



*Prepare for  
yummy*

CELEBRATING  
10<sup>th</sup>  
ANNIVERSARY

AMELIA  ISLAND  
RESTAURANT WEEK 2018

JANUARY 19-28

[AMELIAISLAND.COM/YUMMY](http://AMELIAISLAND.COM/YUMMY)

# JOE'S SECOND STREET BISTRO

—  
DINNER

THIRTY-ONE DOLLARS

Per Person

## *Appetizer Choices*

Bistro Salad

*With Creamy Tarragon Vinaigrette  
and Fresh Chopped Vegetables*

Caesar Salad

*With Shaved Romano  
and Garlic Croutons*

## *Entrée Choices*

Braised Sirloin

*Served with Seasoned Smashed Potatoes and Corn Succotash*

Shrimp & Grits

*Local Shrimp and Fresh Stone Ground Grits | Served with a White Vermouth Tasso Ham Sauce*

Grilled Salmon

*With Sweet Pepper Fennel Relish, Roasted New Potatoes and Garnished with Candied Bacon*

Grilled Center-Cut Pork Chop

*Lightly Seasoned with Jerk Spices and Topped with Homemade Pepper Jelly | Served with Stone Ground Grits and Mixed Vegetables*

## *Dessert*

Homemade Key Lime Pie

*Includes a non-alcoholic beverage*



AMELIA  ISLAND  
RESTAURANT WEEK

Cannot be combined with any other discount. Tax and gratuity not included.

# JOE'S SECOND STREET BISTRO

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## DINNER

### FORTY-ONE DOLLARS

Per Person

### *Appetizer Choices*

Soup Du Jour

Bistro Salad  
*With Creamy Tarragon  
Vinaigrette and Fresh  
Chopped Vegetables*

Gumbo

### *Entrée Choices*

Grilled New York Strip Steak

*Served with Seasoned Smashed Potatoes and Vegetables*

Chicken Cordon Bleu

*Lightly Breaded and Pan Sautéed, Topped with Julienne Ham & a Boursin Cream Sauce | Served with Smashed Potatoes & Collard Greens*

Cornmeal Encrusted Catch of the Day

*With Stoneground Grits, Roasted Pepper Jelly and Vegetable of the Day*

Risotto Milanese

*Fresh Sautéed Shrimp, Calamari, Scallops and Vegetables, Tossed in a Saffron Broth*

### *Dessert*

Homemade Key Lime Pie

*Includes a non-alcoholic beverage*



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# JOE'S SECOND STREET BISTRO

—  
LUNCH

TWELVE DOLLARS

Per Person

## *Entrée Choices*

### Grilled Salmon BLT

*Fresh Salmon Topped with Applewood Smoked Bacon, Micro Greens, Tomatoes, Feta and Remoulade Sauce  
Served with Fries*

### Grilled Steak Tacos

*Seared Sirloin Served in a Warm Flour Tortilla with Jalapeño Slaw, Pico de Gallo and Cheese  
Served with Fries*

### Corn Meal Encrusted Trout

*Pan-sautéed, Topped with Red Pepper Jelly  
Served over Roasted Potatoes and Vegetable of the Day*