

STARTERS

House Baked Bread , whipped European butter, sea salt, serves 2-4 people	5
Deviled Eggs , truffled bacon, roasted onion, chive.....	16
* Jumbo Prawn Cocktail , cucumber daikon salad, spicy cocktail sauce, lemon.....	27
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	20
* Diver Scallops , golden beet carpaccio, baby arugula, black truffle vinaigrette, chive.....	36
* La Belle Farm Foie Gras , warm caramelized Honeycrisp apple, purple onion and green cabbage salad, guanciale, aged sherry vinegar, toasted pinenuts, Madiera honey.....	29
Spicy Habanero Butter Shrimp , garlic, butter, white wine	20
Dungeness Crab Cakes , green curry caramel vinaigrette, shaved green cabbage and cucumber slaw, micro basil, garlic chips.....	31
Roasted Bone Marrow , carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette	23
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....	19
* Ahi Tartare , sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points.....	24
* Fresh Shucked Oysters , 1/2 dozen oysters on the 1/2 shell, classic cocktail sauce, champagne mignonette, lemon	24

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	16
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
Honeycrisp Apple Salad . organic baby greens, shaved red onion, preserved apricot vinaigrette, dried cranberries, Beecher’s Flagship Reserve, candied black pepper pecans	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

* Sea Bass , wild mushroom risotto, mushroom jus, crispy buna shimeji mushrooms, chives	65
* Steakhouse Salad , prime sirloin cap steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions	38
Roasted Jidori Chicken , herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives ..	42
* King Salmon , sundried tomato butter, preserved lemon- cauliflower mashed, cherry-tomato confit, micro arugula, basil oil.....	58
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

VEGETABLES

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 hollandaise	13/16
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, chives	30
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 - 97

28 Day Custom-Aged USDA Prime Beef

* Filet Mignon.....6 oz - 65 8 oz - 75 10 oz - 85

* Top Sirloin.....14 oz - 53

* Delmonico, Bone-In New York Strip.....21 oz - 93

* Porterhouse34 oz - 120

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 - 180

SAUCES

Cognac & Green Peppercorn..... 8

Roquefort Fromage 6

Béarnaise..... 8

Red Wine & Shallot Bordelaise 8

JHS Steak Sauce 7

Argentinean Chimichurri..... 6

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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