

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

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.

PAN SEARED FOIE GRAS 25

STEAK SAUCES

COGNAC & GREEN PEPPERCORN 8

JHS STEAK SAUCE 7

ROQUEFORT FROMAGE 6

RED WINE & SHALLOT BORDELAISE 8

BÉARNAISE 8

ARGENTINEAN CHIMICHURRI 6

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.

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.

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 17

Beecher's Flagship Cheddar macaroni & cheese.

YUKON GOLD POTATO PURÉE 10 | 14

Butter cream, sea salt, chives.

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.

John Howie Steak

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

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