

STARTERS

House Baked Bread , whipped European butter, sea salt, serves 2-4 people	5
Deviled Eggs , truffled bacon, roasted onion and chive.....	15
* Jumbo Shrimp and Dungeness Crab Cocktail , cucumber daikon salad, spicy cocktail sauce, lemon.....	26
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	17
* Black Truffle Scallops , local black truffles, chablis cream, herb risotto cakes, truffle oil, chervil.....	39
* La Belle Farm Foie Gras , warm caramelized honeycrisp apple, purple onion and green cabbage salad, guanciale, aged sherry vinegar, toasted pinenuts, Madiera honey.....	28
Spicy Habanero Butter Shrimp , garlic, butter, white wine.....	18
Dungeness Crab Cakes , green curry caramel vinaigrette, shaved green cabbage and cucumber slaw, micro basil, garlic chips.....	27
Roasted Bone Marrow , carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette	22
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....	18
* Ahi Tartare , sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points.....	23
Charcuterie Plate , a selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette	28

SOUPS & SALADS

Lobster Bisque , Atlantic lobster, caviar cream, chives.....	16
French Onion Soup , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	14
Artisan Baby Iceberg Lettuce Salad , 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
Tableside Caesar , 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
Honeycrisp Apple Salad . organic baby greens, shaved red onion, preserved apricot vinaigrette, dried cranberries, Stilton blue cheese, candied black pepper pecans	12
Organic Heirloom Tomato and Burrata , 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

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

VEGETABLES

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

POTATOES & MORE

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

SAUCES

Cognac and Green Peppercorn	7
Roquefort Fromage	4
Béarnaise	5
Red Wine and Shallot Bordelaise	7
Steak Sauce	3
Argentinean Chimichurri	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 Steak16 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

* Porterhouse34 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 sauce10
- Alaskan King Crab Merus Leg,** butter sauce.....35
- Atlantic Lobster Tail,** 9oz, sherry butter58
- Black Truffle Butter**.....5
- Pan Seared LaBelle Farms Foie Gras**..... 25

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