

# JOHN HOWIE STEAK

## **RESTAURANT WEEK**

**SPRING 2026 - APRIL 19<sup>TH</sup> – MAY 2<sup>ND</sup>**

**IN BAR ONLY, 21 & OVER**  
**NO RESERVATIONS ACCEPTED**

**\$65**

### **STARTER'S**

CHOOSE ONE

#### **Heirloom Tomato Soup**

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

#### **Caesar Salad**

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

### **ENTRÉE'S**

CHOOSE ONE

#### **Roasted Garlic Herb Chicken**

Pesto Gnocchi, heirloom tomato-bruschetta relish, olive oil,  
Balsamic vinegar, garlic, micro basil.

#### **\*Fresh Wild NW King Salmon**

Charcoal grilled, served with grilled asparagus,  
Yukon Gold Mashed Potatoes.

#### **Rigatoni Italian Sausage Bolognese**

Spicy sausage, wagyu beef, roasted red bell peppers,  
garlic, herbs, Parmigiano Reggiano, garlic cream.

#### **\*6oz American Wagyu Eye of the Ribeye**

Brown butter asparagus, Yukon Gold potato purée,  
Maitre d' Sauce

#### **\*6oz USDA Prime Filet Mignon**

Brown butter asparagus, Yukon Gold potato purée,  
Maitre d' Sauce

### **DESSERT'S**

CHOOSE ONE

**Strawberry Sponge Cake with SolGud Whipped Cream**

**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.