and sliced to order 12oz.* **44**
(Limited availability)

ENTRÉES

Add a house salad +5

BROILED SALMON *Topped with sautéed portobello mushrooms, served with choice of side* **32**

NORTH GEORGIA TROUT *Grilled with arugula and lemon* **29**

BABY BACK RIBS

Double rack of "fall-off-the-bone" BBQ ribs
35

HOMEMADE SIDES

CORNED BEEF POTATO SALAD 7 | COLE SLAW 5 | FRENCH FRIES 5 | CREAMED CORN 6
SEASONAL VEGGIE 6 | 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.*

JDTHX26

MARTINIS $15



Joey's
Olive Oil Washed Ketel One vodka, Dolin dry vermouth, olive brine

Martini Hour
4pm–6pm
$10



Gibson
No. 3 London Dry gin, Comoz Vermouth de Chambéry, house-made cocktail onions



Cosmo
Grey goose vodka, St-Germain, cranberry, lime, hibiscus



Freezer Door Vesper
Hanson Organic vodka, Sipsmith gin, Lillet Blanc, Angostura



20th Century
The Northern Salt Road gin, Lillet, crème de cocoa, lemon

Cocktails

BARREL-AGED IN HOUSE

OLD FASHIONED | 14
1792 bourbon "Joey D's Private Barrel", bitters, sugar

MANHATTAN | 15
Wild Turkey Special Reserve rye, Cocchi Storico Vermouth di Torino, bitters

TEQUILA OLD FASHIONED | 15
Corazón Reposado tequila, agave, mole bitters

JOEY'S MARGARITA | 14
Maestro Dobel Special Edition 'NY Prime barrel 3719' tequila, lime, agave

BOURBON AND SMOKE | 13
ASW Fiddler bourbon, smoked ice, vanilla syrup

PAPER PLANE | 14
Woodford Reserve bourbon, Amaro Nonino, Aperol, lemon

DIVISION BELL | 13
Banhez Ensamble mezcal, Aperol, maraschino liqueur, lime

THE EASTSIDE | 14
Hayman's Old Tom gin, lime, agave, cucumber, mint

HIBISCUS MARGARITA | 12
Herradura Blanco tequila, fresh lime, hibiscus, agave

PEACH SOUR | 13
Old Fourth Distillery vodka, peach, St-Germain, apricot liqueur, lemon

JASMINE | 13
Ford's Gin, Cointreau, Campari, lemon

• ZERO PROOF •

SANGRIA | 12
Spanish red wine, pomegranate , cranberry, brandy, cinnamon, fresh fruit

BURNT ORANGE SPRITZ | 11
Non-Alcoholic, Seedlip Grove 42, cherry, lemon, ginger ale

CUCUMBER FIZZ | 11
Non-Alcoholic, Seedlip Spice 94, lime, cucumber, simple syrup, club soda

Wine & Spirits