

## STARTERS

<b>House Baked Bread</b> , European butter, sea salt, serves 2-4 people.....	5
<b>Truffle Fries</b> , black truffle aioli, Parmigiano Reggiano, chives.....	15
<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine.....	18
<b>Fried Brussels Sprouts</b> , lemon caper vinaigrette, Parmigiano Reggiano, garlic chips .....	15
<b>* Seven Flavor Prime Tenderloin Bites</b> , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, lime ..	17
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	16
<b>* Ahi Poke Bowl</b> , sashimi grade ahi, pickled cucumber, sweet onion, sesame soy dressing, avocado, sushi rice, seaweed salad, togarashi, toasted sesame seed .....	15
<b>Deviled Eggs</b> , truffled bacon.....	12
<b>Dungeness Crab Cakes</b> , shaved green cabbage slaw, green curry caramel vinaigrette, micro basil, garlic chips. ....	22

## SOUPS

<b>White Bean Soup</b> , crisp pork belly, Olive oil croutons, Reggiano ..	10/16
<b>Lobster Bisque</b> , fresh Maine lobster, caviar cream, chives .....	16
<b>French Onion</b> , ciabatta crouton, brandy, veal stock Gruyère and Reggiano Parmigiano cheeses .....	13

## SALADS

<b>Sweet and Sour Sesame Chicken</b> , romaine, napa cabbage, celery, red bell peppers, sambal-orange teriyaki chicken breast, crispy pickled ginger wontons and togarashi tofu, Marcona almonds, scallions ..	10/15
<b>Wilted Spinach</b> , organic baby spinach, sweet onion, Kurobuta bacon, warm maple sherry vinaigrette, Marcona almond, cremini mushroom, Monterey Jack cheese, crumbled organic egg.....	9/13
<b>Iceberg Wedge</b> , crispy Kurobuta bacon, Cerignola black olive, Constellation grape tomatoes, DuChilly hazelnut, blue cheese dressing, crispy shallot, Rogue River blue cheese.....	12/16
<b>Heirloom Tomato &amp; Mozzarella</b> , fresh whole milk mozzarella, creamy white balsamic vinaigrette, basil oil, micro basil.....	11/15
<b>Classic Caesar</b> , romaine heart, garlic crouton, Spanish white Anchovy, Parmigiano Reggiano, lemon-anchovy Caesar dressing ..	10/14
With Dungeness crab legs or grilled and chilled shrimp.....	add 8
With garlic herb marinated chicken breast.....	add 8

## COMBINATION

### Soup and Salad

A cup of white bean soup, and choice of spinach, sesame chicken or Caesar salad .....	18
with Lobster Bisque or French Onion Soup.....	21

# SANDWICHES

*Served with Greek orzo salad or Wagyu beef fat fries*

- \* Peppercorn Crusted Blue Cheese Burger**, 10oz ground USDA Prime chuck & short rib burger, Rogue River blue cheese, tempura onion rings, beefsteak tomato and shredded lettuce on our house baked sweet roll..... 18
- The Turkey Master**, roasted organic turkey breast, Kurobuta bacon, creamy Swiss cheese, shredded iceberg, heirloom tomato, and sweet onion on toasted sourdough ..... 16
- \* Lobster Club**, poached Atlantic lobster tail mixed with lemon, tarragon, chives, celery and mayo, layered on a toasted sweet roll with, sweet onion, baby iceberg lettuce, beefsteak tomatoes and crisp Kurobuta bacon ..... 23
- Pastrami Rueben**, house cured, braised and smoked beef brisket pastrami, Russian dressing, Swiss Gruyère, sweet and sour pickled shallots and sauerkraut on toasted marble rye, .....17
- \* 60/40 Prime Juicy Lucy Burger**, ground USDA prime chuck and short rib mixed with ground Kurobuta bacon and stuffed with white cheddar and jack cheeses, grilled over mesquite with sweet onion jam mayo, crispy fried onion strings, beefsteak tomato and iceberg lettuce on our house sweet roll ..... 18
- Crispy Fried Chicken**, organic chicken breast brined with salt, brown sugar and juniper, crusted in bread crumbs and fried crisp, with Kurobuta bacon, whole milk mozzarella, smashed avocado, Russian dressing on toasted sweet brioche roll.....15
- The Cuban**, Kurobuta pork slow roasted tender and pulled, house cured ham, Gruyère cheese, pickled peppers, pickled red onion, cilantro-lime mayo and yellow mustard on a pressed sweet roll ..... 16
- \*USDA Prime New York Strip Cheese Steak**, sliced thin, diced red and green bell peppers, sweet onion, creamy Swiss cheese, toasted French roll, served au jus .....17
- \* USDA Prime Beef Bacon Cheeseburger**, 10 ounce ground prime chuck and short rib burger, Beecher’s reserve cheddar, Kurobuta bacon, lettuce, tomato, sweet onion, pickle and drive-in sauce on our house baked sweet roll ..... 18

**Gluten free hamburger buns available upon request.**

## USDA PRIME STEAKS

*Omaha, Nebraska, Grilled over Mesquite Coals  
Served with Yukon Gold mashed potatoes and asparagus spears*

### 42 Day Custom-Aged USDA Prime Beef

- \* Rib Eye Steak** .....16oz – 78

### 35 Day Custom-Aged USDA Prime Beef

- \* New York Strip** .....14oz – 69

### 28 Day Custom-Aged USDA Prime Beef

- \* Filet Mignon**.....6oz – 56    8oz – 66    10oz – 76
- \* Top Sirloin**.....14oz – 44

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.

## LUNCH SPECIALTIES

- \* **Applewood Grilled Alaskan King Salmon**,  
basted with garlic, lemon and vermouth butter, Yukon Gold  
mashed potatoes, grilled asparagus ..... 27
- \* **Steak Frites**, red wine marinated Snake River Farms American  
wagyu beef hanger steak, crispy beef fat fries, roasted garlic aioli..... 25
- \* **Beer Battered Fish and Chips**, fresh Alaskan halibut,  
IPA beer batter, crispy beef fat fries, tarter sauce, lemon.....22
- \* **Applewood Grilled Seafood Salad**, Alaskan king salmon,  
jumbo shrimp, fresh Dungeness crab, grilled asparagus and  
tomato relish, avocado, hard cooked organic egg, lemon,  
gin infused Louis dressing ..... 26
- \* **Prime Sirloin Steak with Wild Mushrooms**, mesquite grilled  
8oz. prime sirloin, sautéed wild mushrooms, Marsala wine pan gravy,  
mashed potatoes, chives ..... 26
- \* **Parmesan Crusted Alaskan Halibut**, parmesan chive risotto cakes,  
braised spinach with preserved lemon and garlic, butter sauce ..... 25
- Jambalaya Fettuccine**, organic chicken breast, spicy pork sausage,  
white shrimp, Cajun mamou sauce, Parmigiano Reggiano, scallions... 16
- Basil Pesto Risotto**, fresh basil pesto, sweet peas, baby organic  
spinach, mascarpone cheese, red chili flakes, heirloom tomatoes  
Reggiano Parmigiano, chives..... 16
- \* **Steakhouse Salad**, mesquite grilled prime sirloin steak, wild greens,  
Rogue River blue cheese, marinated mushrooms, grape tomatoes,  
crispy shallots, white balsamic vinaigrette, and Roquefort fromage.... 24
- \* **New Bedford Sea Scallops**, creamed leek, pickled golden  
chanterelle mushroom, crispy copa, chives ..... 26
- Chipotle Chicken Fajita Salad**, lime and cilantro marinated  
chicken breast, sweet peppers & onion, mesquite grilled corn  
and black bean salsa, organic baby greens, chipotle ranch,  
crisp tortilla strips, lime cream.....17
- Spaghettini Pasta**, heirloom tomatoes, artichoke hearts, basil,  
shaved garlic, vegetable stock, Parmigiano Reggiano .....15  
with apple wood grilled chicken breast ..... 23  
with sautéed baby shrimp..... 23
- \* **Pan Seared USDA Prime 4oz Filet Oscar**, Yukon Gold potato  
cake, asparagus spears, Dungeness crab and béarnaise sauce..... 35
- \* **8oz Snake River Farms American Wagyu Beef Zabuton**,  
flashed seared, Yukon Gold mashed potatoes, grilled asparagus..... 48

Please inform your server of any time constraints you may have, so we can adjust our service and accommodate you in a timely fashion.