JHS BAR BITES

Italian Wagyu Beef Meatballs Marinara
Wagyu beef, ground pork, onion, garlic, herbs, bread crumbs, egg, Parmigiano Reggiano, fresh mozzarella, toasted ciabatta.....22

Tempura Surf & Turf, Atlantic lobster tail, white shrimp, mushrooms, farm fresh vegetables, citrus-ponzu sauce.....27

Deviled Eggs, truffled bacon, roasted onion, chive 21

Ahi Poke Tostadas, ahi, avocado, garlic, ogo, sweet onion, sesame seeds, spicy mayo, and Togarashi.....20

Cajun Buttermilk Picnic Chicken marinated in buttermilk and Cajun spices, fried crisp, chipotle ranch dipping sauce...19

Smash Sliders, USDA prime chuck burger, sweet onion, American cheese, bacon, pickle, house baked bun, drive-in sauce, with crispy fries 18

Tempura Fried Bacon, thick cut, maple-sambal sauce (3 ea.) 14

Wagyu Beef Fat Truffle Fries, black truffle aioli.....18

Spicy Habanero Butter Shrimp, garlic, butter, white wine ..24

Calamari Marinara, sautéed in olive oil, Marinara sauce, shaved toasted garlic, Calabrian chilies, parsley & basil 20

Dungeness Crab Cakes, Thai sweet-n-sour beurre blanc, green papaya salad, with garlic-lime dressing.....39

Roasted Bone Marrow, carrot puree, duck Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette 29

Seven Flavor Prime Tenderloin Bites*, lemongrass, ginger, garlic, 5 spice, sesame, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....26

Fresh Shucked Oysters*
1/2 dozen oysters on the 1/2 shell, classic cocktail sauce, Champagne mignonette, lemon.....30

Ahi Tartare*
Sashimi grade ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points.....29

Spicy Shrimp Cocktail
White prawns, daikon-carrot curls, spicy cocktail sauce, lemon.....18

A 20% service charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions, and benefits.
* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meat, having never been frozen, may be hazardous to your health.

JHS BAR PLATES

American Wagyu Steak Frites*, garlic, herb, red wine, marinated 8oz wt. American Wagyu bavette steak, house cut wagyu beef fat fries, roasted garlic aioli.....42

USDA Prime Beef Bacon Cheeseburger*, 10oz. ground prime chuck burger, New York white cheddar, bacon, house baked bun, drive-in sauce, lettuce, heirloom tomato, pickle, sliced red onion, house cut wagyu beef fat fries 31
There is a $4 charge to split the burgers, (includes additional fries!)
we can only split the burger one time. GF bun add $2

Burger Grilling Temperatures
Medium – Pink with Red Center
Medium-Well - Pink Throughout
Well - Light Pink Center

SOUPS & SALADS

Lobster Bisque, Atlantic lobster, caviar cream, chives 25

French Onion Soup, ciabatta crouton, Gruyeré & Parmigiano Reggiano cheeses 21

Burrata, Beets, & Chanterelle golden beet carpaccio, pickled chanterelle mushrooms, roasted red beets, toasted pistachios, orange vinaigrette, micro red sorrel. 22

Artisan Baby Iceberg Lettuce Salad , whole head baby iceberg lettuce, house cured bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River blue cheese 21

Caesar Salad*, little gem romaine, garlic croutons, Parmigiano Reggiano, Spanish anchovy, lemon.....18

House Baked Bread
French gougere, Bavarian pretzel rolls, Italian ciabatta rolls, and Croccantini. Whipped European butter, sea salt, olive oil
serves 2-4 people 13

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SURF

Fresh NW King Salmon*, grilled over mesquite
seasoned with butter, lemon, garlic and vermouth,
Yukon Gold mashed potatoes, fresh local asparagus 64

Miso Glazed Sablefish
Marinated black cod, braised baby bok choy,
grilled shiitakes, snow peas, wasabi mashed potato 60

Dungeness Crab Cakes, Thai sweet-n-sour beurre blanc,
green papaya salad, with garlic-lime dressing (5 ea.).....58

Atlantic Lobster Tails, 9oz. tail,
mesquite grilled, sherry butter poached,
with lemon, and creamy butter sauce..... one 66/ two 122

SURF & TURF

Steak & Lobster*, Mesquite Grilled 6oz USDA Prime filet mignon,
4oz butter poached lobster tail, Yukon Gold mashed potato,
asparagus, béarnaise sauce 107

Steak Oscar*, Mesquite Grilled 6oz USDA Prime filet mignon,
Dungeness crab legs, Yukon Gold mashed potato, asparagus,
béarnaise sauce.....102

King Crab & Corn Risotto, Alaskan king crab meat, sweet
corn, creamy risotto, chives, and Parmigiano Reggiano
cheese. 69

TURF

Steakhouse Salad*, prime sirloin cap steak, Rogue River
blue cheese, white balsamic vinaigrette, wild greens,
marinated mushrooms, grape tomatoes, crispy onions.....49

South American Mesquite Grilled Roasted Chicken
Cauliflower rice, bell peppers, toasted garlic,
tomatillo-chipotle sauce, fire-grilled jalapeno, chimichurri ..42

Chanterelle and Corn Risotto, Locally foraged chanterelle
mushrooms, sweet fresh corn, chives, Parmigiano Reggiano
cheese.....42

Vegetable Wellington, puff pastry, wild and cultivated
mushrooms, carrot, onion, garlic, spinach, thyme,
caramelized onion sauce.....39

Rigatoni Italian Sausage Bolognese, wagyu beef,
spicy Italian sausage, roasted red bell peppers, garlic,
herbs, garlic cream sauce, Parmigiano Reggiano.....39

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Steak Grilling Temperatures
Rare - Bright Red, Cool Center
Medium Rare - Red Throughout, Warm Center
Medium – Red Center
Medium-Well - Pink Throughout
Well - Light Pink Center
Very Well – No Pink

USDA PRIME STEAKS

Omaha, Nebraska, Grilled over Mesquite Coals
28 Day Custom-Aged USDA Prime Beef

Filet Mignon* .....6oz – 76 8oz - 86

Rib Eye Steak*.....16oz – 97

Delmonico, Bone-In New York Strip*.....21oz – 102

Porterhouse*.....34oz – 132

45 Day Custom-Aged USDA Prime Beef

Rib Eye Steak*.....14oz – 100

AMERICAN WAGYU

Snake River Farms, *Boise, Idaho, Grilled Over Mesquite Coals*

Sirloin* 8oz– 68

Filet Mignon* 6oz– 98

Rib "Cap" Steak*..... 8oz – 119

Eye of the Rib Steak*.....12oz - 115

Pan Seared

Filet Mignon* ..... 4oz – 70

AUSTRALIAN WAGYU

Sher Wagyu, Ballan, Victoria, Pan Seared

Rib Eye* .....8oz – 99

Filet Mignon..... 4oz – 79 6oz -115

JAPANESE "A5" 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu, Pan Seared

Filet Mignon* ..... 4oz – 139 6oz – 189

Rib Eye Steak* ..... 4oz – 70 8oz – 112

Filet Mignon Combinations

Hand Cut 4 Ounce Filet Mignon Samplers

Glacier* USDA Prime & SRF American Wagyu 96

Baker* Prime, SRF American & Australian Wagyu.....144

Adams* SRF American, Australian & Japanese A5 Wagyu....234

Rainier* USDA Prime, SRF American, Australian & Japanese A5 Wagyu.....254

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SAUCES

Cognac & Green Peppercorn 10

Béarnaise 9

Red Wine & Shallot Bordelaise 10

Argentinean Chimichurri 8

Black Truffle Butter 9

STEAK ADDITIONS

French Onion Style, French onion sauce, Gruyeré & Parmigiano Reggiano 14

Oscar Style, asparagus spears, Dungeness crab legs, béarnaise sauce 26

Atlantic Lobster Tail*, 9oz tail, butter sauce 66

VEGETABLES

Butter Braised Mushrooms, wild & cultivated selections 19

Cauliflower Rice, bell peppers, toasted garlic, tomatillo-chipotle sauce 18

Fried Brussels Sprouts, lemon caper vinaigrette, Parmigiano Reggiano, garlic chips, parsley 18

Asparagus, brown butter, Meyer lemon hollandaise 19

Char Roasted Broccoli, preserved lemon, capers, Parmigiano Reggiano, red chilies 18

Roasted Vegetables red bell peppers, Cipollini onions, Brussels sprouts, Cremini mushrooms, baby carrots, fingerling potatoes, olive oil, salt and pepper 19

POTATOES, PASTA & MORE

Five Cheese Twice Baked Stuffed Potato, bacon, Scallions, sour cream 19

Lobster Mashed Potatoes, Atlantic lobster, lobster cream, chives 39

Wagyu Beef Fat Truffle Fries, Parmigiano Reggiano, Chives, black truffle aioli 19

Yukon Gold Mashed Potato, butter cream, chives 14/18

Please inform your service staff of any allergies or intolerances. While we take every precaution to honor dietary requirements and minimize the risk of cross-contact, our kitchen handles a wide variety of ingredients and despite our best efforts, we cannot guarantee that cross-contact with allergens has not occurred in our kitchen or before the ingredients arrived.. Please be aware that consuming our food and beverage is done at your own risk, and John Howie Steak and Whiskey by John Howie cannot be held liable for any adverse reactions that may occur.

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BAR HAPPY HOUR

Monday – Saturday ***4pm-6pm*** Sunday ***4pm-9pm***

Deviled Eggs, Chef Howie's deviled eggs, truffled bacon & roasted onion (3 ea.) 9

Spicy Shrimp Cocktail, White prawns, daikon-carrot curls, spicy cocktail sauce, lemon..... 15

Italian Wagyu Beef Meatballs Marinara
Wagyu beef, ground pork, onion, garlic, herbs, bread crumbs, egg, Parmigiano Reggiano, fresh mozzarella, toasted ciabatta..... 18

Smash Sliders, USDA prime chuck burger, sweet onion, American cheese, bacon, pickle, drive-in sauce. 14

Wagyu Beef Fat Truffle Fries, black truffle aioli..... 16

Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic butter, white wine, habanero sauce, ciabatta bread 21

Tempura Fried Bacon, thick cut, maple-sambal sauce.....11

Seven Flavor Prime Tenderloin Bites*, lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, almonds, lime..... 22

Cajun Buttermilk Picnic Chicken breast filets, fried crisp & served with a chipotle ranch dipping sauce (3 ea.) 11

Calamari Marinara, sautéed in olive oil, Marinara sauce, shaved toasted garlic, Calabrian chilies, parsley & basil 17

Caesar Salad, little gem romaine, garlic croutons, Parmigiano Reggiano, Spanish anchovy, lemon 14

Ahi Poke Tostadas, ahi, avocado, garlic, ogo, sweet onion, sesame seeds, spicy mayo, and Togarashi (3 ea.) 16

USDA Prime Beef Bacon Cheeseburger*, 10oz. ground prime chuck burger, New York white cheddar, bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle, sliced red onion, house cut wagyu beef fat fries 28

There is a $4 charge to split the burgers, (includes additional fries!) we can only split the burger one time. GF bun add $2.

Vodka *or* **Gin Martini**..... 13

Lemon Drop Vodka, Lemon, Sugar 13

Mezcal Old Fashioned Mezcal, Agave, Bitters..... 13

Margarita Tequila House Blend, Agave, Lime 13

Manhattan Bourbon, Sweet Vermouth, Bitters 13

Heaven Hill 7 Year "Kupp of Gold" JHS Barrel 13

Knob Creek 9 Year "The Big McDowellski" JHS Barrel..... 13

Larceny Barrel Proof 7 Year "Sneaky Fitz" JHS Barrel..... 15

Red *or* **White Wine** – 4 *or* 8oz glass .....7 / 14

LARGE ICE CUBE – 2

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CHEF'S THREE COURSE
BY JOHN HOWIE
AVAILABLE EVERY DAY IN BAR OPEN-CLOSE

STARTERS
CHOOSE ONE

French Onion Soup, veal stock, ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses

Heirloom Tomato Soup, roasted heirloom tomato, basil crème, EVOO, mini sourdough croutons

Caesar Salad Half, little gem romaine, garlic crouton, Reggiano Parmigiano, lemon-anchovy Caesar dressing

Iceberg Wedge Half, house cured bacon, black olives, grape tomatoes, cracked hazelnuts, crispy shallots, Rogue blue cheese

ENTREE
CHOOSE ONE

South American Mesquite Grilled Roasted Chicken, heirloom Cauliflower rice, bell peppers, toasted garlic, tomatillo-chipotle sauce, fire-grilled jalapeno, chimichurri 62

Rigatoni Italian Sausage Bolognese, wagyu beef, spicy Italian sausage, roasted red bell peppers, garlic, herbs, garlic cream sauce, Parmigiano Reggiano..... 59

Vegetable Wellington, puff pastry, wild and cultivated mushrooms, carrot, onion, garlic, spinach, thyme, caramelized onion sauce..... 56

Miso Glazed Sablefish*
Marinated black cod, braised baby bok choy, grilled shiitakes, snow peas, wasabi mashed potato.....75

Fresh NW King Salmon*, grilled over mesquite seasoned with butter, lemon, garlic and vermouth, Yukon Gold mashed potatoes, fresh local asparagus.....79

6oz USDA Prime Filet Mignon*, brown butter asparagus, Meyer lemon hollandaise, Yukon Gold potato purée 85

8oz American Wagyu Sirloin*, brown butter asparagus, Meyer lemon hollandaise, Yukon Gold potato purée 79

DESSERT
CHOOSE ONE

Salted Caramel Chocolate Ganache Tart

Vanilla Crème Brûlée

Olympic Mountain Ice Cream or Sorbet

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JOHN HOWIE STEAK

Wine Monday

Monday just got significantly better!

Wine Monday is here! Start your week with a bottle of vino—because you've earned it. Every bottle pairs perfectly with good vibes and great company.

Cheers to making Mondays a wonderful time.

Receive 50% off all bottles $100-$300.

Available in our dining room and lounge, must be consumed on site, not available for to-go, may not be paired with any other offers or discounts.

All Sales Final

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