

APPETIZERS

Prawn Cocktail classic cocktail sauce, fresh horseradish	22.95
Crab Cake pan fried, lemon basil aioli, coleslaw	22.95
Truffle Fries parmesan cheese	13.95
Calamari chilis, sundried tomato aioli	18.95

SALADS

Tomato & Beet Salad heirloom tomatoes, roasted golden beets, feta cheese, cucumbers, mint, white balsamic vinaigrette	16.95
Dotty Salad chicken, apple, pecans, dried cranberries, grapes, blue cheese, chipotle dressing	19.95
Cobb Salad chicken, blue cheese, bacon, tomato, egg, avocado, blue cheese dressing	18.95
Mixed Greens cucumbers, tomato, sunflower seeds, house vinaigrette	10.95
Caesar Salad crisp romaine, focaccia croutons, grana padano parmesan	15.95

*Add protein to your
Mixed Greens or Caesar Salad*

Grilled Chicken Breast	9.95
Grilled Salmon	14.95
Sirloin Steak	14.95

HANDHELDS

*Choose from the following sides: french fries,
caesar salad, house salad or truffle fries add on \$3.00*

Turkey Clubhouse cranberry aioli, house baked bread, double smoked bacon, lettuce and tomato	18.95
🌀 Prawn Tacos santa fe spice, cabbage slaw, chipotle aioli, pico de gallo	19.95
🌀 Lobster & Shrimp Roll house baked bread, classic remoulade	26.95
Joe's Chophouse Cheeseburger cheddar cheese, double smoked bacon	20.95

JOE'S CLASSICS

*Choose from the following sides:
roasted potatoes, truffle fries, french fries*

Sirloin Steak (7oz) market vegetables	35.95
🌀 Petit Filet Mignon (6oz) market vegetables	51.95
New York Steak (12oz) market vegetables	61.95
🌀 Grilled Sockeye Salmon maple brown butter, market vegetables	36.95
🌀 Ling Cod blackened, pico de gallo, market vegetables	36.95
🌀 Salmon Cakes wild sockeye salmon, tartar sauce, market vegetables	28.95
🌀 Seafood Linguine eared jumbo scallops & prawns, clams, mussels, mushrooms, peas, white wine cream sauce	42.95
🌀 Miso Sablefish* sesame quinoa, mushrooms, edamame, kale, sweet soy	48.95
🌀 Fish and Chips* pacific cod, classic tartar sauce	25.95

*No choice of side.

DESSERTS

Joe's Chocolate Sin Cake ganache, brandy, chocolate brittle	12.95
Carrot Cake spiced cake, carrot, cream cheese icing	12.95
Key Lime Pie meringue brulee, raspberry coulis	12.95
New York Cheesecake traditional style, blueberry lemon compote	12.95

👁️ SIDES 👁️

Macaroni & Cheese	13.95
Creamed Spinach	11.95
Sautéed Mushrooms	11.95
French Fries	9.95
Steamed Asparagus	11.95
Peppercorn Sauce	3.00
House Made Steak Sauce	3.00

LOBSTER OIL \$34.95

Enhance your dishes at home with
the delicate and rich flavours of
Joe's Lobster oil. (375ml)



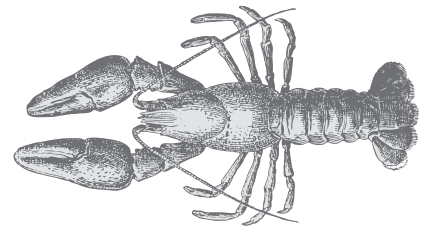
Ocean Wise Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. — Vancouver Medical Health Officer

CULINARY DIRECTOR: Wayne Sych
EXECUTIVE CHEF: Ryan Green
EXECUTIVE SOUS CHEF: Jamie Ristau / Justin Starr

JANUARY 2021

JOE'S AT HOME
 www.joefortes.ca
 604-669-1940



JOE'S PROVISIONS

JOE'S SIGNATURE SAUCES

Joe's signature sauces and entrees are now available for you to create your own Joe Fortes experience at home.

All sauces and entrees are vacuum sealed and frozen for your convenience. Simply thaw overnight in your fridge, simmer and serve with your favourite accompaniments or sides

All provisions are designed to be shared between two people.

Thai Coconut Cream Sauce – 750ml 12.95
 Mildly spiced with garlic, ginger, lemongrass, spices, roasted red peppers, fresh herbs

Puttanesca Sauce – 750ml 12.95
 Robust tomato sauce with garlic, chilis, anchovies, olives, capers, and fresh basil

Garlic Cream Sauce – 750ml 12.95
 Rich cream sauce with garlic, herbs, and white wine

Roasted Tomato sauce – 750ml 12.95
 Rich classic tomato sauce with roasted tomatoes, garlic, olive oil and herbs

*Enjoy on its own over your favourite pasta or rice.
 Add one of our protein packs to make it a complete meal.*

JOE'S CLASSICS

Joe's Cioppino – Serves 2 39.95
 our classic recipe with market fish and prawns in a tomato fennel broth. Just thaw, heat and simmer the seafood and serve on its own or over your favourite rice or pasta

Joe's New England Clam Chowder – 1L 9.95
 cream, bacon, onions, potatoes, spices, fresh herbs

Gin Tomato Bisque Soup – 1L 9.95
 roasted fennel, onions, tomatoes, gin, spices, fresh herbs, cream

PROTEIN PACKS

Herb Roasted Chicken 14.95
 marinated and roasted chicken breasts. Perfect for adding to any of our signature sauces. Just thaw and simmer in the sauce, serves two.

Sea Scallops 39.95
 east coast sea scallops perfect for adding to any of our signature sauces. Just thaw and simmer in the sauce, serves two.

Tiger Prawns 19.95
 perfect for adding to any of our signature sauces. Just thaw and simmer in the sauce, serves two.

WINE LIST

WHITE WINE

- Nino Franco NV Brut, Prosecco – Italy
- Fitzpatrick 2018, Chardonnay – Okanagan Valley, BC
- Blasted Church 2019, Gewürztraminer – Okanagan Valley, BC
- Copain Tous Ensemble 2017, Pinot Noir Rosé – Mendocino County, CA
- Pentâge 2017, Pinot Gris – Skaha Bench, BC
- Blue Mountain 2018, Pinot Blanc – Okanagan Falls, BC
- Le Vieux Pin 2019, Sauvignon Blanc – Okanagan Valley, BC
- Little Engine Silver 2018, Chardonnay – Okanagan Valley, BC
- JoieFarm Plein de Vie 2018, Brut Rosé – Okanagan Valley, BC
- Synchromesh 2019, Riesling – Okanagan Valley, BC

per bottle

- 30.00
- 30.00
- 25.00
- 32.00
- 25.00
- 28.00
- 35.00
- 32.00
- 28.00
- 25.00

RED WINE

- Culmina R&D Red Blend 2016 – Golden Mile Bench, BC 31.00
- Luigi Einaudi 2018, Dolcetto – Dogliani DOCG 34.00
- Blasted Church 2017, Syrah – Okanagan Valley, BC 33.00
- Frescobaldi Campo ai Sassi 2016 – Rosso di Montalcino DOC, Italy 33.00
- Undurraga Terroir Hunter 2016, Pinot Noir – Leyda Valley DO, Chile 39.00
- Sandhill Vanessa Vineyard 2017, Merlot – Similkameen Valley, BC 22.00
- 50th Parallel 2016, Pinot Noir – Okanagan Valley, BC 32.00
- Road 13 2017, Cabernet Sauvignon – Okanagan Valley, BC 31.00
- Allegrini 2018 – Valpolicella DOC, Italy 28.00
- J Lohr 7 Oaks 2017, Cabernet Sauvignon – Paso Robles, California 29.00

per bottle