



Dinner Menu

Executive Chef, Joey Santos

BEGINNINGS

Shrimp Cocktail **\$10.95**

Four coconut-battered dipped Baja California jumbo prawns. Served with a fresh cocktail sauce.

Mediterranean Bruschetta **\$8.95**

Grilled pizza dough served with diced roma tomatoes, green onions, garlic, olive oil, and feta cheese. Served atop a fresh spring mix salad.

Southern Spring Rolls **\$7.95**

Collard greens, smoked turkey stuffed in wonton skins and fried golden served with a garlic hot sauce and balsamic reduction drizzle.

St. Tropez Crudités **\$7.95**

Fresh Crisp vegetables, hardboiled egg. Served in a clay pot with an olive tapenade.

Thai-Beef Tenderloin Sate **\$9.95**

Tenderloin beef medallions marinated in garlic, cilantro, curry, turmeric, and coconut milk skewered and grilled medium rare and served with a Thai peanut sauce.

SALAD

Michigan Salad **\$8.95**

A mélange of mixed greens, red onions, dried cherries, candied pecans, Gorgonzola cheese, and tossed with JoJo's Signature Mae Mae's French Style Vinaigrette Dressing™.

Tower Salad **\$7.95**

Piled high lettuce, cucumbers, shredded carrots, tomatoes, crumbled bacon, diced hard boiled eggs and feta cheese. Served with JoJo's Signature Mae Mae's French Style Vinaigrette Dressing™.

Caprese **\$8.95**

Fresh Buffalo mozzarella, pesto, vine ripened tomatoes and a drizzle of sun-dried tomato pesto.

Roasted Beet & Goat Cheese **\$8.95**

Roasted beets and goat cheese. Served over a mélange of mixed greens, candied pecans, and tossed with balsamic vinaigrette.

SOUP

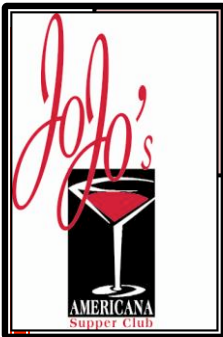
Chilled Gazpacho **\$7.95**

Cucumbers, onion, garlic, tomato, cilantro, jalapeños, and sweet red peppers

Chef's Choice Soup

Our server will inform you of today's chef's choice.

**18% Gratuity is applied automatically to parties of 6 or more.
No split checks on parties of 5 or more.**



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ENTRÉES

Bistro Tenderloin **\$24.95**

Grilled bistro tenderloin, cooked to order*. Topped with fresh herbs, gorgonzola cheese and balsamic glaze. Served with pommes frites.

Delta Blues Blackstrap Meatloaf **\$17.95**

An individual ground turkey meatloaf wrapped in Applewood bacon. Topped with JoJo's Signature Blackstrap Gravy™ and served with creamy macaroni & cheese.

BBQ Baby Back Ribs **\$17.95**

Grilled baby back ribs topped with JoJo's Signature BBQ Sauce™ and served with beer battered onion rings and pineapple coleslaw.

JoJo's Southern Fried Chicken **\$14.95**

Crispy golden fried chicken, skinless & boneless breast and thigh, pineapple coleslaw, and golden hush puppies.

SEAFOOD SPECIALTIES

Grilled Salmon **\$22.95**

Grilled wild salmon with fresh mango salsa. Served over sautéed spinach and fresh cilantro rice.

Chef's Choice Fish

Our server will inform you of today's chef's choice.

Shrimp & Grits **\$17.95**

Louisiana shrimp, pan sautéed with sweet butter and Cajun spices served with warm cheesy grits.

Pecan Crusted Perch **\$17.95**

Pecan crusted perch served over pan sautéed fresh corn, sweet red peppers, and green onions and drizzled with a Kentucky bourbon maple glaze.

A LA CARTE

Mini Cornbread Loaf **\$4.00**

JoJo's famous cornbread with fresh corn, jalapeños, herbs and spices.

DESSERTS

Please ask your server about our homemade delights.

**Notice, items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*

We use zero trans fat oils.