

★ SHARE PLATES ★

CALAMARI

Marinated, dusted and lightly fried to perfection, then seasoned with our signature spices. Served with Rickard's White Aioli and Southern Cajun dipping sauces. 10.49



TEXAS LOADED POTATO SKINS

Loaded with bacon, melted cheddar & mozzarella, Rickard's Red Smoky BBQ sauce, salsa, and oven-baked; then drizzled with our signature garlic dill dressing. 8.99

RICKARD'S RED CHILI NACHOS GRANDE

Sirloin beef chili infused with Rickard's Red, layered over crisp nacho chips, loaded with cheddar & mozzarella, and oven-baked. Topped with sour cream, salsa, jalapeños, green onions, pico de gallo and a hot sootch bonnet pepper. 15.99

Substitute Grilled Certified Angus Beef Top Sirloin or Marinated Pulled Pork 1.99

Premium Vegetarian Nachos Grande 12.99

DOUBLE CHEESEBURGER SPRING ROLLS

Hand-rolled, fried golden brown and served with Rickard's White Aioli and Thousand Island dressing. 9.99

MARINATED GRILLED CHICKEN QUESADILLA

A fresh flour tortilla loaded with grilled chipotle marinated chicken, cheddar & mozzarella, roasted garlic, fire-roasted corn, jalapeño Monterey Jack cheese, green onions and pico de gallo. Served with sour cream, salsa and jalapeños. 10.99 Substitute Grilled Certified Angus Beef Top Sirloin 0.99

OVEN-BAKED FIVE CHEESE ANTOJITOS

A spicy blend of cheeses, peppers, onions, tomatoes and jalapeños; hand-rolled and made fresh daily. Served with chipotle ranch. 7.99

FETA BRUSCHETTA

Marinated tomatoes served on a garlic diabatta loaf, topped with crumbled feta cheese, garlic dill dressing and a balsamic glaze, 9.99

SIZZLING SKILLET OF MUSHROOMS

Fresh mushrooms sautéed and finished in a white wine garlic Parmesan cream sauce. Served with a garlic clabatta loaf, 6.99

RICKARD'S WHITE PREMIUM FIVE CHEESE DIP

An amazing blend of roasted garlic, sun-dried & fresh tomatoes, green onions, peppers, cheddar & mozzarella, Parmesan, Asiago & Romano cheeses and Rickard's White Belgian Ale. Served with responsed parts of the and belgi



★ CHAMPIONSHIP WINGS ★



All of our wings are cooked fresh to order... your order!

STEP 1: DUSTED or TRADITIONAL

STEP 2: SAUCED OF DRY RUB SEASONING

STEP 3: CHOOSE A DIPPING SAUCE

Signature Garlic Dill, Gourmet Blue Cheese or Butternilk Ranch

HEAT

Mild

Chipotle BBQ Honey Garlic

Rickard's Red Smoky BBQ

Teriyaki Honey BBQ HEAT

Medium Joe's Buffalo Butter Louisiana

Frank's" RedHot" Sweet Chill

Southern Cajun

HEAT

Frank's" RediHot" Hot N' Honey Frank's" RediHot" Chili N' Lime

Orange Curry Frank's* RedHot* Xtra Hot

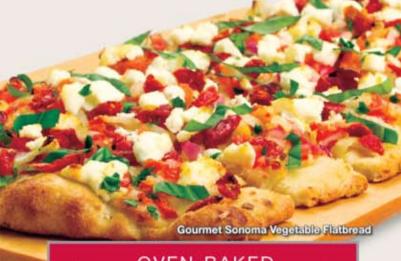
Joe's Xtreme Butter

DRY RUB SEASONING

Cajun Sea Salt & Cracked Pepper Lemon Pepper

Salt & Vinegar

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* FLATBREADS *

GOURMET SONOMA VEGETABLE

Roasted red peppers & garlic, sautéed onions, marinated & sun-dried tomatoes, pizza mozzarella, crumbled goat cheese and fresh basil. 12.99

JOE'S BUFFALO CHICKEN

Breaded chicken chopped and tossed with our signature Joe's Buffalo Butter sauce with smoked bacon, fresh tomatoes, cheddar & mozzarella, green onions and buttermilk ranch dressing. 12.99

SAN DIEGO CHICKEN

Breaded chicken, smoked bacon, cheddar & mozzarella, pico de gallo, green onions, lettuce and garlic dill dressing. 12.99



JOE'S MARKET FRIES

A pound and a half of our thick-cut, skin-on Russet potato fries seasoned with sea salt, a touch of garlic and ground black pepper. Served with Rickard's White Aloli for dipping. **5.99**

JOE'S BUFFALO FRIES

Joe's Market Fries tossed in our signature Joe's Buffalo Butter sauce. Served with Rickard's White Aloli for dipping. 6.29

LOADED CHILI & CHEESE FRIES

Loaded with Rickard's Red sirloin beef chill and mounds of cheddar & mozzarella. Served with sour cream, green onions and jalapeños. 7.49

SMOKED MEAT POUTINE

Topped with mouth-watering Montreal smoked meat, loads of cheese curds and rich beef gravy. 8.49



★ THIN CRUST PIZZAS ★

Gluten-free pizza crust available for any pizza 0.99

PEPPERONI AND BACON

Pepperoni, smoked bacon, pizza mozzarella and our signature pizza sauce on top of our thin crust. 12.99

GOAT CHEESE

Roasted red peppers & garlic, sun-dried tomatoes, red onion, pizza mozzarella, crumbled goat cheese and fresh basil. 14.99

PHILLY STEAK

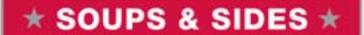
Grilled Certified Angus Beef top sirloin, sautéed onions, peppers & mushrooms and cheddar & mozzarella. 13.49

MEDITERRANEAN

Marinated tomatoes, roasted red peppers, red onion, kalamata olives, pizza mozzarella, feta cheese, our signature pizza sauce and gartic dill dressing. 13.49

CHIPOTLE BBQ CHICKEN

Marinated grilled chicken, fresh tomatoes, green onions and pizza mozzarella. Garnished with chipotle BBQ sauce. 13.99



OVEN-BAKED THREE CHEESE ONION SOUP

Sautéed onions simmered in a beef broth with Dutch rusk bread and topped with Swiss, pizza mozzarela and feta cheeses, 6,49

JOE'S SIGNATURE CHICKEN GUMBO SOUP

Gently spiced mixture of chicken, onion, celery, peppers, okra and rice. Served with Frank's **RedHot ** sauce: 5.49

SOUP OF THE DAY

Please ask for today's fresh and delicious featured soup. 4.99

STARTER CAESAR, FIELD OF GREENS OR MEDITERRANEAN SALAD

A smaller portion, freshly made to start your meal. 5.99

OVEN-BAKED THREE CHEESE GARLIC BREAD

Garlic butter brushed ciabatta topped with our three cheese blend. 7.99

RICKARD'S RED SIRLOIN BEEF CHILI

An all-time favourite infused with Rickard's Red and topped with cheddar & mozzarella, sour cream and garnished with slices of jalapeños. Served with garlic ciabatte loaf and Frank's® RedHot® sauce. 7.49



JOE'S BUFFALO CHICKEN

Breaded chicken tossed with our signature Joe's Buffalo Butter sauce, smoked bacon, fresh tomatoes, cheddar & mozzarella, green onions and buttermilk ranch dressing. 13.99



* SALADS *

ASTORIA SALAD

Our mixed greens with grape tomatoes, fire-roasted com, celery, cucumber, mandarin oranges and fresh strawberries tossed in our gournet blue cheese dressing and topped with crumbled goat cheese and roasted almonds, 12.49

CALIFORNIA CHOPPED

Turkey, fresh avocado, smoked bacon, egg, fresh tomatoes, mandarin oranges and cheddar & mozzarella tossed with mixed greens in buttermilk ranch dressing. 12.99

GRILLED ATLANTIC SALMON CAESAR

Freshly tossed Caesar salad topped with seasoned grilled Atlantic salmon. 14.99; Entrie Caesar 8.99

MEDITERRANEAN

Roasted red peppers, fresh grape tornatoes, cucumber, red onion, feta cheese and kalamata ofives tossed with romaine in our signature feta and oregano dressing. 9.99

FIELD OF GREENS

Mixed greens topped with fresh grape tomatoes, cucumber, red onion, celery, shredded carrots and served with your choice of dressing. 7.99

BLACKENED CHICKEN AND GOAT CHEESE

Cajun spiced chicken seared on a hot iron skillet, fresh grape tornatoes, cucumber, celery, red onion, shredded carrots and crumbled goat cheese served over a bed of mixed greens tossed in a balsamic vinaigrette. 14.99

CHIPOTLE SOUTHWEST CHICKEN

Marinated grilled chicken over mixed greens tossed with fire-roasted corn, green onions, cheddar & mozzarella, crunchy corn tortilla strips and chipotle ranch dressing. Topped with fresh pico de gallo. 12.99

Add to any salad Grilled Certified Angus Beef Top Sirloin or Grilled Atlantic Salmon 5.99; Marinated Grilled Chicken 4.99

Available Salad Dressings:

Balsamic Vinaigrette, Sun-Dried Tomato & Oregano, Buttermilk Ranch, Gourmet Blue Cheese, Raspberry Vinaigrette, Signature Garlic Dill, Zesty Italian, Feta and Oregano, Thousand Island, Caesar and Chipotle Ranch



GOURMET BURGERS



All burgers are served on a brioche bun and come with crisp lettuce, fresh tomato, red onion, sliced deli pickle and are served with your choice of market fries, field of greens salad or savoury rice.

A vegetarian patty can be substituted in any burger at no additional cost.

APPLEWOOD BACON & CHEDDAR BURGER

Applewood smoked bacon and cheddar, 11,99 Joe's Classic Burger 10.49

CRACKED PEPPERCORN BURGER

Crusted with peppercorns and topped with breaded onion rings, Rickard's White Aloli and Swiss cheese. 13,99

SOUTH PHILLY ANGRY BURGER

Sautéed onions, jalapeños, Philadelphia Cream Cheese* and Joe's Buffalo Butter, 12,99



Mathanes FAMOUS FOOT LONG HOT DOG

Enjoy Nathan's world famous hot dog right out of the ball park! 9.99 Add Sauerkraut 0.99

Enhance your Nathan's experience with any one of our unique gourmet burger combinations 2.99

HANG TEN BURGER

Fresh avocado, pico de gallo and jalapeño Monterey Jack cheese. 13.49

LAREDO CHILI AND CHEDDAR BURGER

Sirloin beef chili infused with Rickard's Red and topped with cheddar and jalaperios, 12.99

CERTIFIED ANGUS BEEF SLIDERS

Grilled to perfection, seasoned and served on brioche slider buns. 10.49 Add cheddar cheese 0.49: Add bacon 0.49

RICKARD'S RED SMOKY BBQ AND FETA BURGER

Rickard's Red infused BBQ sauce topped with crumbled feta cheese. 13.99

THE REDONKULOUS BURGER

Our Infamous Double Stacked "We Dare You to Finish It" Gourmet Burger!

Fully loaded with applewood bacon, cheddar, sautéed mushrooms, breaded onion rings and Thousand Island dressing, 16.99



SANDWICHES & WRAPS



All sandwiches and wraps are served with your choice of market fries, field of greens salad or savoury rice.

APPLEWOOD BACON & CHEDDAR GRILLED CHICKEN

Grilled marinated chicken with applewood smoked bacon, cheddar and Rickard's White Aioli. Served with crisp lettuce and fresh tomato. 12.99

STACKED TURKEY CIABATTA CLUB

Oven-roasted turkey, applewood smoked bacon, cheddar, crisp lettuce, fresh tomatoes and Caesar dressing on a ciabatta bun. 11.99

CHAMPIONSHIP BUFFALO CHICKEN SANDWICH

A dusted chicken breast, fried and tossed in your choice of wing sauce. Served with crisp lettuce, fresh tomatoes and buttermilk ranch dressing, 11.99

FAMOUS DELI REUBEN

Montreal smoked meat, Swiss cheese, sauerkraut and Thousand Island dressing grilled on marble rye bread. Served with colesiaw, sliced pickle and sploy Keen's Hot Mustard, 11.99

MARINATED PULLED PORK SANDWICH

Tender pulled pork smothered in our chipotle BBQ sauce and breaded onion rings served on a brioche bur. 11.49

SAN DIEGO CHICKEN WRAP

Tender breaded chicken, smoked bacon, crisp lettuce, pico de gallo, cheddar & mozzarella and garlic dill dressing wrapped in a fresh flour tortilla. 10.99

GOURMET SONOMA VEGETABLE WRAP

Fresh avocado, roasted red peppers, pico de gallo, fire-roasted corn, cucumber, marinated tomatoes, salsa and our five cheese dip wrapped in a fresh flour tortilla. 10.99

OVEN-BAKED STEAK OR CHICKEN FAJITA WRAP

Grited Certified Angus Beef top sirioin or marinated chipotle chicken with sautéed orions & peppers, pico de gallo, cheddar and rice wrapped in a fresh flour tortilla. and oven-baked. Served with sour cream: 11,99

TOP SIRLOIN STEAK SANDWICH

Grilled Certified Angus Beef top sinoin served open face on a clabatta bun with sautéed onions & mushrooms and breaded onion rings. 14.49

STACKED MONTREAL SMOKED MEAT

Montreal smoked meat, Swiss cheese and Dijon mustard on marble rye bread. Served with coleslaw, sliced pickle and Keen's Hot Mustard. 11.49

BAJA CHICKEN SANDWICH

Grilled marinated chipotle chicken with guacomole, fresh avocado, pico de gallo and crisp lettuce. Served with fresh tomatoes, oucumber and garlic dil dressing, 12.99



★ THE GRILL ★

Our steaks are aged a minimum of twenty-eight days to ensure extra tendemess and are grilled to your liking. Served with seasonal vegetables and your choice of potato or savoury rice.

8oz CERTIFIED ANGUS BEEF TOP SIRLOIN

Hand selected to ensure each steak is well marbled. 19.99

14oz AAA RIBEYE STEAK

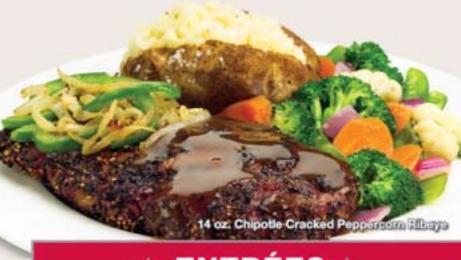
Tender, juicy, well-marbled and considered the most flavourful cut. 26.99

TOP SIRLOIN GOAT CHEESE AMANDINE

Our 8oz Certified Angus Beef top sirtoin topped with crumbled goat cheese and roasted almonds, 21,99

CHIPOTLE CRACKED PEPPERCORN RIBEYE

Our 14oz AAA ribeye steak crusted in peppercorns, topped with onions & peppers and served with a chipotle peppercorn gravy, 28,99



* ENTRÉES *

8oz BLACKENED CAJUN ATLANTIC SALMON

Cajun spiced salmon fillet seared on a hot iron skillet served with seasonal vegetables, signature garlic dill dressing and your choice of potato or savoury rice. 17.99

Available as Teriyeki Glazed Salmon

PAN-SEARED LEMON PEPPER HADDOCK

Two fillets of haddock served with Rickard's White Aioli, seasonal vegetables and your choice of potato or savoury rice. 17.49

CHICKEN CARBONARA

Seasoned grilled chicken, smoked bacon, red onion and snow peas tossed with penne in a white wine garlic Parmesan cream sauce. Garnished with shredded Asiago cheese and fresh chopped basil. Served with a garlic ciabatta loaf, 15.99

FETTUCCINE SOSTANZA

Sun-dried tomatoes, garlic and olive oil tossed with fettuccine, roasted red peppers, red onion and kalamata clives. Topped with crumbled feta cheese and fresh basil. Served with a garlic clabatta loat, 13.99

OVEN-BAKED FIVE CHEESE CHICKEN PENNE

Seasoned grilled chicken with roasted red peppers, marinated & sun-dried tomatoes and red onion. Tossed with penne in a Rickard's White Five Cheese infused cream sauce. Served with a garlic cabatta loaf. 15.99

BLACKENED CHICKEN & SHRIMP DIABLO

Blackened chicken, tiger shrimp, fresh tomatoes, peppers, red onion and fettucine tossed in a spiced garlic tomato sauce. Served with a garlic ciabatta loaf, 16.99

FULL RACK OF BBQ BABY BACK RIBS

Seasoned, slow roasted in our signature barbecue sauce until tender, then grilled to perfection. Served with coleslaw and your choice of market fries, field of greens salad or savoury rice. 23.99

Complete your rib experience by choosing one of our signature sauces. Joe's Signature BBQ, Chipotle BBQ, Honey Garlic, Frank's® RedHot® Sweet Chili, Teriyaki, Louisiana, Honey BBQ or Rickard's Red Smoky BBQ

HALF RACK OF RIBS 17.99

HALF RACK OF RIBS N' CHAMPIONSHIP WINGS 22.99 HALF RACK OF RIBS N' BBQ CHICKEN BREAST 22.99

GRILLED BBQ SMOTHERED CHICKEN

Two grilled chipotle marinated chicken breasts with Joe's Signature BBQ sauce. Topped with sautéed onions & mushrooms and melted cheddar & mozzarella. Served with seasonal vegetables and your choice of potato or savoury rice. 16.49

ROASTED ALMOND ORANGE GRILLED CHICKEN STIR FRY

Grilled and sliced marinated chicken, fresh seasonal vegetables, mandarin oranges and roasted almonds, pan fried with a sweet chill sauce. Served over a bed of savoury rice. 14.99

GRILLED BALSAMIC CHICKEN

Two grilled marinated chicken breasts topped with a balsamic cream sauce and served with seasonal vegetables and your choice of potato or savoury rice. 16.49

GRILLED MARINATED CHICKEN OR STEAK FAJITAS

Your choice of grilled marinated chicken or Certified Angus Beef top sirloin with sautéed onions & peppers and rice on a hot iron skillet. Served with warm flour tortillas, salsa, sour cream, crisp lettuce, jalapenos, pico de gallo and cheddar & mozzarella. 18.99

Add your favourite sauce:

Joe's Buffalo Butter, Southern Cajun, Louisiana, Rickard's Red Smoky BBQ, Teriyaki, Chipotle BBQ, Medium or Joe's Signature BBQ

* FAVOURITES*

BUFFALO CHICKEN FINGERS

Crispy chicken tenders tossed in your favourite wing sauce. Served with market fries and your choice of garlic dill, buttermilk ranch or gournet blue cheese dressing for dipping. 12.99

CHAMPIONSHIP WING DINNER

A full pound of wings prepared the way you want them, tossed in your favourite wing sauce. Served with market fries and your choice of dipping sauce. 12.99

RICKARD'S RED MARKET FISH N' CHIPS

Rickard's Red beer-battered haddock fillet, fried golden brown and served with our market fries, tartar sauce, colesiaw and lemon.



SHOELESS JOE'S JOURNEY

The very first Shoeless Joe's opened in Toronto, Ontario in 1985. Since then we have grown across the province and are now proud to serve you in your community.

Shoeless Joe's Sports Grill is all about celebrating sports with family and friends. Whether you're celebrating your favourite team's victory, your league game with teammates or your child's big win, we're here to serve you!

We are proud to be known as **the place to watch the game**, enjoy great food, great drinks and great times! Our commitment to you is to deliver an outstanding guest experience through personalized service, ensuring we only serve you the best.

Please enjoy this menu, which features signature items providing a variety of exciting flavours that can only be discovered at your favourite Shoeless Joe's!

Our team thanks you and we look forward to welcoming you back soon.



Proudly serving our guests since 1985!

www.shoelessjoes.ca



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Prices may vary by location