

JOHN HOWIE STEAK
PHASED & CONFUSED
PRIX FIXE MENU
\$60 THREE COURSES

STARTERS
CHOOSE ONE

French Onion Soup, caramelized onion, veal stock, brandy,
Parmigiano Reggiano and Gruyere cheeses

Caesar Salad, romaine heart, garlic crouton, Reggiano Parmigiano,
lemon-anchovy Caesar dressing, white Spanish anchovy

Organic Heirloom Tomato and Burrata, Persian cucumber, avocado,
mesquite grilled Vidalia onion, pickled sweet corn, 12 year aged
balsamic vinegar, micro basil, Murray River sea salt

Lobster Bisque, fresh Maine lobster, caviar cream, chives

ENTREE
CHOOSE ONE

* **14oz USDA Prime Top Sirloin**, mesquite grilled

* **Roasted Jidori Chicken Oscar**, Dungeness crab legs, potato cake,
asparagus, Meyer lemon hollandaise

* **Alaskan King Salmon**, mesquite grilled

* **6oz USDA Prime Filet Mignon**, mesquite grilled

SIDES
INCLUDED WITH STEAKS & SALMON

Brown Butter Asparagus Spears with Meyer Lemon Hollandaise
Yukon Gold Potato Purée

DESSERT
CHOOSE ONE

Salted Caramel & Chocolate Ganache Tart
Cheesecake with Huckleberry Reduction
Vanilla Crème Brûlée

TAX AND GRATUITY NOT INCLUDED, NO SUBSTITUTIONS PLEASE

SUNDAY-THURSDAY ONLY, CURBSIDE ADD \$10

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.