

JOHN HOWIE STEAK PRIX FIXE

FOUR COURSES \$95

APRIL 2-27 MONDAY – THURSDAY ONLY

APPETIZER

CHOOSE ONE

Fresh Shucked Oysters*, three oysters on the ½ shell, classic cocktail sauce, champagne mignonette, lemon

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

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

Tempura Fried Kurobuta Bacon, maple sambal dipping sauce

Deviled Eggs, truffled bacon, roasted onion, chive

STARTER

CHOOSE ONE

French Onion Soup, caramelized onion, veal stock, brandy, Parmigiano Reggiano and Gruyere cheeses

Caesar Salad, romaine heart, garlic crouton, Reggiano Parmigiano, lemon-anchovy Caesar dressing, white Spanish anchovy

Lobster Bisque, fresh Maine lobster, caviar cream, chives

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

ENTREE

CHOOSE ONE

American Wagyu Top Sirloin 8oz.* mesquite grilled, brown butter asparagus spears, Meyer lemon hollandaise, Yukon Gold potato purée

USDA Prime Filet Mignon 6oz*, mesquite grilled, brown butter asparagus spears, Meyer lemon hollandaise, Yukon Gold potato purée

Wild Northwest Halibut*, pan roasted, cannellini bean ragout with house cured bacon, radicchio, & Brussels sprouts, butter sauce, lemon, herbs

Roasted Jidori Chicken Oscar, herb marinated & ricotta stuffed chicken breast, Dungeness crab legs, Yukon Gold potato purée, asparagus, Meyer lemon hollandaise

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

DESSERT

CHOOSE ONE

Salted Caramel & Chocolate Ganache Tart

Cheesecake with Huckleberry Reduction

Vanilla Crème Brûlée

TAX AND GRATUITY NOT INCLUDED, NO SUBSTITUTIONS PLEASE

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.