

Joe Maggiano's

AND BAR

DINNER MENU

HOT ANTIPASTI

- Chef's Soup of the Day** 4.99
- Baked Onion Soup with Mixed Cheeses** 5.99
With Slow Roasted Sweet Onions, Beef Broth and Sherry
- Maggiano's Crab Cakes** 9.25
Served with a Lemon-Dill Sauce and Greens
- Crispy Coconut Shrimp** 8.25
Served with a Sesame Ginger Plum Sauce
- Jerk Shrimp & Baby Calamari** 9.25
Served with Tomato, Fresh Mozzarella and Red Onion Salad
- Crispy Fried Calamari** 8.49
Served with House-Made Chipotle Mayo
- Spinach & Artichoke Dip** 9.49
Baked with a Creamy Blend of Spinach, Artichokes, Parmesan Cheese and Warm Flat Bread
- Baked Escargots** 6.99
Baked in Garlic-Herb Butter
Add Cheese 1.99
- Bacon Wrapped Sea Scallops** 8.99
Fresh Sea Scallops are Wrapped in Smoked Bacon
Served with a Zesty Cocktail Sauce
- Steamed Fresh P.E.I. Mussels** 8.99
Your Choice of Marinara or Garlic Cream Sauce

COLD ANTIPASTI

- Insalata Verde** 6.99
Mixed Sweet and Bitter Greens, Cucumber and Cherry Tomato, Tossed in our House Dressing
- Insalata Caesar** 7.99
Chopped Romaine Tossed with Bacon, Croutons, Parmesan and Creamy Dressing
- Insalata Di Greco** 8.99
Mediterranean Salad of Tomatoes, Cucumber, Sweet Peppers, Green Onions, Olives, Quinoa and Feta Cheese in a Red Wine Vinaigrette
- Grilled Vegetables with Goat Cheese** 9.49
Mixed Grilled Vegetables Topped with Baked Goat Cheese and Served Over Baby Greens with Balsamic Vinaigrette
- Caprese Salad** 9.49
Roma Tomatoes, Fresh Bocconcini Cheese, Baby Organic Greens with Balsamic-Basil Oil
- Bruschetta** 7.25
Italian Bread Toasted and Topped with Olive Oil, Garlic, Fresh Chopped Tomato, Drizzled with Basil Oil
Add Feta Cheese 1.99

MAIN SALADS

- Grilled Chicken Caesar Salad** 11.25
Served with Chopped Romaine, Croutons, Parmesan and Creamy Caesar Dressing
- Grilled Steak Salad** 14.99
Grilled Sirloin Steak with Mixed Sweet and Bitter Greens, Blue Cheese and Balsamic Dressing
- Grilled Salmon Salad** 14.99
Grilled Salmon Fillet with Mandarin Orange, Artichoke Hearts, Plum Tomato, Cucumber and Mixed Sweet and Bitter Greens Tossed with a Lemon-Herb Dressing

PASTA

- Spaghetti Primavera** 11.49
Tossed with Mixed Julienned Vegetables and Joe's own House-Made Tomato Sauce
- Spaghetti & Meatballs** 12.49
Italian Classic Meatballs with Fresh Tomato Sauce
- Joe's Famous Homemade Lasagna** 12.99
Baked with Layers of Joe's Meat Sauce and Mozzarella Cheese
- Sausage & Pepper Classico** 12.99
Italian Sausage, Caramelized Onion, Roasted Pepper, Feta Cheese with Penne and Tomato Sauce
- Whole Wheat Fettuccine & Shrimp** 13.99
Tiger Shrimp, Sun-Dried Tomatoes and Spinach Tossed in Garlic and Olive Oil
- Pasta Maggiano's** 14.99
Fettuccine Tossed with Grilled Chicken, Sun-Dried Tomatoes and Mushrooms in a Pesto Cream Sauce
- Curry Chicken Penne** 14.99
Sautéed Chicken, Zucchini, Mushrooms and Spinach in a Light Curry Rosé Sauce
- Fettuccine & Chicken Carbonara** 14.99
Grilled Chicken, Green Onions, Bacon, Fresh Herbs and Creamy Parmesan Cheese Alfredo Sauce
- Penne Alla Vodka** 14.99
Grilled Chicken, Roast Red Peppers and Prosciutto in an Vodka Rosé Sauce
- Cajun Penne** 14.99
Italian Sausage, Shrimps, Chicken, Green Onion Tossed in a Cajun Cream Sauce
- Seafood Linguini Asiago** 16.49
Fresh Salmon, Shrimp, Broccoli and Crab Meat Tossed in an Asiago Cream Sauce
- Linguini Di Mare** 16.99
Tiger Shrimps, Scallops, Mussels and Calamari Tossed in a Light Olive Oil Basil-Tomato Sauce

STONE BAKED PIZZA

- Pizza Margarita** 9.99
Mozzerella Cheese and Tomatoes Marinated in Basil, Garlic and Olive Oil
- Pizza Verdura** 11.99
Assorted Grilled Vegetables, Mozzarella Cheese and Tomato Sauce
- Pizza Classico** 12.99
Pepperoni, Marinated Mushrooms, Green Peppers, Mozzarella Cheese and Tomato Sauce
- Pizza Pollo Picante** 13.99
Grilled Chicken with Jalapeños, Marinated Mushrooms, Roasted Garlic, Red Peppers, Mozzarella Cheese and Tomato Sauce
- Prosciutto Pizza** 14.99
Tomato Sauce, Mushroom, Artichoke Hearts, Mozzarella Cheese and Warm Prosciutto
- Maggiano Trio Pizza** 14.99
Italian Sausage, Pepperoni, Chicken, Pepperoncini, Red Onion, Tomato, Sauce and Fresh Mozzarella

SIDE DISHES

- Garlic Mashed Potato
- Fresh-cut Fries
- Sweet Potato Fries
- Roast Potato
- Tuscan Salad
- Onion Rings
- House Rice
- Joe's Caesar Salad
- Chef's Daily Vegetables

ENTREES

- Maggiano Burger** 11.49
Burger Topped with Bacon, Mushrooms, Provolone Cheese and Crispy Onions, Served with Sweet Potato Fries
- Eggplant Parmesan** 12.99
Breaded Eggplant, Tomato Ragout, Basil Leaves, Fresh Mozzarella, Parmesan Cheese and Linguini Pasta Marinara
- Chicken Parmesan** 13.99
Breaded Chicken, Tomato Ragout, Basil Leaves, Fresh Mozzarella, Parmesan Cheese and Linguini Pasta Marinara
- Classic Veal Parmesan** 14.99
Breaded Veal, Tomato Ragout, Basil Leaves, Fresh Mozzarella, Parmesan Cheese and Linguini Pasta Marinara
- Portuguese Chicken** 14.99
Chicken "Supreme" Marinated with the Famous Portuguese Piri Piri Sauce and Pan Roasted Served with Seasonal Vegetables and Herb Roasted Potatoes
- Tuscan Chicken** 14.99
Roast Chicken "Supreme" with Honey- Dijon Sauce with Seasonal Vegetables, Garlic Mash Potatoes
- Veal Marsala** 15.49
Sautéed Veal Cutlet is Finished with Sweet Marsala Wine and Portobello Mushrooms. Served with Garlic Mash Potato and Seasonal Vegetables
- Spicy Chicken & Seafood** 15.99
Grilled Chicken Breast, Tiger Shrimp, Scallops and Fresh Fish in a Spicy White Wine Cream Sauce. Served with House Rice and Veggies
- Joe's Crispy Fried Halibut Fish & Chips** 1 piece 12.49 / 2 pieces 16.99
This Classic Dish is Served with Halibut, Fresh Fries and Homemade Tartar Sauce
- Honey Teriyaki Tilapia** 14.99
Roast Tilapia Finished with a Honey-Teriyaki Glaze Served with Seasonal Vegetables and Roasted Potatoes
- Black Pepper Rainbow Trout** 16.99
Crusted with Fine Herbs and Black Pepper, Served with Roasted Potatoes, Vegetables and a Chilled Dill Sauce
- Atlantic Salmon Fillet** 16.99
Broiled and Served with Roasted Potatoes, Sautéed Vegetables and a Chilled Dill Sauce
- Blackened Chilean Seabass** 20.99
Topped with Tomato Cucumber Salsa and Served with Seasonal Vegetables and House Rice
- BBQ Baby Back Ribs** 20.99
Served with a Choice of Two Sides
- Slow Cooked Roast Beef** 15.49
Served with Demi-Glaze and a Choice of Two Sides
- Certified Angus Top Sirloin** 19.99
Served with a Choice of Two Sides
- Certified Angus New York Sirloin** 22.99
Served with a Choice of Two Sides
- Certified Angus Boneless Rib-Eye** 29.99
Served with a Choice of Two Sides
- Roasted Rack of Lamb** 29.99
Drizzled with a Pesto Demi-Glaze and Served with a Choice of Two Sides