

# JOHN HOWIE STEAK

## PRIX FIXE MENU

### \$80 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*

*BAR ONLY MONDAY-SUNDAY*

*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.