

STARTERS

HOUSE BAKED BREAD 6

Whipped European butter, sea salt. Serves 2-4 people.

DEVILED EGGS 17

Truffled bacon, roasted onion, chive.

TEMPURA FRIED KUROBUTA BACON 21

Maple sambal dipping sauce.

SPICY HABANERO BUTTER SHRIMP 21

Garlic, butter, white wine.

DUNGENESS CRAB CAKES 33

Green curry caramel vinaigrette, shaved green cabbage and cucumber slaw, micro basil, garlic chips.

ROASTED BONE MARROW 24

Carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette.

SEARED FOIE GRAS 31

Caramelized Honeycrisp apple, purple onion, green cabbage, guanciale, aged sherry vinegar, toasted pinenuts, Madiera honey.

SEVEN FLAVOR PRIME TENDERLOIN BITES* 20

Lemongrass, ginger, garlic, 5 spice, sesame, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.

SEAFOOD BAR

FRESH SHUCKED OYSTERS* 28

Half dozen oysters on the half shell, classic cocktail sauce, champagne mignonette, lemon.

HAMACHI CRUDO* 25

Castelvetrano olives, kumquat, red jalapeno, radish, ginger-citrus marinade, olive oil, red vein sorrel, black Hawaiian salt, togarashi.

SEAFOOD TOWER* 135

Freshly shucked oysters, jumbo prawns, poached lobster tails, Dungeness crab legs, scallop crudo, ahi tartare, spicy cocktail sauce, mignonette, lemon-dill aioli, sesame-furikake cracker.

SHRIMP COCKTAIL 26

Jumbo prawns, horseradish-sriracha cocktail sauce, lemon.

AHI TARTARE* 25

Sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, ancho chili powder, fresh mint, toasted bread points.

SOUP & SALAD

LOBSTER BISQUE 18

Atlantic lobster, caviar cream, chives.

FRENCH ONION SOUP 16

Ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.

ARTISAN BABY ICEBERG LETTUCE SALAD 17

Baby iceberg lettuce, crispy Kurobuta bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River Blue Cheese.

TABLESIDE CAESAR 18 PER PERSON / MINIMUM TWO PEOPLE

Little gem romaine, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon Mustard, red wine vinegar, Worcestershire.

APPLE SALAD 15

Honeycrisp apple, arugula, watercress, frisée, charred red onions, candied walnuts, craisins, preserved apricot vinaigrette, Beecher's Flagship Reserve Cheese.

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.

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 || 89

FILET MIGNON* 6oz || 61 8oz || 75

TOP SIRLOIN* 14oz || 58

DELMONICO • BONE-IN NEW YORK STRIP* 21oz || 98

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 11

French onion sauce, Gruyère and Parmigiano Reggiano.

OSCAR STYLE 21

Asparagus spears, Dungeness crab legs, bearnaise.

PEPPERCORN STYLE 11

Black pepper crust, cognac and green peppercorn sauce.

ATLANTIC LOBSTER TAIL* 59

Butter sauce.

BLACK TRUFFLE BUTTER 6

European black summer truffles, Plugra butter.

PAN SEARED FOIE GRAS 26

STEAK SAUCES

COGNAC & GREEN PEPPERCORN 9

JHS STEAK SAUCE 8

ROQUEFORT FROMAGE 7

RED WINE & SHALLOT BORDELAISE 9

BÉARNAISE 9

ARGENTINEAN CHIMICHURRI 8

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HOUSE SPECIALTIES

SEA BASS* 67

Parsnip purée, caramelized onion, bacon, arugula, lemon chive oil, red vein sorrel.

STEAKHOUSE SALAD* 43

Prime sirloin cap steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions.

ROASTED JIDORI CHICKEN 44

Herb ricotta stuffing, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, Yukon Gold potato purée, chives.

DOUBLE CUT PORK CHOP* 55

Mesquite grilled Duroc pork chop, bourbon-apple compote, creamy grits, arugula, garlic herb jus.

KING SALMON* 59

Herb crusted king salmon, warm farro salad, castlevetrano olives, pomegranate, Marcona almond, smoked carrot purée, toasted cumin butter.

SESAME CAULIFLOWER STEAK 33

Cauliflower rice stir fry, garlic, ginger, snow peas, celery, scallions, bell peppers, broccoli, sesame tamari sauce.

ATLANTIC LOBSTER TAILS* 112

Two 9oz. tails, cream sherry butter, lemon, butter sauce.

POTATOES & MORE

FIVE CHEESE TWICE BAKED STUFFED POTATO 14

Bacon, scallions, sour cream.

LOBSTER MASHED POTATOES 32

Atlantic lobster, lobster cream, chives.

WAGYU BEEF FAT TRUFFLE FRIES 17

Parmigiano Reggiano, chives, black truffle aioli.

BEECHER'S MAC & CHEESE 18

Beecher's Flagship Cheddar macaroni & cheese.

YUKON GOLD POTATO PURÉE 11 | 15

Butter cream, sea salt, chives.

VEGETABLES

BUTTER BRAISED MUSHROOMS 18

Wild and cultivated selections.

ACORN SQUASH 15

Warm spice, maple, pomegranate, brown butter, orange bourbon cream.

FRIED BRUSSELS SPROUTS 16

Lemon caper vinaigrette, Parmesan Reggiano, garlic chips.

ASPARAGUS SPEARS 16

Brown butter, Meyer lemon hollandaise.

CHAR ROASTED BROCCOLI 15

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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