

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

**Honeycrisp Apple**, organic baby greens, shaved red onion, preserved  
apricot vinaigrette, dried cranberries, Manchego cheese,  
candied black pepper pecans

**Lobster Bisque**, fresh Maine lobster, caviar cream, chives

ENTREE  
CHOOSE ONE

\* **Roasted Jidori Chicken Oscar**, herb marinated & ricotta stuffed  
chicken breast, Dungeness crab legs, potato cake, asparagus,  
Meyer lemon hollandaise

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

\* **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 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.