

STARTERS

HOUSE BAKED BREAD 5

Whipped European butter, sea salt. Serves 2-4 people.

DEVILED EGGS 16

Truffled bacon, roasted onion, chive.

TEMPURA FRIED KUROBUTA BACON 20

Maple sambal dipping sauce.

SPICY HABANERO BUTTER SHRIMP 20

Garlic, butter, white wine.

DUNGENESS CRAB CAKES 31

Green curry caramel vinaigrette, shaved green cabbage and cucumber slaw, micro basil, garlic chips.

ROASTED BONE MARROW 23

Carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette.

SEVEN FLAVOR PRIME TENDERLOIN BITES* 19

Lemongrass, ginger, garlic, 5 spice, sesame, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.

SEAFOOD BAR

FRESH SHUCKED OYSTERS* 27

Half dozen oysters on the half shell, classic cocktail sauce, champagne mignonette, lemon.

HAMACHI CRUDO* 24

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

JUMBO PRAWN COCKTAIL* 25

Cucumber daikon salad, spicy cocktail sauce, lemon.

AHI TARTARE* 24

Sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, ancho chili powder, fresh mint, toasted bread points.

SEAFOOD TOWER* 135

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.

SOUP & SALAD

LOBSTER BISQUE 18

Atlantic lobster, caviar cream, chives.

FRENCH ONION SOUP 15

Ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.

ARTISAN BABY ICEBERG LETTUCE SALAD 16

Baby iceberg lettuce, crispy Kurobuta bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River Blue Cheese.

TABLESIDE CAESAR 18 PER PERSON / MINIMUM TWO PEOPLE

Little gem romaine, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon Mustard, red wine vinegar, Worcestershire.

ASPARAGUS & RICOTTA 14

Housemade ricotta cheese, Yakima Valley spring asparagus, chimichurri, heirloom cherry tomatoes, radish, sourdough crumble, lemon zest, Murray River sea salt.

A 20% Service Charge is included on each guest 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 • The best of the best with abundant marbling and rich beef flavor. USDA Prime beef represents the top 2% of all beef in the United States.

42 DAY CUSTOM AGED • MESQUITE GRILLED

RIB EYE STEAK* 16oz || 103

28 DAY CUSTOM AGED • MESQUITE GRILLED

FILET MIGNON* 6oz || 65 8oz || 75 10oz || 85

TOP SIRLOIN* 14oz || 53

DELMONICO • BONE-IN NEW YORK STRIP* 21oz || 97

PORTERHOUSE* 34oz || 132

HOW DO YOU LIKE YOUR STEAK? THIS IS HOW WE COOK OURS

Rare ⇒ Bright Red • Cool Center

Medium Rare ⇒ All Red • Warm Center

Medium ⇒ Red Center

Medium Well ⇒ Pink Throughout

Well ⇒ Light Pink Center

Very Well ⇒ No Pink

TABLESIDE FOR TWO

AMERICAN WAGYU BEEF

“LONG BONE” RIB EYE* 40oz || 240

Mesquite grilled, roasted vegetables, roasted bone marrow, bordelaise sauce.

USDA PRIME CHATEAUBRIAND* 24oz || 185

Mesquite grilled, roasted vegetables, classic Courvoisier maître d’ sauce.

STEAK ADDITIONS

FRENCH ONION STYLE 10

French onion sauce, Gruyère and Parmigiano Reggiano.

OSCAR STYLE 20

Asparagus spears, Dungeness crab legs, bearnaise.

PEPPERCORN STYLE 10

Black pepper crust, cognac and green peppercorn sauce.

ATLANTIC LOBSTER TAIL* 58

Butter sauce.

BLACK TRUFFLE BUTTER 5

European black summer truffles, Plugra butter.

TORCHONE DE FOIE GRAS 25

La belle Farms foie gras, allspice, cognac.

STEAK SAUCES

COGNAC & GREEN PEPPERCORN 8

ROQUEFORT FROMAGE 6

BÉARNAISE 8

JHS STEAK SAUCE 7

RED WINE & SHALLOT BORDELAISE 8

ARGENTINEAN CHIMICHURRI 6

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HOUSE SPECIALTIES

ALASKAN HALIBUT* 62

Creamy asparagus risotto, tomato confit, micro basil, balsamic reduction, lemon basil oil.

STEAKHOUSE SALAD* 38

Prime sirloin cap steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions.

ROASTED JIDORI CHICKEN 42

Herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives.

KING SALMON* 58

English pea puree, tarragon roasted carrots, fava beans, marinated beech mushrooms, red sorrel.

SESAME CAULIFLOWER STEAK 32

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

ATLANTIC LOBSTER TAILS* 110

Two 9oz. tails, cream sherry butter, lemon, butter sauce.

POTATOES & MORE

FIVE CHEESE TWICE BAKED STUFFED POTATO 13
Bacon, scallions, sour cream.

LOBSTER MASHED POTATOES 30
Atlantic lobster, lobster cream, chives.

WAGYU BEEF FAT TRUFFLE FRIES 15
Parmigiano Reggiano, chives, black truffle aioli.

BEECHER'S MAC & CHEESE 16
Beecher's Flagship Cheddar macaroni & cheese.

YUKON GOLD POTATO PURÉE 10 | 14
Butter cream, sea salt, chives.

VEGETABLES

BUTTER BRAISED MUSHROOMS 18
Wild and cultivated selections.

MESQUITE GRILLED CORN 13
Chipotle-honey butter, cotija, cilantro.

FRIED BRUSSELS SPROUTS 15
Lemon caper vinaigrette, Parmesan Reggiano, garlic chips.

ASPARAGUS SPEARS 13 | 16
Brown butter, Meyer lemon hollandaise.

CHAR ROASTED BROCCOLI 14
Preserved lemon, caper and red chilies.

John Howie Steak

Jed Laprade || Executive Chef **Tim Lodahl** || General Manager **Erik Liedholm** || Wine Director
Bellevue, Washington || johnhowiesteak.com

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WAGYU BEEF

ALL WAGYU STEAKS ARE HAND CUT IN-HOUSE BY OUR CHEF TEAM

The unique taste and tenderness of highly marbled Wagyu beef makes for an unrivaled dining experience. We offer full blood Japanese A5 Wagyu with it's translucent marbling and umami flavor alongside cross-bred Wagyu from Australia and the US.

AMERICAN WAGYU

Snake River Farms • Boise, Idaho • Gold Label Custom Aged • BMS 9

A cross breed of pure Wagyu with American Angus beef. American Wagyu is the best of both worlds; the richness and marbling of Japanese Wagyu with the rich beefy flavor more akin to traditional American beef.

MESQUITE GRILLED

TOP SIRLOIN* 10oz || 66

EYE OF THE RIB STEAK* 12oz || 107

RIB "CAP" STEAK* 8oz || 103

FILET MIGNON* 6oz || 91 8oz || 115

PAN SEARED

FILET MIGNON* 4oz || 61

AUSTRALIAN WAGYU

Sher Wagyu • Ballan, Victoria • Black Label • BMS 9

A cross breed of pure Wagyu and Holstein F1 beef. Produced by the Sher family since 1991 Sher Wagyu is Halal certified, highly marbled with a rich, unctuous beef flavor.

PAN SEARED

RIB EYE* 8oz || 94

FILET MIGNON* 4oz || 75 6oz || 112

Jack's Creek Wagyu X • Tamworth, New South Wales • Wagyu/Black Angus Cross

A cross breed of two of the most proven marbling breeds, Wagyu & Black Angus. Certified Halal, Jack's Creek was a Gold Medal winner at the World's Best Steak Challenge.

MESQUITE GRILLED

NEW YORK STRIP* 6oz || 69 12oz || 135

JAPANESE "A5" 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu • BMS 10-12

Premium and award winning Miyazaki Wagyu has a rich cherry color, butter texture and dense beefy flavor with snowflake-like marbling throughout.

PAN SEARED

RIB EYE* 8oz || 170

FILET MIGNON* 4oz || 149 6oz || 198

FILET MIGNON COMBINATIONS

HAND-CUT 4 OUNCE FILET MIGNON SAMPLERS

GLACIER* 87

USDA Prime • SRF American Wagyu

BAKER* 148

USDA Prime • SRF American Wagyu • Australian Sher Wagyu

ADAMS* 252

SRF American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

RAINIER* 272

USDA Prime • SRF American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

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