

## BAR SNACKS

\* **Fresh Shucked Oysters**, 1/2 dozen oysters on the 1/2 shell, classic cocktail sauce, champagne mignonette, lemon .....24

\* **Jumbo Prawn Cocktail**, cucumber daikon salad, spicy cocktail sauce, lemon.....25

\* **Ahi Tartare**, sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points.....24

**Blackened Wagyu Beef Flatbread**, American wagyu beef, caramelized onion, marinated mushrooms, Fontina and Rogue blue cheese, Rondele, Bordelaise, micro arugula .....24

\* **Seven Flavor Prime Tenderloin Bites**, lemongrass, ginger, garlic, 5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime ..... 19

**Spicy Habanero Butter Shrimp**, sweet baby shrimp, garlic, butter, white wine, habanero sauce, sliced ciabatta bread.....20

**Fried Brussels Sprouts**, lemon caper vinaigrette, Parmegiano Reggiano, garlic chips..... 15

**Tempura Fried Kurobuta Bacon**, maple-sambal dipping sauce.....20

**Wagyu Beef Fat Truffle Fries**, Parmigiano Reggiano, black truffle aioli ..... 15

**Deviled Eggs**, truffled bacon and roasted onion ..... 16

\***French Onion NY Steak Sandwich**, mesquite grilled USDA prime New York strip, toasted garlic baguette, Gruyere and Parmigiano Reggiano cheeses, French onion jam, frizzled onions, served open faced with crispy beef fat fries .....26

\* **Steak Frites**, red wine marinated American Wagyu hanger steak, crispy beef fat fries, roasted garlic aioli.....36

\* **USDA Prime Beef Bacon Cheeseburger**, 10oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle, sliced red onion, crispy beef fat fries .....26

There is a \$2 charge to split the burgers, we can only split the burger one time. Substitute Impossible Burger or GF bun add \$2

**The full dining room menu is available upon request during regular dining room hours.**

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 and moisture. Raw or undercooked seafood and meat, having never been frozen, may be hazardous to your health.