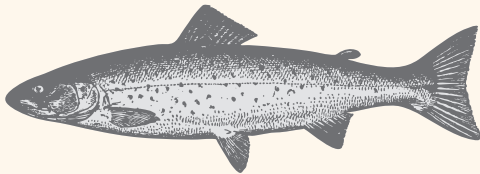


welcome to
DINNER
4:00 to 11:00



CHILLED

Joe's Classic Caesar crisp romaine, focaccia croutons, grana padano parmesan	18
Tomato & Beet Salad pickled golden beets, feta cheese, cucumber, white balsamic dressing	21
Beef Carpaccio grainy mustard, roasted garlic, grana padano parmesan, crispy capers, herb crostinis	25
Jumbo Tiger Prawn Cocktail fresh horseradish, cocktail sauce	30
Steak Tartare hand chopped filet mignon, herb crostinis	28

HOT

Crispy Fried Local Oysters joe's classic tartar sauce	21
Oysters Rockefeller local oysters, spinach, pernod, hollandaise	30
Crab Cake pan fried, lemon-basil aioli	27
Crispy Calamari chilis, sun-dried tomato aioli	22
Joe's Mussels coconut milk, lemongrass, chipotle, garlic focaccia	30
Cajun Crab & Corn Fritters old bay spice, roasted jalapeno aioli	23

FAMILY STYLE
(designed for sharing)

West Coast Platter 1.5lb lobster, snow crab, grilled steelhead, jumbo scallops & prawns, oysters rockefeller, steamed mussels	\$215
Surf & Turf Platter 12 oz New York striploin, 1.5lb lobster, snow crab, jumbo scallops & prawns, mushrooms	\$255



LOBSTER OIL \$37
Enhance your dishes at home with the delicate and
rich flavours of Joe's Lobster Oil. (375ml)

FRESH OYSTERS \$4.15 each	
SERVED ICY COLD ON THE HALF SHELL WITH CLASSIC COCKTAIL SAUCE, SPICY PONZU, MIGNONETTE, HORSERADISH & LEMON.	
WEST COAST Joe's Gold – Read Island Gem – Read Island Sawmill Bay – Read Island Kusshi – Baynes Sound	EAST COAST Beau Soleil – NB Village Bay – NB Malpeque – PEI Shiny Sea – PEI

JOE'S CLASSICS

Fish & Chips classic tartar sauce, coleslaw	28
Joe's Fresh Seafood Cioppino jumbo prawn, scallops, calamari, clams, mussels, fresh fish	43
Miso Marinated Sablefish sesame quinoa, mushrooms, edamame, kale, sweet soy	54
Salmon Wellington spring salmon, shrimp, mushroom duxelles, golden puff pastry, tarragon butter	56
Braised Lamb Shank roasted mushroom risotto, kale, cabernet jus, garlic parsley pistou	56
Roasted Chicken Breast local free range, fingerling potatoes, pancetta, brussels sprouts, honey glaze	38
Seafood Linguine jumbo prawns, seared scallops, mushrooms, peas, white wine cream sauce	54
Potato Gnocchi roasted vegetables, basil, tomato sauce	29

STEAKS & CHOPS	
ALL STEAKS ARE AGED A MINIMUM OF 28 DAYS.	
CHEF'S STEAK DONENESS GUIDE	
BLUE – quick sear, cold center RARE – very red, cool center MEDIUM RARE – red, warm center MEDIUM – pink center, hot MEDIUM WELL – slightly pink center WELL – cooked throughout, no pink	

Filet Mignon (8 oz.) café de paris butter gratin, potato pavé, market vegetables	69
Sirloin Steak (8 oz.) mashed potatoes, market vegetables	46
Pork Chop (12 oz.) center cut, soy citrus marinade, apple compote, mashed potatoes, market vegetables	46
New York Striploin (12 oz.) truffle parmesan fries, market vegetables	69
Bone-In Rib Steak (20 oz.) bacon horseradish mashed potatoes, market vegetables	98

STEAK SAUCES \$5 each	
CABERNET JUS JOE'S STEAK SAUCE	
PEPPERCORN BÉARNAISE	

SOUPS

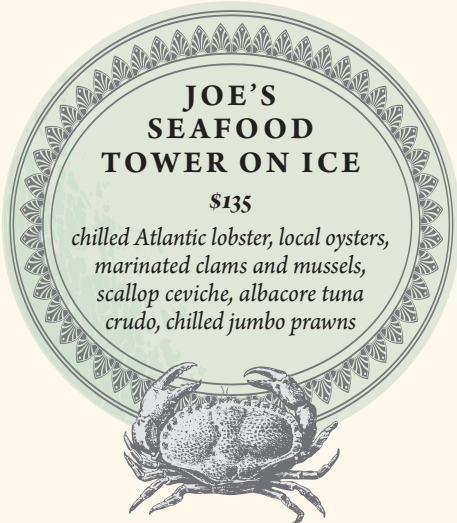
New England Clam Chowder cream, bacon, thyme	16
Lobster Bisque lobster meat, brandy, cream	20
Tomato Bisque gin, fennel, cream	12
Dotty's Chopped Salad chicken, apple, pecans, dried cranberries, grapes, blue cheese	26
Classic Brown Derby Cobb chicken, blue cheese, bacon, tomato, egg, avocado	25
Iceberg Wedge diced tomato, double smoked bacon, blue cheese dressing	24

EXTRAS

Chop House Onion Rings	15
French Fries	12
Truffle Parmesan Fries	15
Sweet Potato Fries	13
Sautéed Mushrooms	14
Steamed Asparagus	14
Creamed Spinach	14
Brussel Sprouts & Crispy Pancetta	12
Chop House Bacon	17
Macaroni & Cheese	15
Scalloped Potatoes	10

ADD
'SURF TO YOUR TURF'

Two Tiger Prawns	18
Four Tiger Prawns	26
Jumbo Scallops	30



Joe Fortes is a proud partner of Ocean Wise and is committed to
sustainable seafood options that support healthy oceans.

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

A VANCOUVER LEGEND



JOE FORTES

Seraphim “Joe” Fortes was a former sailor, originally from Barbados and then Liverpool, and a legendary figure in the early history of Vancouver. After moving to the city in 1885, he worked as a bartender at the Sunnyside Hotel on Maple Tree Square in Gastown, then became a fixture at English Bay Beach, where he lived in a small cottage, acted as unofficial security guard, and taught hundreds of children how to swim. The city appointed the burly, friendly man, who had been a competitive swimmer in England, as its first official lifeguard at the turn of the twentieth century. When he died in 1922, Vancouver held the city’s longest funeral procession for Joe. Even in the twenty-first century, Vancouverites remember him with a monument near the site of his home, a branch of the Vancouver Public Library, and our restaurant, named after him when we opened in 1985, one hundred years after he arrived in Canada.