

STARTERS

House Baked Bread , whipped European butter, sea salt, serves 2-4 people.....	5
* Jumbo Shrimp and Dungeness Crab Cocktail , cucumber daikon salad, spicy cocktail sauce, lemon.....	25
* Seared Sea Scallops , creamed leeks, pickled golden chanterelle mushrooms, crispy copa, chives	26
* Roasted Bone Marrow , radish salad, porcini mushroom jam, red wine and shallot bordelaise, mesquite grilled baguette	22
Dungeness Crab Cakes , green curry caramel vinaigrette, shaved green cabbage slaw, micro basil, garlic chips	22
* Tableside Ahi Tartare , sashimi grade Hawaiian ahi, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points	25
* La Belle Farm Foie Gras " Bacon and Eggs" , crispy pork belly confit, Anson Mill's white corn Johnny cakes, foie gras butter, sunny side up organic egg, Maker's Mark maple syrup.....	30
Spicy Habanero Butter Shrimp , garlic, butter, white wine	18
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	16
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....	17
Charcuterie Plate , a selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette	28

SOUPS

Lobster Bisque , fresh Maine lobster, caviar cream, chives	16
French Onion , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	13

SALADS

Iceberg Wedge , baby iceberg lettuce, crispy Kurobuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese	16
Tableside Wilted Spinach , warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almonds, cremini mushrooms, sunnyside quail eggs (Minimum Tableside for Two)	16 each
Tableside Caesar , romaine hearts, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, worcestershire (Minimum Tableside for Two)	17 each
Heirloom Tomato & Mozzarella , organic heirloom tomatoes, fresh whole milk mozzarella, creamy white balsamic dressing, basil oil	15

SPECIALTIES

* Steakhouse Salad , prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy shallots	35
Roasted Jidori Chicken , garlic herb marinade, Yukon Gold mashed potatoes, heirloom tomato, artichoke, basil and shaved garlic pan sauce.....	35
* Applewood Grilled Alaskan King Salmon , lemon, vermouth and garlic butter, Yukon Gold mashed potatoes, asparagus spears.....	57
* Atlantic Lobster Tails , two 9oz tails, cream sherry butter, lemon, butter sauce.....	92
* Parmesan Crusted Alaskan Halibut , parmesan chive risotto cakes, braised spinach with preserved lemon and garlic chips, butter sauce, chives	52
Basil Pesto Risotto , fresh basil pesto, sweet peas, organic baby spinach, mascarpone cheese, Heirloom tomato, Red chili flakes, Reggiano, chives	29
* USDA Prime Filet Mignon Medallions "Oscar Style" , Yukon Gold potato cake, asparagus spears, Dungeness crab legs, béarnaise sauce.....	74

VEGETABLES

Mesquite Grilled Corn , chipotle- honey butter, cotija, cilantro	12
Blistered Shishito Peppers , sesame oil, togarashi salt, lime, citrus green sauce.....	12
Char Roasted Broccoli , preserved lemon, caper and red chilies	14
Butter Braised Wild Mushrooms , seasonal selection.....	16
Sautéed Organic Baby Spinach , garlic, preserved lemon	12
Fried Brussels Sprouts , lemon caper vinaigrette, Reggiano, garlic chips.....	15
Asparagus Spears , brown butter, Meyer lemon hollandaise	13/16

POTATOES & MORE

Five Cheese Twice Baked Stuffed Potato , bacon, scallions, sour cream.....	12
Duck Fat Roasted Yukon Gold Potatoes & Cipollini Onions , rosemary, truffle.....	15
Maine Lobster Mashed Potatoes	30
Yukon Gold Potato Cakes , crème fraîche, chives	12
Wagyu Beef Fat Truffle Fries , Parmigiano Reggiano, chives, black truffle aioli	15
Beecher's Flagship Reserve Cheddar Mac & Cheese	14
Yukon Gold Potato Purée , butter cream, sea salt, chives.....	10/14

SAUCES

Cognac and Green Peppercorn	7
Roquefort Fromage	3
Béarnaise	5
Red Wine and Shallot Bordelaise	7
Steak Sauce	3
Argentinean Chimichurri	4

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 Steak16 oz - 78

35 Day Custom-Aged USDA Prime Beef

* New York Strip14 oz - 69

28 Day Custom-Aged USDA Prime Beef

* Filet Mignon.....6 oz - 56 8 oz - 66 10 oz - 76
 * Top Sirloin14 oz - 44
 * Delmonico, Bone-In New York Strip.....21 oz - 78
 * Porterhouse34 oz - 98

TABLESIDE FOR TWO

* **Mishima Reserve American Wagyu Beef “Long Bone” Rib Eye**,
 mesquite grilled, duck fat roasted Yukon gold potatoes
 and Cipollini onions, roasted bone marrow, bordelaise.....32 oz – 145
 48 oz - 165
 * **USDA Prime Chateaubriand**, mesquite grilled,
 roasted vegetables, classic Courvoisier maître d’ sauce.....24 oz - 145

STEAK ADDITIONS

French Onion Style,10
Oscar Style,20
Peppercorn Style, black pepper crusted,
 cognac & green peppercorn sauce10
Atlantic Lobster Tail, 9oz, cream sherry butter.....46
Black Truffle Butter4
Pan Seared LaBelle Farms Foie Gras25

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.

*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.