

STARTERS

MOB QUESO	10
MILLIONAIRE TACOS	10
EAST COAST CRAB DIP	11
SHRIMP CROSTINI	12
SASHIMI OF THE DAY	13
FRIED GREEN TOMATOES	9

SOUPS & SALADS

HOUSE OR CAESAR	4
JOE'S WEDGE	5
MUSHROOM SPINACH	5
GOAT CHEESE	5
CHICKEN TORTILLA SOUP	4
SOUP DE JOUR	4

ENTREE SALADS

GRILLED SALMON SALAD	14
ITALIAN VINAIGRETTE, TOMATOES AND SEASONED PUMPKIN SEEDS	
AHI TUNA SALAD	14
RED POTATOES, ASPARAGUS, CUCUMBERS, PEPPERONIS, TOMATOES WITH VINAIGRETTE	
TENDERLOIN SALAD	13
SAUTÉED ONIONS AND BELL PEPPER WITH TOMATOES AND SPICY CUCUMBER DRESSING	

PASTA

ASIAGO FARFALLE	14
PROSCIUTTO, PEAS, RED AND GREEN ONIONS	
LEMON BUTTER SHRIMP	15
SPINACH, MUSHROOM, GARLIC AND PINE NUTS	
3 CHEESE MANICOTTI	13
MOZZARELLA, RICOTTA AND ROMANO	
CONFETTI SPAGHETTI	12
OLIVES, ARTICHOKE, TOMATOES, HERBS AND ROASTED GARLIC	
SHRIMP CAPRICCIO	14
ARTICHOKE HEARTS, SUN-DRIED TOMATOES AND HERBS	
LASAGNA	13
PEPPERONI, ITALIAN SAUSAGE, GROUND BEEF, MOZZARELLA, RICOTTA, PARMESAN	
GREEN CHILI CHICKEN FARFALLE	14
GREEN CHILI AND SUN-DRIED TOMATO PESTO WITH ALMONDS	
CHICKEN SCALOPINI	14
TOMATO, MUSHROOM, PROSCIUTTO, SQUASH, ZUCCHINI AND MOZZARELLA	
GARDEN VEGETABLE TETRAZINE	13
SQUASH, ZUCCHINI, MUSHROOMS, TOMATOES, GREEN ONIONS WITH SEASONAL GREENS	
CHICKEN PARMISGANA RICOTTA	14
PAN-SAUTEED WITH MARINARA AND RICOTTA	

SEAFOOD & CHICKEN

ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLE DE JOUR ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLE DE JOUR

CEDAR PLANK SALMON	16
COLDWATER SALMON GRILLED ON A GOURMET CEDAR PLANK	
MANGO TILAPIA	16
BLACKENED WITH A MANGO JALAPENO GLAZE	
SESAME AHI TUNA	18
SESAME CRUSTED WITH WASABI AIOLI AND SRIRACHA SAUCE	
MARYLAND CRABCAKE	19
HANDMADE AND PAN SAUTEED WITH REMOULADE	
MOB CHICKEN	16
PAN-SAUTEED WITH MOB QUESO, WONTONS, TOMATOES AND ANCHO GINGER AIOLI	
FRESNO CHICKEN	15
GRILLED WITH GREEN CHILI PESTO, PINE NUTS AND-MOZZARELLA	

CARNE

Aged Premium Black Angus Beef

ALL CARNE SELECTIONS ARE SERVED WITH POTATO AND VEGETABLE DE JOUR ALL CARNE SELECTIONS ARE SERVED WITH POTATO AND VEGETABLE DE JOUR

CARNE BLEU

Topped with our famous gorgonzola cilantro butter

CARNE PORTABELLO

Topped with grilled Portobello mushroom and pepper ragout

CARNE SANTA FE

Rubbed with southwest herbs and spices topped with roasted corn salsa and served on a bed of spicy wonton twists

CARNE MESCAL

Topped with a traditional Mescal Glaze

CARNE SHINERBOCK ®

Crusted with brown sugar and topped with Shinerbock reduction

CARNE RELLENO

Topped with a smoked chicken and asiago stuffed chile relleno and classic dark mole reduction

9 oz FILET OF BEEF	26
5 oz FILET OF BEEF	19
12 oz NEW YORK STRIP	24
12 oz FRENCHED PORK CHOP	21
12 oz RIBEYE	24