

## 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...8 / 15

**Asparagus**, Beecher's famous reserve cheddar ...9 / 16

**Maine Lobster Bisque**, caviar crema, chives.....14

**French Onion**, ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses...12

## LUNCH SALADS

**Iceberg Wedge**, crispy Kurobuta bacon, Cerignola black olives, tomato, hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese....15

**Strawberry, Pea and Marcona Almond**, organic greens, sweet onions, strawberries, petite peas, honey vinaigrette, Marcona almonds, Beecher's famous reserve cheddar, balsamic reduction ....12

**Classic Caesar**, romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing...12

**Wilted Spinach**, organic baby spinach, warm sherry vinaigrette, sweet onions, blueberries, avocado, Marcona almonds, chèvre cheese ....14

## COMBINATIONS

**Soup and Salad**, cup of asparagus or tomato soup, with Caesar, strawberry or spinach salad...16  
with lobster bisque or French onion...19

## 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....50 8 oz...60 10oz...70

**Top Sirloin** 14oz...44

### 35 Day Custom-Aged USDA Prime Beef

**New York Strip** 14oz...67

### 42 Day Custom-Aged USDA Prime Beef

**Rib Eye Steak** 16oz...74

### 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**, garlicm dijon mustard and fresh herb marinade, heirloom tomato, shaved garlic and artichoke heart pan sauce, basil pesto mashed potatoes, Reggiano parmigiano ..16

**Applewood Grilled King Salmon**, garlic, lemon, vermouth butter, Yukon Gold mashed potatoes, asparagus spears....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....32

**Prime Sirloin with Wild Mushrooms**, mesquite grilled USDA prime sirloin, wild mushrooms, Marsala wine, veal demi glace, Yukon Gold mashed potatoes.....23

**Basil Pesto Risotto**, baby spinach, sweet peas, fresh basil pesto, mascarpone cheese, heirloom tomatoes, Parmigiano Reggiano...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...21

**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...23

## 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

**Crisp Halibut Grilled Cheese**, fresh Alaskan halibut, panko crusted and fried crisp, creamy Swiss cheese, house sweet tarter sauce, heirloom tomato, pickles and purple onion, on thick cut old fashioned white bread...18

**Wagyu Beef Cheese Steak**, thin sliced American Wagyu beef sirloin, sweet bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette served au jus....18

**USDA Prime Beef Bacon Cheeseburger**, ½ pound ground prime chuck, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion...16

**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...17

## 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

**Pleasant View 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....15

**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...14

**French Onion**, ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses...12

## DINNER SPECIALTIES

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

**Basil Pesto Risotto**, baby spinach, sweet peas, fresh basil pesto, mascarpone cheese, heirloom tomatoes, Parmigiano Reggiano...28

**Cedar Plank Roasted Bering Sea King Crab**, one pound large merus sections, plank roasted vegetables, lemon and butter sauce...88

**Roasted Jidori Chicken**, garlic, dijon mustard and fresh herb marinade, basil pesto masjhed potatoes, heirloom tomato, shaved garli and atichoke heart pan sauce, Reggiano Parmigiano..34

**Australian Lobster Tails**, two 9oz cold water tails, almondine butter, lemon and cremy 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...140

**36oz Bone In Rib Eye for Two**, mesquite grilled, duck fat roasted Yukon Gold potatoes and cipollini onions, roasted bone marrow, shallot red wine Bordelaise sauce...122

## SIDES

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

**Maine Lobster Mashed Potatoes**...28

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

**Creamed Spinach**, Kurobuta bacon, sunnyside up organic farm fresh egg...13

**Yukon Gold Potato Cakes**, with Crème Fraiche...11

**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...50 8 oz...60 10oz...70

**Top Sirloin** 14 oz...44

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

**Porterhouse** 24 oz...84 40oz...94

**Bone-In Filet Mignon** 16 oz...79

### 35 Day Custom-Aged USDA Prime Beef

**New York Strip** 14 oz...67

### 42 Day Custom-Aged USDA Prime Beef

**Rib Eye Steak** 16 oz...74

### 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–Thursday 5:00-10:00

Friday 5:00-11:00

Saturday 4:30-11:00

Sunday 5:00-9:00

### BAR

Monday–Thursday 11:00am-11:00pm

Friday 11:00-12:00 midnight

Saturday 3:00-12:00 midnight

Sunday 3:00-10:00

### HAPPY HOUR

Monday–Sunday 3:00-6:00

HAPPY HOUR AFTER DARK

Mon.-Thur. 9:00 - 11:00

Fri.- Sat. 10:00 - 12:00 midnight

Bar Menu is available until 30 minutes before closing

## PHONE

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