

STARTERS

House Baked Bread , whipped European butter, sea salt, serves 2-4 people	5
Deviled Eggs , truffled bacon, roasted onion, chive.....	16
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	20
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, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime ...	19

Fresh Shucked Oysters*

½ dozen oysters on the ½ shell, classic cocktail sauce, champagne mignonette, lemon.....27

Hamachi Crudo*

Castelvetrano olives, kumquat, red jalapeno, radish, ginger-citrus marinade, olive oil, red vein sorrel, black Hawaiian salt, togarashi24

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

Seafood Tower*

fresh shucked oysters, jumbo prawns, poached lobster tails, Dungeness crab legs, scallop crudo, ahi tartare, spicy cocktail sauce, mignonette, lemon-dill aioli, sesame-furikake cracker.....135

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.

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 Steak*16 oz - 103

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 - 97

Porterhouse*.....34 oz - 132

TABLESIDE FOR TWO

American Wagyu "Long Bone" Rib Eye*

mesquite grilled, roasted vegetables, roasted bone marrow,

bordelaise.....40 oz - 240

USDA Prime Chateaubriand* mesquite grilled,

roasted vegetables, classic Courvoisier maître d' sauce.....24 oz - 185

SPECIALTIES

Sea Bass* pan roasted sea bass, cannellini bean ragout with, house cured bacon, radicchio, & Brussels sprouts, butter sauce, lemon, herbs65

Steakhouse Salad* prime sirloin cap steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions38

Roasted Jidori Chicken, herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives ..42

King Salmon* cherry tomato confit, lemon-saffron cauliflower mash, sundried tomato, micro arugula, basil oil58

Sesame Cauliflower Steak, cauliflower rice stir fry, garlic, ginger, snow peas, celery, scallions, bell peppers, broccoli, sesame tamari sauce.....29

Atlantic Lobster Tails* two 9oz. tails, cream sherry butter, lemon, butter sauce..... 110

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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

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, bearnaise	20
Peppercorn Style , black pepper crust, cognac & green peppercorn sauce ...10	
Atlantic Lobster Tail* , butter sauce.....	58
Black Truffle Butter	5
Torchon de Foie Gras	15

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