

# 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.

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# SEAFOOD BAR

## FRESH SHUCKED OYSTERS\* 27

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

## HAMACHI CRUDO\* 24

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

## TROPICAL PRAWN COCKTAIL 24

Poached prawns, mango, avocado, passion fruit, onion, pepper, crispy plantains.

## 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.

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# 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.

## HEIRLOOM TOMATO SALAD 15

Housemade lemon-herb ricotta, salt brined pistachio, sourdough crumble, micro basil.

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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.

28 DAY CUSTOM AGED • MESQUITE GRILLED

**RIB EYE STEAK\*** 16oz || 87

**FILET MIGNON\*** 6oz || 56 8oz || 73

**TOP SIRLOIN\*** 14oz || 56

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

**PORTERHOUSE\*** 34oz || 132

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**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
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## 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.

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## 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.

**TORCHON DE FOIE GRAS** 25

La belle Farms foie gras, allspice, cognac.

## STEAK SAUCES

**COGNAC & GREEN PEPPERCORN** 8

**JHS STEAK SAUCE** 7

**ROQUEFORT FROMAGE** 6

**RED WINE & SHALLOT BORDELAISE** 8

**BÉARNAISE** 8

**ARGENTINEAN CHIMICHURRI** 6

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# HOUSE SPECIALTIES

## ALASKAN HALIBUT\* 62

Wild mushroom risotto, lobster cream, pickled beech mushroom, chive, red vein sorrel.

## 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, sundried tomato risotto, heirloom cherry tomatoes, truffle vinaigrette, micro basil.

## DOUBLE CUT PORK CHOP\* 54

Mesquite grilled Duroc pork chop, bourbon-apple compote, creamy grits, arugula, garlic herb jus.

## WILD KING SALMON\* 58

Pesto Yukon Gold potato puree, heirloom tomato-basil relish, balsamic reduction, micro basil.

## 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.

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## 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.

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

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## VEGETABLES

**BUTTER BRAISED MUSHROOMS 16**  
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.

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## John Howie Steak

**Jed Laprade** || Executive Chef    **Tim Lodahl** || General Manager    **Erik Liedholm** || Wine Director  
Bellevue, Washington || [johnhowiesteak.com](http://johnhowiesteak.com)

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