STARTERS

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

DEVILED EGGS Truffled bacon, roasted onion, chives **21**

ITALIAN WAGYU BEEF MEATBALLS MARINARA 22
Wagyu beef, ground pork, onion, garlic, herbs, bread crumbs, egg, Parmigiano Reggiano, fresh mozzarella, olive oil toasted ciabatta.

SPICY HABANERO BUTTER SHRIMP Garlic, butter, white wine **24**

DUNGENESS CRAB CAKES 39
Thai sweet-n-sour beurre blanc, green papaya salad, with garlic-lime dressing

TEMPURA SURF & TURF 27
Atlantic lobster tail, white shrimp, mushrooms, farm fresh vegetables, citrus-ponzu sauce

CALAMARI MARINARA 20
Sautéed in olive oil, Marinara sauce, shaved toasted garlic, Calabrian chilies, Italian parsley & sweet basil

ROASTED BONE MARROW 29
Carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette

SEVEN FLAVOR PRIME TENDERLOIN BITES* 26
Lemongrass, ginger, garlic, 5 spice, sesame, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime

FRESH SHUCKED OYSTERS* 30
½ dozen oysters on the ½ shell, cocktail sauce,champagne mignonette

AHI TARTARE* 29
sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, ancho chili powder, mint, toast points

SPICY SHRIMP COCKTAIL 18
White prawns, daikon-carrot curls, spicy cocktail sauce, lemon

SOUP & SALAD

LOBSTER BISQUE 25
Atlantic lobster, caviar cream, chives

FRENCH ONION SOUP 21
Ciabatta crouton, Gruyère & Parmigiano Reggiano cheeses

ARTISAN BABY ICEBERG SALAD 21
Whole head baby iceberg lettuce; house cured bacon, black olives, heirloom cherry tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, and Rogue River blue cheese

TABLESIDE CAESAR 25 (per person/minimum two people)
Little gem romaine, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire

BURRATA, BEETS & CHANTERELLE 22
Golden beet carpaccio, pickled chanterelle mushrooms, roasted red beets, toasted pistachios, orange vinaigrette, micro red sorrel.

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. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.

USDA PRIME STEAKS

Omaha, Nebraska, Grilled over Mesquite Coals

28 Day Custom-Aged USDA Prime Beef

FILET MIGNON* 6 oz - 76 8 oz - 86

RIB EYE STEAK* 16 oz - 97

DELMONICO, BONE-IN NY STEAK* 21 oz - 102

PORTERHOUSE* 34 oz - 132

45 Day Custom-Aged USDA Prime Beef

RIB EYE STEAK* 14 oz - 100

TABLESIDE FOR TWO

AMERICAN WAGYU "LONG BONE" RIB EYE* 38 oz - 240
Mesquite grilled, roasted vegetables, roasted bone marrow, bordelaise

USDA PRIME CHATEAUBRIAND* 24 oz - 210
Mesquite grilled, roasted vegetables, classic Courvoisier maître d' sauce

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

STEAK ADDITIONS

FRENCH ONION STYLE 14
French onion sauce, Gruyeré and Parmigiano Reggiano

OSCAR STYLE 26
Asparagus spears, Dungeness crab legs, béarnaise

ATLANTIC LOBSTER TAIL* 66
Sherry butter poached & grilled

ALASKAN KING CRAB LEG 90
Oven roasted Merus Leg and cluster, creamy butter sauce, lemon.

SAUCES

COGNAC & GREEN PEPPERCORN DEMI-GLACE 10

BEARNAISE 9

RED WINE & SHALLOT BORDALAISE 10

ARGENTINEAN CHIMICHURRI 8

BLACK TRUFFLE BUTTER 9

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SURF

MISO GLAZED SABLEFISH* 60
Marinated black cod, braised baby bok choy, grilled shiitakes, snow peas, wasabi mashed potato

FRESH NW KING SALMON* 64
Grilled over mesquite seasoned with butter, lemon, garlic and vermouth, Yukon Gold mashed potatoes, fresh asparagus

CRAB CAKES 58
Thai sweet-n-sour beurre blanc, green papaya salad, with garlic-lime dressing

KING CRAB & CORN RISOTTO 69
Alaskan king crab meat, sweet corn, creamy risotto, chives, and Parmigiano Reggiano cheese.

ATLANTIC LOBSTER TAILS* 66 one / 122 two
9oz. tail, mesquite grilled, sherry butter poached, with lemon, and creamy butter sauce.

ALASKAN KING CRAB LEGS * 90 (8oz) / 178 (1 lb.)
Center cut, Alaskan king crab legs, Merus and cluster only, with lemon, and creamy butter sauce.

SURF & TURF

STEAK & LOBSTER* 107
6oz USDA Prime filet mignon, butter poached 4oz. lobster tail, Yukon Gold potato puree, asparagus, bearnaise

STEAK OSCAR* 102
6oz USDA Prime filet mignon, Dungeness crab legs, Yukon Gold potato puree, asparagus, bearnaise

TURF

STEAKHOUSE SALAD* 49
Prime sirloin cap steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions

RIGATONI ITALIAN SAUSAGE BOLOGNESE 39
Wagyu beef, spicy Italian sausage, roasted red bell peppers, garlic, herbs, garlic cream sauce, Parmigiano Reggiano

VEGETABLE WELLINGTON 39
Puff pastry, wild and cultivated mushrooms, carrot, onion, garlic, spinach, thyme, caramelized onion sauce

SOUTH AMERICAN MESQUITE GRILLED ROASTED CHICKEN 42
Cauliflower rice, bell peppers, toasted garlic, tomatillo-chipotle sauce, fire-grilled jalapeno, chimichurri

CHANTERELLE AND CORN RISOTTO 42
Locally foraged chanterelle mushrooms, sweet fresh corn, chives, Parmigiano Reggiano cheese.

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AMERICAN WAGYU

Snake River Farms • Boise, Idaho • Gold Label Custom Aged • BMS 9
A cross breed of 100% pure Wagyu with American Angus beef. American Wagyu is the best of both worlds; the richness and marbling of Japanese Wagyu with the rich beefy flavor more akin to traditional American beef.

MESQUITE GRILLED

SIRLOIN* 8 oz - 68

EYE OF THE RIB STEAK* 12 oz - 115

RIB "CAP" STEAK* 8 oz - 119

FILET MIGNON* 6 oz - 98

PAN SEARED

FILET MIGNON* 4 oz - 70

AUSTRALIAN WAGYU

Sher Wagyu • Ballan, Victoria • Black Label • BMS 9
A cross breed of pure 100% Wagyu and Holstein F1 beef. Produced by the Sher family since1991 Sher Wagyu is Halal certified, highly marbled with a rich, unctuous beef flavor.

PAN SEARED

RIB EYE* 8 oz - 99

FILET MIGNON* 4 oz – 79 6 oz - 115

JAPANESE "A5" 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu • BMS 10-12
Premium and award winning Miyazaki Wagyu has a rich cherry color, butter texture and dense beefy flavor with snowflake-like marbling throughout.

PAN SEARED

FILET MIGNON* 4 oz – 139 6 oz – 189

RIB EYE STEAK* 4 oz – 75 8 oz – 112

FILET MIGNON COMBINATIONS

GLACIER* 96
USDA Prime • SRF American Wagyu

BAKER* 144
USDA Prime • SRF American Wagyu • Australian Sher Wagyu

ADAMS* 234
SRF American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

RAINIER* 254
USDA Prime • American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

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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VEGETABLES

BUTTER BRAISED SHROOMS 19
Wild & cultivated mushrooms

FRIED BRUSSELS SPROUTS 18
Lemon caper-anchovy vinaigrette, garlic chips, Parmigiano Reggiano

ASPARAGUS SPEARS 19
Brown butter, Meyer lemon hollandaise

CHAR ROASTED BROCCOLI 18
Preserved lemon, caper & red chilies

ROASTED VEGETABLES 19
Assorted vegetables, olive oil, sea salt and black pepper

CAULIFLOWER RICE 18
Bell peppers, toasted garlic, tomatillo-chipotle sauce

POTATOES & MORE

TWICE BAKED POTATO 19
Five cheeses, bacon, scallions, sour cream

LOBSTER MASHED POTATOES 39
Atlantic lobster tail, lobster cream, chives

WAGYU BEEF FAT PARMESAN TRUFFLE FRIES 19
Parmigiano Reggiano, chives, black truffle aioli

SWEET CORN-CHANTERELLE MUSHROOM RISOTTO 21
Creamy risotto, locally foraged mushrooms, Parmigiano cheese

YUKON GOLD MASHED POTATOES SM 14 / LG 18
Butter cream, sea salt, chive

JOHN HOWIE STEAK

Thanksgiving
November 26, 2026
3:30pm-7:30pm

Thanksgiving is about coming together and making time for the people who matter most. This year, we'd be honored to be part of your celebration. We'll be open and serving our regular menu, so Let us take care of the cooking while you gather, relax, and enjoy the warmth of the season.

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