

LUNCH STARTERS

Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, sesame, 5 spice and orange. Thai basil, scallion, bean sprouts, Marcona almonds, lime ...17

Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic, butter, white wine....18

Tempura Fried Kurobuta Bacon, maple sambal dipping sauce....15

Deviled Eggs, truffled bacon...12

LUNCH SOUPS

Roasted Yellow Tomato, micro greens, olive oil...9 / 16

Roasted Artichoke, brown butter, garlic chips...9 / 16

Maine Lobster Bisque, caviar crema, chives.....15

French Onion, ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses...13

LUNCH SALADS

Iceberg Wedge, crispy Kurobuta bacon, Cerignola black olives, tomato, hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese....16

Classic Caesar, romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing...14

Wilted Spinach, organic baby spinach, warm sherry vinaigrette, sweet onions, blueberries, avocado, Marcona almonds, chèvre cheese14

Honeycrisp Apple, organic greens, watercress and babyarugula, sweet onions, dried cranberries, apricot vinaigrette, Coombe Castle Blue Stilton, candied black pepper pecans...14

COMBINATIONS

Soup and Salad, cup of white bean or tomato soup, with Caesar, apple or spinach salad...17
with lobster bisque or French onion...20

USDA PRIME STEAKS

Omaha, Nebraska. Grilled over Mesquite Coals, served with Yukon gold mashed potatoes, asparagus spears

28 Day Custom-Aged USDA Prime Beef

Filet Mignon 6oz....53 8 oz...63 10oz...73

Top Sirloin 14oz...44

35 Day Custom-Aged USDA Prime Beef

New York Strip 14oz...68

42 Day Custom-Aged USDA Prime Beef

Rib Eye Steak 16oz...75

70 Day Custom-Aged USDA Prime Beef

Rib Eye Steak 16oz...78

LUNCH SPECIALTIES

Steak Frites, red wine marinated American Wagyu hanger steak, crispy beef fat fries, roasted garlic aioli...25

Roasted Jidori Chicken, garlic, dijon mustard and fresh herb marinade, fingerling potatoes, braised baby spinach, sun dried tomato crean, chevre cheese, chives ..16

Applewood Grilled King Salmon, basted with garlic, lemon, and vermouth, red beans and rice, citrus curry sauce...24

Spaghettini Pasta, artichoke hearts, heirloom tomatoes, shaved garlic, basil, Reggiano Parmigiano...16

Pan Seared USDA Prime Filet Oscar Style, crispy Yukon gold potato cake, braised asparagus, Dungeness crab legs and Béarnaise sauce....34

Prime Sirloin with Wild Mushrooms, mesquite grilled USDA prime sirloin, wild mushrooms, Marsala wine, veal demi glace, Yukon Gold mashed potatoes.....26

Butternut Squash Risotto, wild mushrooms, mesquite grilled corn, caramelized onions, Swiss Gruyere, fresh lemon ricotta, honey roasted butternut squash...16

ENTRÉE SALADS

Chipotle Chicken Fajita Salad, lime and cilantro marinated chicken breast, sweet peppers and onions, mesquite grilled corn & black bean salsa, seasonal greens, chipotle ranch, crispy tortilla strips, lime crema...17

Steakhouse Salad, prime top sirloin, wild greens, Rogue River blue cheese, marinated Cremini mushrooms, tomatoes, crispy shallots, white balsamic vinaigrette, and Roquefort fromage...23

Applewood Grilled Seafood Salad, Copper River sockeye salmon, jumbo shrimp, fresh Dungeness crab, asparagus and tomato relish, axocado hard cooked organic egg, Gin infused Loius dressing, lemon...24

SANDWICHES

*Served with
potato salad or crispy fried potatoes.*

The Cuban, Kurobuta pork slow roasted tender and pulled, Virginia ham, Gruyère cheese, pickled Hungarian & goat horn peppers, pickled red onions, cilantro-lime mayo, yellow mustard, baguette....16

Wagyu Beef Cheese Steak, thin sliced American Wagyu beef sirloin, sweet bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette served au jus....19

USDA Prime Beef Bacon Cheeseburger, 10 ounce ground prime chuck and short rib burger, Beecher's cheddar, Kurobuta bacon, house baked sweet roll, drive-in sauce, lettuce, tomato, pickle and sliced red onion...18

Grilled Cheese and Caramelized Onion, grilled sourdough, Swiss Gruyere and Beecher's Flagship reserve cheddar, caramelized sweet onions, roasted yellow tomato soup...14

60/40 Prime Juicy Lucy Burger, ground prime chuck mixed with ground Kurobuta bacon and stuffed with New York sharp white cheddar and jack cheeses,, grilled over mesquite and served on our house baked sweet roll with sweet onion jam aioli, crispy fried onion strings, beefsteak tomato and iceberg lettuce...18

BAR MENU

Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, sesame, 5 spice and orange. Thai basil, scallion, bean sprouts, Marcona almonds, lime ...17

Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic, butter, white wine, habanero sauce, sliced ciabatta bread...18

Chicken Liver Mousse, shallots, cream and cognac, pinot noir grape aspic, pickled shallots, golden raisin jam, huckleberry reduction...12

Deviled Eggs, truffled bacon...12

Dungeness Crab cakes, white barbecue sauce, radish-orange salad, ...22

Wagyu Beef Fat Truffle Fries, black truffle aioli...14

USDA Prime Beef Bacon Cheeseburger, ½ pound ground prime sirloin, Beecher's Reserve cheddar, Kurobuta bacon served on a Brioche roll with drive-in sauce, lettuce, tomato, pickle and shaved red onion...16

Steak Frites, red wine marinated USDA prime hanger steak, crispy beef fat fries....20

Tempura fried Kurobuta Bacon, sambal maple dipping sauce....15

Aplewood Grilled Pork Chop Stack, herb chimichurri butter, lemon, olive oil, chives....16

DINNER STARTERS

Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, sesame, 5 spice and orange. Thai basil, scallion, bean sprouts, Marcona almonds, lime ...17

Dungeness Crab Cakes, white barbecue sauce, radish orange salad...22

Spicy Habanero Butter Shrimp, sweet baby shrimp, garlic, butter, white wine....18

La Belle Farm Foie Gras, caramelized Honeycrisp apple, cabbage and purple onion, 10 year aged sherry vinegar, crisp guanciale, pinenuts, Madeira honey ...28

Tempura Fried Kurobuta Bacon, maple sambal dipping sauce....15

Charcuterie Plate, a daily selection of house cured meats, blueberry reduction, pickled shallots, Guinness mustard, gherkins, grilled ciabatta...26

DINNER SOUPS AND SALADS

Iceberg Wedge, crispy Kurobuta bacon, Cerignola black olives, tomato, hazelnuts, blue cheese dressing, crispy shallots Rogue River blue cheese....16

Tablesides Caesar, romaine hearts, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two)...14 each

Maine Lobster Bisque, caviar crema, chives...15

French Onion, ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses...13

Honeycrisp Apple, organic greens, watercress and babyarugula, sweet onions, dried cranberries, apricot vinaigrette, Coombe Castle Blue Stilton, candied black pepper pecans...15

DINNER SPECIALTIES

Steakhouse Salad, prime top sirloin, wild greens, Valdeon blue cheese, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, Roquefort fromage...34

Butternut Squash Risotto, wild mushrooms, mesquite grilled corn, caramelized onions, Swiss Gruyere, fresh lemon ricotta, honey roasted butternut squash...26

Roasted Jidori Chicken, garlic, dijon mustard and fresh herb marinade, fingerling potatoes, braised baby spinach, sun dried tomato cream, chevre cheese, chives ..34

Australian Lobster Tails, two 9oz cold water tails, almondine butter, lemon and creamy butter sauce...MP

Pan Seared Prime Filet Mignon Medallions "Oscar Style" Yukon gold potato cake, braised asparagus, Dungeness crab legs and Béarnaise sauce...72

28 day aged USDA Prime Chateaubriand for Two, oven roasted vegetables and maitre'd sauce...145

SIDES

Five Cheese Twice Baked Stuffed Potato, bacon...11

Maine Lobster Mashed Potatoes...28

Asparagus Spears, brown butter braised, Meyer lemon hollandaise...12/15

Yukon Gold Potato Cakes, with Crème Fraiche...12

Wagyu Beef Fat Truffle Fries, black truffle aioli...14

Beecher's Flagship Reserve Cheddar Mac & Cheese...14

Yukon Gold Potato Puree, butter sauce, sea salt, chives...9/12

Sautéed Spinach, preserved lemon, toasted garlic....11

USDA PRIME STEAKS

Omaha, Nebraska, Grilled over Mesquite Coals

28 Day Custom-Aged USDA Prime Beef

Filet Mignon 6oz...53 8 oz...63 10oz...73

Top Sirloin 14 oz...44

Delmonico, Bone-In Striploin 21 oz...79

Porterhouse 24 oz...84 40oz...100

Bone-In Filet Mignon 16 oz...79

35 Day Custom-Aged USDA Prime Beef

New York Strip 14 oz...68

42 Day Custom-Aged USDA Prime Beef

Rib Eye Steak 16 oz...75

70 Day Custom-Aged USDA Prime Beef

Rib Eye Steak 16 oz...78

AMERICAN WAGYU BEEF

Snake River Farms, Boise, Idaho,

Grilled Over Mesquite Coals

Filet Mignon, 8oz...86 **New York Strip**, 14oz...84

Eye of the Rib Eye Steak, 14oz...86

Rib "Cap" Steak, 8oz...84 **Sirloin**, 10oz...60

Pan Seared

Zabuton, 8oz...64 **Filet Mignon**, 4oz...45

AUSTRALIAN WAGYU BEEF

Darling Downs Wagyu, Brisbane, Queensland, Australia, Pan Seared

Rib Eye, 8oz...95 **Zabuton**, 8oz...85

Filet Mignon, 4oz...92 **Filet Mignon**, 6oz...135

JAPANESE "A5" 100% WAGYU BEEF

Miyazaki Prefecture, Kyushu, Japan, Pan Seared

New York Strip, 6oz...135

Rib Eye, 8oz...165 **Rib Eye "Cap"**, 6oz...125

Filet Mignon, 4oz...140 **Filet Mignon**, 6oz...195

JOHN HOWIE STEAK

AT THE SHOPS AT THE BRAVERN,
BELLEVUE

STEAKOUT Menu

LUNCH

Monday–Friday 11:00am-2:30pm

DINNER

Monday 5:00-9:00

Tuesday-Friday 5:00-10:00

Saturday 4:30-10:00

Sunday 4:30-9:00

BAR

Monday 11:00am-10:00

Tuesday-Friday 11:00am-11:00

Saturday 3:00-11:00

Sunday 3:00-10:00

HAPPY HOUR

Monday–Sunday 3:00-6:00

HAPPY HOUR AFTER DARK

Tuesday-Saturday. 9:00 - 11:00

Bar Menu is available until 30 minutes before closing

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