

STARTERS

House Baked Bread , whipped European butter, sea salt, serves 2-4 people	5
Deviled Eggs , truffled bacon, roasted onion, 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
* Diver Scallops , English pea puree, marinated morel mushrooms, preserved lemon vinaigrette, crispy shallots	35
* La Belle Farm Foie Gras , vanilla scented French toast, rhubarb-ruby Port syrup, pickled Bing cherries, micro arugula	38
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
Asparagus & Ricotta , house made ricotta cheese, Yakima Valley spring asparagus, chimichurri, heirloom cherry tomatoes, sourdough crumble, lemon zest, Murray River sea salt	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
- * Wild Alaskan Halibut**, Yakima Valley asparagus, morel mushrooms, Meyer lemon vinaigrette.....52
- * 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
- * Wild NW King Salmon**, apple wood grilled, seasoned with lemon-vermouth-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 hollandaise13/16
- 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

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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 - 93

28 Day Custom-Aged USDA Prime Beef

* Filet Mignon.....6 oz - 61 8 oz - 71 10 oz – 81

* Top Sirloin.....14 oz - 49

* Delmonico, Bone-In New York Strip.....21 oz - 89

* 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 – 180
48 oz - 230

* **USDA Prime Chateaubriand,** mesquite grilled,
roasted vegetables, classic Courvoisier maître d' sauce.....24 oz - 175

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

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