

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.....	29
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	18
* Black Pepper Scallops , creamy leek, pork belly crisps, fried leek, black truffle vinaigrette, chive.....	33
* La Belle Farm Foie Gras , warm caramelized honeycrisp apple, purple onion and green cabbage salad, guanciale, aged sherry vinegar, toasted pinenuts, Madiera honey.....	30
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.....	30
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.....	18
French Onion Soup , ciabatta crouton, Gruyère & Parmigiano Reggiano cheeses.....	15
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	15
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).....	18 each
Roasted Beet Salad . roasted red and golden beets, organic greens, shaved purple onions, salt brined pistachio nuts, champagne vinaigrette, balsamic reduction, chevre.....	14

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

- * **Applewood Grilled Seafood Salad**, wild king salmon, grilled shrimp, fresh Dungeness crab, asparagus and tomato relish, avocado, organic egg, Gin infused Louis dressing, lemon48
- * **Steakhouse Salad**, prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions32
- Roasted Jidori Chicken**, herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives ..38
- * **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..... 110
- * **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 16
- 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, chives30
- 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**..... 16
- Yukon Gold Potato Purée**, butter cream, sea salt, chives..... 10/14

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

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 - 59 8 oz - 69 10 oz - 79

* 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

SAUCES

Cognac & Green Peppercorn..... 7

Roquefort Fromage 4

Béarnaise..... 5

Red Wine & Shallot Bordelaise..... 7

JHS Steak Sauce 4

Argentinean Chimichurri..... 4

STEAK ADDITIONS

French Onion Style, French onion sauce, Gruyère & Parmigiano Reggiano...10

Oscar Style, asparagus spears, Dungeness crab legs, bearnaise20

Peppercorn Style, black pepper crust, cognac & green peppercorn sauce ...10

Atlantic Lobster Tail, butter sauce.....58

Black Truffle Butter..... 5

Pan Seared Foie Gras.....25

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.