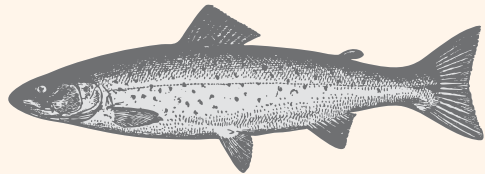


welcome to
DINNER
4:00 to 11:00



CHILLED

Joe's Classic Caesar crisp romaine, focaccia croutons, grana padano parmesan	19
Tomato & Beet Salad heirloom tomatoes, pickled golden beets, feta, cucumber, mint, white balsamic dressing	23
Beef Carpaccio grainy mustard, roasted garlic, grana padano parmesan, crispy capers, herb crostinis	27
Jumbo Tiger Prawn Cocktail fresh horseradish, cocktail sauce	30

Steak Tartare hand chopped filet mignon, herb crostinis	28
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HOT

Crispy Fried Local Oysters joe's classic tartar sauce	23
Oysters Rockefeller local oysters, spinach, pernod, hollandaise	33
Crab Cake pan fried, lemon-basil aioli	30
Crispy Calamari chilis, sun-dried tomato aioli	24
Joe's Mussels coconut milk, lemongrass, chipotle, cilantro, garlic focaccia	32
Cajun Crab & Corn Fritters old bay spice, roasted jalapeno aioli	25

FAMILY STYLE
(designed for sharing)

West Coast Platter 1.5lb lobster, snow crab, grilled steelhead, jumbo scallops & prawns, oysters rockefeller, steamed mussels	\$225
Surf & Turf Platter 12 oz New York striploin, 1.5lb lobster, snow crab, jumbo scallops & prawns, mushrooms	\$265



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

FRESH OYSTERS \$4.35 each	
SERVED ICY COLD ON THE HALF SHELL WITH CLASSIC COCKTAIL SAUCE, SPICY PONZU, MIGNONETTE, HORSERADISH & LEMON.	
WEST COAST	EAST COAST
Joe's Gold – Read Island	Beau Soleil – NB
Gem – Read Island	Village Bay – NB
Sawmill Bay – Read Island	Malpeque – PEI
Kusshi – Baynes Sound	Shiny Sea – PEI

JOE'S CLASSICS

Fish & Chips classic tartar sauce, coleslaw	29
Joe's Fresh Seafood Cioppino jumbo prawn, scallops, calamari, clams, mussels, fresh fish	45
Salmon Wellington spring salmon, shrimp, mushroom duxelles, golden puff pastry, tarragon butter	56
Miso Marinated Sablefish sesame quinoa, mushrooms, edamame, kale, sweet soy	56
Roasted Chicken Breast local free range, fingerling potatoes, pancetta, brussels sprouts, honey glaze	40
Seafood Linguine jumbo prawns, seared scallops, mushrooms, peas, white wine cream sauce	56
Potato Gnocchi roasted fennel, tomato sauce, mascarpone cheese, crispy basil	31

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	71
Sirloin Steak (8 oz.) mashed potatoes, market vegetables	49
Pork Chop (12 oz.) center cut, soy citrus marinade, apple compote, mashed potatoes, market vegetables	49
New York Striploin (12 oz.) truffle parmesan fries, market vegetables	72
Bone-In Rib Steak (20 oz.) bacon horseradish mashed potatoes, market vegetables	102

STEAK SAUCES \$6 each	
CABERNET JUS	JOE'S STEAK SAUCE
PEPPERCORN	BÉARNAISE

SOUPS

New England Clam Chowder cream, bacon, thyme	16
Roasted Leek & Tomato crispy basil	14
Lobster Bisque lobster meat, brandy, cream	20

SALADS

Dotty's Chopped Salad chicken, apple, pecans, dried cranberries, grapes, blue cheese	27
Classic Brown Derby Cobb chicken, blue cheese, bacon, tomato, egg, avocado	26
Iceberg Wedge diced tomato, double smoked bacon, blue cheese dressing	25

EXTRAS	
Chop House Onion Rings	17
French Fries	14
Truffle Parmesan Fries	17
Sweet Potato Fries	15
Sautéed Mushrooms	16
Steamed Asparagus	16
Creamed Spinach	16
Macaroni & Cheese	18
Potato Pavé	13
Brussels Sprouts & Crispy Pancetta	15

ADD 'SURF TO YOUR TURF'	
Two Tiger Prawns	19
Four Tiger Prawns	32
Jumbo Scallops	33
Half Lobster	49



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

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

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