

## STARTERS

<b>House Baked Bread</b> , whipped European butter, sea salt, serves 2-4 people ....	5
<b>Deviled Eggs</b> , truffled bacon, roasted onion and chive.....	15
<b>* Jumbo Shrimp and Dungeness Crab Cocktail</b> , cucumber daikon salad, spicy cocktail sauce, lemon.....	26
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	17
<b>* La Belle Farm Foie Gras</b> , warm caramelized honeycrisp apple, purple onion and green cabbage salad, guanciale, aged sherry vinegar, toasted pinenuts, Madiera honey.....	28
<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine.....	18
<b>Dungeness Crab Cakes</b> , green curry caramel vinaigrette, shaved green cabbage and cucumber slaw, micro basil, garlic chips.....	27
<b>Roasted Bone Marrow</b> , carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette .....	22
<b>* Seven Flavor Prime Tenderloin Bites</b> , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime	18
<b>* Ahi Tartare</b> , sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points.....	23
<b>Charcuterie Plate</b> , a selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette ....	28

## SOUPS & SALADS

<b>Lobster Bisque</b> , Atlantic lobster, caviar cream, chives.....	16
<b>French Onion Soup</b> , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	14
<b>Artisan Baby Iceberg Lettuce Salad</b> , whole head baby iceberg lettuce, crispy Kurobuta bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River blue cheese .....	14
<b>Tableside Caesar</b> , little gem romaine, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two).....	17 each
<b>Honeycrisp Apple Salad</b> . organic baby greens, shaved red onion, preserved apricot vinaigrette, dried cranberries, Stilton blue cheese, candied black pepper pecans .....	12
<b>Organic Heirloom Tomato and Burrata</b> , Persian cucumber, avocado, mesquite grilled Vidalia onion, pickled sweet corn, 12 year aged balsamic vinegar, micro basil, Murray River sea salt .....	17

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.

## SPECIALTIES

<b>* Steakhouse Salad</b> , prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions .....	32
<b>Roasted Jidori Chicken</b> , herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives ..	36
<b>* Applewood Grilled NW Wild King Salmon</b> , lemon, vermouth and garlic butter .....	52
<b>Sesame Cauliflower Steak</b> , cauliflower rice stir fry, garlic, ginger, snow peas, celery, scallions, bell peppers, broccoli, sesame oil, tamari.....	29
<b>* Atlantic Lobster Tails</b> , two 9oz. tails, cream sherry butter, lemon, butter sauce.....	97
<b>Cedar Plank Roasted Alaskan King Crab Merus Legs</b> , butter sauce, lemon..	140
<b>* USDA Prime Filet Mignon Medallions "Oscar Style"</b> , Yukon Gold potato cake, asparagus spears, Dungeness crab legs, béarnaise sauce .....	79

## VEGETABLES

<b>Creamed Spinach</b> , house cured Kurobuta bacon, sunny side up free range egg .....	14
<b>Butter Braised Mushrooms</b> , wild and cultivated selections .....	15
<b>Mesquite Grilled Corn</b> , chipotle- honey butter, cotija, cilantro .....	13
<b>Fried Brussels Sprouts</b> , lemon caper vinaigrette, Reggiano, garlic chips.....	15
<b>Asparagus Spears</b> , brown butter, Meyer lemon hollandaise .....	13/16
<b>Char Roasted Broccoli</b> , preserved lemon, caper and red chilies .....	14

## POTATOES & MORE

<b>Five Cheese Twice Baked Stuffed Potato</b> , bacon, scallions, sour cream.....	13
<b>Lobster Mashed Potatoes</b> , Atlantic lobster, lobster cream, chives .....	30
<b>Yukon Gold Potato Cakes</b> , crème fraîche, chives .....	12
<b>Wagyu Beef Fat Truffle Fries</b> , Parmigiano Reggiano, chives, black truffle aioli	15
<b>Beecher's Flagship Reserve Cheddar Mac &amp; Cheese</b> .....	14
<b>Yukon Gold Potato Purée</b> , butter cream, sea salt, chives .....	10/14

## SAUCES

<b>Cognac and Green Peppercorn</b> .....	7
<b>Roquefort Fromage</b> .....	4
<b>Béarnaise</b> .....	5
<b>Red Wine and Shallot Bordelaise</b> .....	7
<b>Steak Sauce</b> .....	3
<b>Argentinean Chimichurri</b> .....	4

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# USDA PRIME STEAKS

*Omaha, Nebraska, Grilled over Mesquite Coals*

*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*

## 42 Day Custom-Aged USDA Prime Beef

\* Rib Eye Steak .....16 oz - 89

## 28 Day Custom-Aged USDA Prime Beef

\* Filet Mignon.....6 oz - 58    8 oz - 68    10 oz – 78  
 \* Top Sirloin.....14 oz - 48  
 \* Delmonico, Bone-In New York Strip.....21 oz - 84  
 \* Porterhouse .....34 oz - 112

# TABLESIDE FOR TWO

\* **Mishima Reserve American Wagyu Beef “Long Bone” Rib Eye**,  
 mesquite grilled, roasted vegetables, roasted bone marrow,  
 bordelaise.....32 oz – 155  
 48 oz - 180  
 \* **USDA Prime Chateaubriand**, mesquite grilled,  
 roasted vegetables, classic Courvoisier maître d’ sauce.....24 oz - 165

# STEAK ADDITIONS

**French Onion Style** .....10  
**Oscar Style** .....20  
**Peppercorn Style**, black pepper crusted,  
 cognac & green peppercorn sauce .....10  
**Atlantic Lobster Tail**, 9oz, cream sherry butter..58  
**Black Truffle Butter**.....5  
**Pan Seared LaBelle Farms Foie Gras**..... 25

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