



WINTER RESTAURANT WEEK

JANUARY 25TH– FEBRUARY 1ST

3 COURSES-\$46

NO SHARING/NO SUBSTITUTIONS



STARTERS

CHOOSE 1

CREAMY LOBSTER BISQUE

EGGPLANT MEATBALLS

SERVED IN A LIGHT MARINARA SAUCE

TOPPED WITH A DOLLOP

OF RICOTTA CHEESE

JOEY'S CAESAR SALAD "SORT OF"

GRILLED SHORT RIB MEATBALLS

SERVED WITH PIGNOLI NUTS

PINOT GRIGIO, GARLIC & FRESH BASIL

LOBSTER BAKED CLAMS

(NO ACTUAL CLAMS)

BAKED IN PINOT GRIGIO & FRESH BASIL

SERVED IN A CLAM SHELL

"SUPERFINE" ANTIPASTO SALAD

CHOPPED SALAMI, OLIVES, TOMATOES
CUCUMBERS, ARTICHOKES, ROASTED PEPPERS,
CHICKPEAS & FRESH MOZZARELLA TOSSED IN A
PISTACHIO VINAIGRETTE

MAIN COURSE

CHOOSE 1

BEGGAR'S PURSE

FILLED WITH PROSCIUTTO & ASPARAGUS
IN JOEY'S SIGNATURE VODKA SAUCE

BONELESS SHORT RIBS

SERVED WITH ZUCCHINI, LINGUINE & AU GRATIN POTATOES
FINISHED WITH VEAL DEMI-GLAZE

GINGER TERIYAKI GLAZED SALMON

SERVED OVER ROASTED BABY VEGETABLES
(SQUASH, CARROTS & HARICOT VERT)

GRILLED FILET MIGNON

WITH ROASTED POTATOES & ASPARAGUS
FINISHED WITH COCA-COLA DEMI-GLAZE

CHICKEN LIMONCELLO

(FRANCÈSE STYLE)

SERVED WITH ZUCCHINI, LINGUINE & ROASTED POTATOES

ANGRY SHRIMP

ANGEL HAIR PASTA WITH SHRIMP TOSSED IN A SPICY FRA DIAVOLO POMODORO SAUCE
(CAN BE MADE MILD)

DESSERTS

CHOOSE 1

Pistachio Tartufo / Toasted Almond Tiramisu / Crème Brûlé

