

# WAGYU BEEF

## AMERICAN WAGYU

### Snake River Farms

Boise, Idaho. Gold Label Custom Aged, BMS 9

Grilled Over Mesquite Coals

\* Sirloin, 10oz – 62 \* Filet Mignon, 6oz – 88 \* Filet Mignon, 8oz – 111

\* Rib “Cap” Steak, 8oz – 98 \* Eye of the Rib Steak, 12oz – 98

Pan Seared

\* Filet Mignon, 4oz – 58

## AUSTRALIAN WAGYU

### Sher Wagyu

Ballan, Victoria, Australia. Black Label, BMS 8-9

Pan Seared

\* Rib Eye, 8oz – 94 \* Filet Mignon, 4oz – 85 \* Filet Mignon, 6oz – 125

### Jack’s Creek Wagyu X

Wagyu-Black Angus Cross, Gold Medal World’s Best Steak Challenge

Grilled Over Mesquite Coals

\* New York Strip, 6oz – 69, 12oz – 135

## JAPANESE “A5” 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu, Japan. BMS 10-12

Pan Seared

\* New York Strip, 6oz – 135 \* Rib Eye, 8oz – 170

\* Filet Mignon, 4oz – 149 \* Filet Mignon, 6oz – 198

\* Rib “Cap” Steak, 6oz – 135

## FILET MIGNON COMBINATIONS

\* 4oz USDA Prime Filet & 4oz SRF American Wagyu Filet 83

\* 4oz USDA Prime Filet, 4oz SRF American Wagyu Filet &  
4oz Australian Wagyu Filet 148

\* 4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet &  
4oz Japanese Wagyu Filet 252

\* 4oz USDA Prime Filet, 4oz SRF American Wagyu Filet,  
4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet 272

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.

\*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.