

RESTAURANT WEEK

FALL 2025

SUNDAY – THURSDAY, OCTOBER 26TH – NOVEMBER 6TH

EXCLUSIVELY IN JOHN HOWIE STEAK'S LOUNGE

21 & OVER, NO RESERVATIONS ACCEPTED

STARTERS

CHOOSE ONE

French Onion Soup

Veal stock, ciabatta crouton, Gruyere & Parmigiano Reggiano cheeses

Heirloom Tomato Soup

Roasted heirloom tomato, basil crème,
EVOO, mini sourdough croutons

Caesar Salad

Romaine heart, garlic crouton, Reggiano Parmigiano,
lemon-anchovy Caesar dressing

Iceberg Wedge

House cured bacon, black olives, grape tomatoes, cracked hazelnuts,
crispy shallots, Rogue blue cheese

ENTREE

CHOOSE ONE

Lobster & Shrimp Fettuccine

Atlantic lobster tail, shrimp, lobster sauce, caramelized onion,
foraged mushrooms, tarragon, Gruyere, Parmigiano Reggiano,
herbed bread crumbs

Roasted Jidori Chicken

Roasted Jidori chicken breast, brown butter braised artichoke hearts, capers,
foraged mushrooms, lemon

NW King Salmon*

Brown butter asparagus, Meyer lemon hollandaise,
Yukon Gold potato purée

6oz USDA Prime Filet Mignon*

Brown butter asparagus, Meyer lemon hollandaise,
Yukon Gold potato purée

8oz American Wagyu Sirloin*

Brown butter asparagus, Meyer lemon hollandaise,
Yukon Gold potato purée

DESSERT

CHOOSE ONE

Flourless Dark Chocolate Cake

Vanilla Crème Brûlée

TAX AND GRATUITY NOT INCLUDED, NO SUBSTITUTIONS PLEASE

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.