

NOSH

Come to The Joint with your friends and just relax. Rather than a full meal, order several appetizers, a round of drinks and sit back and catch up on the news and the day's happenings. These small plates on our menu are designed to be shared amongst your companions so please enjoy.

Notice to Customers: Consumption of raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of food borne illness. 2001 food code sec. 3-603.11

Black & Blue Bread, Flat bread stuffed with Gorgonzola cheese, served with mesclun greens and port-balsamic reduction.

Chef's Ceviche of the day with sweet chili, cilantro, almonds and red onion. Served with crispy tortilla chips.

The Joint Meat & Cheese Board - Mortadella, cappicola and soppressata. Artisanal Cheeses served with olive salad and warm bread.

Wood Oven Roast Chicken Wings Italian Style, BBQ, Buffalo or Teriyaki.

Crispy Duck Drumettes, tossed in General Tao's sauce with fresh Asian apple slaw.

Mediterranean Lemon-Caper Hummus with crispy lavosh.

Pepper Seared Beef Tips, small bites of filet mignon with Au poivre dipping sauce.

Sauteed Bay Scallops tossed in a white wine-vegetable risotto with Reggiano parmesan.

Grilled Shrimp Skewers with minted Moroccan tabouleh salad and a tropical mango salsa.

Crispy Crab Rangoon, served with spicy cucumber salad and a sweet chili drizzle.

Crispy Shiitaki Mushroom and Pork Potstickers served with Ponzu dipping sauce.

Uptown Mac & Cheese - Conchigliette pasta tossed with three cheese sauce, shrimp, sun dried tomatoes, basil, & Chorizo sausage.

Roasted Vegetable Plate - Chef's selection our wood stone roasted vegetables served with our creamy walnut-gorgonzola polenta.

Cedar Plank Roasted Atlantic Salmon over a sauté of corn, spinach & navy beans, finished with roasted tomato cream.

Beef Tenderloin Tail - Served with roasted garlic mashed potatoes and sautéed baby spinach, finished with a tomato fondue.

***18% Gratuity may be added to parties of five or more.*

*Menu items may change without notice.

SALADS

The Joint Tossed Salad with chick peas, tomatoes, cucumbers, peppers and hearts of palm with a lemon herb dressing.

Grilled Greek-Style Mahi Mahi over baby spinach salad, marinated vegetables with a creamy feta cheese dressing.

Blackened Flat Iron Steak Salad, blue cheese, bacon bits, tomatoes, onion strings and roasted garlic dressing.

Teriyaki Glazed Atlantic Salmon, over Asian greens with Thai dressing cashew nuts, mandarin orange segments and crispy wontons.

Tomato & Mozzarella Salad, with Prosciutto, pesto and balsamic drizzle.

Add On: Shrimp Skewars, Mahi, Salmon, or Flat Iron Steak

PIZZETAS

Margarita - Sliced tomato, basil and mozzarella.

Quattro Formaggio - Topped with a blend of 4 specialty cheeses.

Classico - Topped with pepperoni and mozzarella cheese.

Mediterranean - Sliced tomato, pesto, olives, artichokes, roasted peppers and ricotta cheese.

Chicago - with our own Italian sausage and mozzarella cheese.

Fra Diabolo - spicy peppers, salami, fresh tomato and mozzarella cheese.

Maui Pineapple - Parma ham, sweet onion and pineapple with mozzarella cheese.

Portobello - Roasted sliced Portobello mushroom, spinach, mozzarella and Reggiano cheese.

Create your own - Add any of our ingredients.

Toppings - Roma tomato, pepperoni, olives, artichokes, roasted peppers, ricotta, Italian sausage, salami, pineapple, caramelized sweet onion, Portobello mushrooms, anchovy and baby spinach.

GREAT SIDES

Creamy white wine risotto

Sautéed Baby Spinach-with sausage, garlic and olive oil

Roasted Garlic Mashed Potatoes

Wood stone roasted vegetables of the day

Creamy Gorgonzola-Walnut Polenta

SANDWICHES

Crispy Tempura Filet of Haddock, served on toasted Ciabatta roll, lettuce and tomato with tartar sauce.

Grilled Kobe Beef Sliders with Wisconsin Swiss cheese, caramelized onion and pickle.

House Roasted Vegetable Sandwich with fresh mozzarella and pesto on a ciabatta roll.

Italian Style Sandwich of provolone, salami, mortadella, capicola, banana peppers, lettuce and onion with rosemary aioli.

"The Boston Roll" Chilled crab & lobster seafood salad, served in a brioche roll with lettuce and tomato.

**Sandwiches include choice of yukon potato chips, sun dried tomato fussili pasta salad or a petite salad with lemon herb vinaigrette.*

DRINKS

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea, Coffee

Bottled Water by Saratoga

BEER

From the Draft
Budweiser
Michelob Light
New Castle
Blue Moon

Domestic Bottles
Bud Light
Miller Light
Coors Light
Michelob Ultra
Bud Light Lime
Miller 64 calorie

Import Bottles
Heineken
Heineken Light
Amstel Light
Warsteiner
Corona
Grolsh
Labatts Blue
Smithwicks
Guinness Draught
Becks Non-Alcoholic