

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

* **Rib Eye**, 8oz – 170

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

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.