

JOHN HOWIE STEAK

PRIX FIXE MENU \$76 THREE COURSES

STARTERS

CHOOSE ONE

French Onion Soup, caramelized onion, veal stock, brandy,
Parmigiano Reggiano and Gruyere cheeses

Caesar Salad, romaine heart, garlic crouton, Reggiano Parmigiano,
lemon-anchovy Caesar dressing, white Spanish anchovy

Roasted Beet Salad. roasted red and golden beets, organic greens,
shaved purple onions, salt brined pistachio nuts, champagne vinaigrette,
balsamic reduction, chevre

Lobster Bisque, fresh Maine lobster, caviar cream, chives

ENTREE

CHOOSE ONE

* **Roasted Jidori Chicken Oscar**, herb marinated & ricotta stuffed
chicken breast, Dungeness crab legs, potato cake, asparagus,
Meyer lemon hollandaise

* **14oz USDA Prime Top Sirloin**, mesquite grilled

* **Alaskan King Salmon**, mesquite grilled

* **6oz USDA Prime Filet Mignon**, mesquite grilled

SIDES

INCLUDED WITH STEAKS & SALMON

Brown Butter Asparagus Spears with Meyer Lemon Hollandaise
Yukon Gold Potato Purée

DESSERT

CHOOSE ONE

Salted Caramel & Chocolate Ganache Tart

Cheesecake with Huckleberry Reduction

Vanilla Crème Brûlée

TAX AND GRATUITY NOT INCLUDED, NO SUBSTITUTIONS PLEASE

DINING ROOM SUNDAY-THURSDAY, BAR MONDAY-SUNDAY

NOT AVAILABLE IN DINING ROOM ON HOLIDAYS

CURBSIDE ADD \$10

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.