

MUSIC, CUISINE & CULTURE

Joey's

restaurant & nightclub
Est. 2000



where music matters...





Primo Nachos

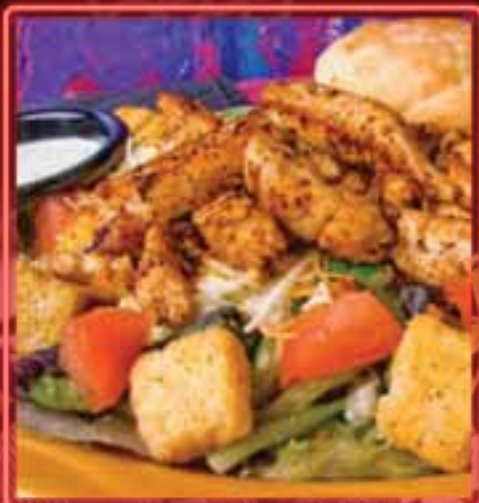
White tortilla chips topped with Monterey Jack and Cheddar, lettuce, salsa and sour cream – Choose Baja Chicken or joeyg’s House Chili \$7.99 • Half Order \$5.99

Add Jalapeños or Black Olives for Only 75¢!



Shrimp Cocktail

Jumbo Tiger shrimp boiled to perfection served with a fresh lemon slice – Choose Spicy or Regular Cocktail Sauce. \$8.99



Chicken Your Way Salad

Chicken strips on fresh field greens with bacon, tomatoes, Monterey Jack and Cheddar – Choose Grilled, Breaded or Cajun Chicken. \$8.99

Starters

Ranch-style Potato Skins

Stuffed with Monterey Jack and Cheddar – topped with real bacon – Choose Ranch or Sour Cream. \$7.99. Vegetarian version also available.

Add Chili - \$2.49

Add Certified Angus Beef® Prime Rib BBQ - \$3.49

Add Jalapeños or Black Olives for Only 75¢!



Southwestern Grilled Quesadilla

Fresh lettuce, salsa and sour cream – Choose Certified Angus Beef® Shaved Beef • Certified Angus Beef® Prime Rib BBQ • Grilled Chicken • Vegetarian \$7.99

Add Jalapeños or Black Olives for Only 75¢!

Mini Crab Cakes

A smaller version of a joeyg’s signature delight served with our house dressing. \$8.99

Wings Your Way

Choose Ranch or Bleu Cheese dressing and any one of our Nine Signature Sauces.

Six Wings \$4.99 • Ten Wings \$7.49 • 18 Wings \$12.99

joeyg’s Signature Sauces

joeyg’s Signature BBQ • Buffalo • Cajun • Teriyaki • Honey-Sesame • Golden BBQ • Scream’n BBQ • Buffalo-Teriyaki • joeyg’s Revenge

Salads

All salads served with a fresh roll and real butter.

Dressings: joeyg’s House Dressing • Vinegar & Oil • Bleu Cheese • French • Honey Mustard • Ranch • Thousand Island • Raspberry Vinaigrette • Balsamic • Lite Ranch • Lite Italian • Lite French

Taco Salad

Tortilla chips piled with joeyg’s House Chili, fresh field greens, tomatoes, salsa, sour cream and Monterey Jack and Cheddar. \$7.99

joeyg’s House Salad

Field greens topped with bacon, Monterey Jack and Cheddar, diced tomatoes and croutons. \$3.99

joeyg’s Caesar Salad

Romaine lettuce, shredded Parmesan and croutons. \$4.99

Add Grilled Chicken or Shrimp – \$4.99

Sandwiches

All sandwiches come with a side.

Toppers: Grilled Onions • Jalapeños • Green Peppers • Mushrooms • Bacon • Salsa. Each \$.99

Cheese: Choose one, no extra charge! Cheddar • American • Swiss • Bleu

Crab Cake Sandwich

Philips of Baltimore style, dressed, on a kaiser roll with joeyg's House Dressing. \$9.99

The Cheeseburger

A half-pound of Certified Angus Beef® ground chuck, dressed, on a kaiser roll \$7.99 Quarter-pound \$5.99



Chicken Your Way Sandwich

Chicken breast fillet, dressed, on a kaiser roll – Choose Charbroiled • Flat-grilled • Breaded • Cajun and ONE of our Nine Signature Sauces. \$7.99

Gourmet BLT

Two thick slices of Texas toast piled high with bacon, lettuce and tomato – Choose Mayonnaise or Miracle Whip®. \$7.99

Morningstar Farms™ Garden Burger

A tasty garden vegetable patty, dressed, on a kaiser roll. \$8.99

Prime Rib BBQ

Certified Angus Beef® Prime Rib slow cooked and seasoned southern style on a kaiser roll. \$9.99

Featured in Indianapolis Monthly



Sides

Potato Salad \$2.99

Chips & Salsa \$2.99

Baja Chicken Enchilada Soup

Cup \$2.50 – Bowl \$3.99

Soup du Jour

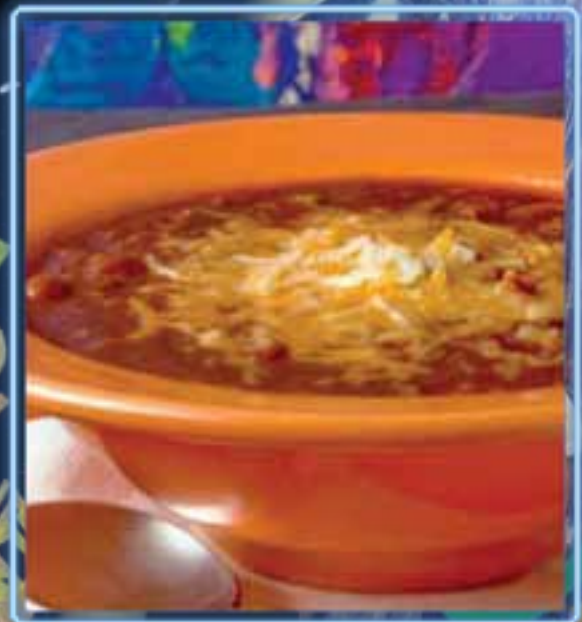
Cup \$2.50 – Bowl \$3.99

Grilled Vegetables

Broccoli, Cauliflower, Carrots, Zucchini and Yellow Squash. \$2.99

French Fries \$2.99

Basket – \$4.99



joeyg's House Chili

Cup \$2.50 – Bowl \$3.99

Baked Potato

Available after 4 p.m. – \$2.99

Loaded Baked Potato

Stuffed with bacon, Monterey Jack and Cheddar. Available after 4 p.m. – \$3.99

Vegetable du Jour \$2.99

Freshly Made Potato Chips

A joeyg's favorite! Choose House or Ranch Dressing. \$2.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

Sides

Grilled Vegetables

French Fries

Freshly Made Potato Chips

Potato Salad

Baked Potato

Loaded Baked Potato (add'l \$1)

Cup of Soup

Vegetable du Jour

joeyg's Signature Sauces

joeyg's Signature BBQ

Buffalo

Cajun

Teriyaki

Honey-Sesame

Golden BBQ

Scream'n BBQ

Buffalo-Teriyaki

joeyg's Revenge

Entrées

Add Shrimp to your meal for only \$4.99.
Add a Salad for only \$3.99.

joeyg's Sizzling Skillets

Only a little hungry? Try one of our sizzling skillets (a smaller version of our classics) served with french fries – Choose Breaded Icelandic Cod • Breaded Chicken Tenderloin • Jumbo Butterfly Shrimp. \$9.99

Fish and Chips

Hand-battered Icelandic Cod fillets with fresh pub chips (fries), tartar sauce and malt vinegar. \$11.99



Crab Cakes

Two Phillips of Baltimore-style crab cakes accompanied by joeyg's house dressing and a fresh lemon with one side. \$15.99

Chicken Your Way Dinner

Two tender chicken breasts smothered in a signature sauce with one side – Choose Charbroiled • Flat-grilled • Breaded • Cajun and ONE of our Nine Signature Sauces. \$9.99

Charbroiled Center-Cut Pork Chop

An eight-ounce chop, grilled to perfection, with one side. \$11.99

Breaded Jumbo Butterfly Shrimp

Butterfly shrimp served with joeyg's homemade cocktail sauce, a lemon wedge and one side – Choose Spicy or Regular Cocktail Sauce. \$12.99

joeyg's Seafood Feast

Choose two: Breaded Shrimp • Cod Fillet • Crab Cake with one side. \$12.99 • All Three \$15.99

Certified Angus Beef® Steaks

All steaks come with a side. Add a Salad for only \$3.99. Add Shrimp, just \$4.99.
Add Sautéed Mushroom or Grilled Onions \$2.99.



Prime Rib



Top Sirloin



Ribeye



New York Strip



Filet Mignon

Friday & Saturday Prime Rib

Rich flavor, juicy tenderness and majestic appearance. The grand champion of beef roasts. One of the most tender beef cuts. Fine grained with generous marbling throughout. Available after 5 p.m. until gone.
12-oz. Queen – \$18.99
17-oz. King – \$23.99

Ten-Ounce Top Sirloin

Well flavored and moderately tender. Economical, versatile, tender and juicy.
\$12.99

Ribeye

A rib steak minus the bone. Fine-grained steak. Rich, beefy flavor. Juicy with generous marbling throughout. One of the most tender beef cuts.
10-oz. – \$16.99
16-oz. – \$23.99

Twelve-Ounce New York Strip

Lean, tender and full flavored. \$21.99

Eight-Ounce Filet Mignon

The most tender beef cut. Lean yet succulent, elegant and convenient. Buttery texture, subtle flavor and compact shape. \$23.99

Images shown are courtesy of Certified Angus Beef®. They do not necessarily reflect the presentation or side dishes of joeyg's Restaurant & Nightclub.



Angus beef at its best®

In virtually all areas of business, a new, improved model comes along and surpasses the competition. In the beef industry, that leader is Certified Angus Beef® product – beef so superior it has passed scrupulous evaluations for quality, and is regarded as the best beef money can buy.

The Certified Angus Beef® (CAB) Program was launched in 1978 by the American Angus Association to enable customers to purchase consistent high quality, specification-branded beef product at licensed restaurants. The Certified Angus Beef® trademark is a federally registered trademark owned by the American Angus Association, the largest beef cattle registry association in the world. In addition, all packing plants, processors and distributors must be licensed by the Association to produce and market under the Certified Angus Beef® trademark insuring the monitoring of the product from "the packing plant to the dinner plate."

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.



Desserts

Creamy Xango™

joeyg's house cheesecake, a banana-caramel cheesecake wrapped in pastry, fried until flaky and golden, dusted with cinnamon and sugar. \$3.99

A la mode -\$1.99

Strawberries & Cream \$3.99

Breyers French Vanilla Bean Ice Cream

Three scoops of premium ice cream. Choose Chocolate sauce • Strawberry sauce • Caramel sauce. \$3.99



Derby Pie®

A Kentucky Tradition! Chocolate nut pie drizzled with chocolate sauce. \$3.99

A la mode - \$1.99

Backstage

A Word from joeyg

I am excited to be a part of historic downtown Madison. This is my second business in the world's greatest little river town. As a citizen here, I want joeyg's Restaurant and Nightclub to offer a different flavor to the downtown atmosphere, both in food, live musical entertainment and art. joeyg's offers a place for late night food and fun. We are open seven days a week, with live music most every night we're open.

About the creator of joeyg's murals – Patty Cooper Wells

When joeyg decided to open a restaurant on Madison's Main Street, he knew he wanted a unique look for his venue. He approached his friend, artist Patty Cooper Wells, to come up with a concept for a mural to be the centerpiece of joeyg's, giving her total freedom for the project. Taking inspiration from joeyg's motto, "Where Music Matters," Patty chose to celebrate music. The mural, completed in the summer of 2000, depicts musicians Robert Johnson, Bob Marley, Janis Joplin, Jimi Hendrix and Miles Davis in lively swirls of color.

"The mural is an expression of the vitality of the music," says the artist. Patty Cooper Wells is a native of Southern Indiana. Her colorful expressionist paintings have won several awards and have been exhibited throughout the region. In 2003 she painted joeyg's artful wooden benches, and in 2005 she completed murals in the men's and women's restrooms, all continuing joeyg's musical theme. Patty works from her home studio which she shares with her husband, surrealist photographer John H. Wells. Their artwork can be seen at www.secretcircus.com.

joeyg's Bio

Since I was a kid, I've had an uncanny interest in music and the arts. In 1981, I pursued my passion by opening Louisville's first true live alternative venue called The Beat. I further fulfilled my dream by opening House O' Hits right here in downtown Madison. Now, my wife Cheri and I are thrilled to offer great live music and food to Madison through joeyg's Restaurant and Nightclub.

Thank you

The staff at joeyg's hopes your dining and entertainment experience is real.

www.joeygs.com

www.facebook.com/pages/Madison-IN/joeygs/76802939365

Menu Design by Certified Angus Beef LLC (10/10). www.certifiedangusbeef.com