

## Appetizers

<b>Jumbo Prawn Cocktail</b>	<b>15.95</b>
<b>Escargots - Garlic Cream</b>	<b>14.95</b>
<b>Fresh Half Dozen Oysters</b>	<b>18.95</b>
On the half shell	
<b>Tortellone</b>	<b>14.95 / 28.95</b>
Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese	
<b>Maine Lobster Ravioli</b>	<b>16.95 / 30.95</b>
Herbed tomato cream	
<b>Dungeness Crab Cocktail</b>	<b>24.95</b>
<b>Moules A La Marinere</b>	<b>22.95</b>
Mussels with a touch of garlic, in a light cream broth	
<b>Steamed Clams</b>	<b>22.95</b>
Wine, garlic in a light lemon cream broth	

## Soup & Salads

<b>New England Clam Chowder</b>	<b>11.95</b>
<b>Lobster Bisque</b>	<b>13.95</b>
<b>Dinner Salad - Per person</b>	<b>10.95</b>
Seasonal greens, garlic croutons, bay shrimp	
<b>Caesar a La John's - Per person</b>	<b>12.95</b>
<b>Roquefort Salad - Per person</b>	<b>12.95</b>
Seasonal greens, shrimp, crumbled Roquefort cheese Tossed in our famous creamy bleu cheese vinaigrette	
<b>Heirloom tomatoes</b> from Wilgenburg Farms, fresh Burrata cheese, San Giacomo organic balsamic and Greek extra virgin olive oil drizzle with basil	<b>12.95</b>
<b>Jack LaLanne's Favorite Salad</b> (for two)	
Seasonal Greens, Crab, Shrimp, Avocado, Mushrooms, Tomato Tossed In Our Famous Creamy Bleu Cheese Vinaigrette Dressing	<b>29.95</b>

## Seafood & Shellfish

<b>Petrale Sole</b>	<b>29.95</b>
Lemon butter mushroom sauce	
<b>Fried Jumbo Prawns</b>	<b>29.95</b>
Breaded in herbed crumbs	
<b>Jumbo Prawns Dijonnaise</b>	<b>29.95</b>
Sauteed with mushrooms, wine, garlic and Dijon cream	
<b>Grilled Pacific Red Snapper</b>	<b>29.95</b>
Lemon butter sauce	
<b>Broiled Salmon</b>	<b>31.95</b>
With Hollandaise Sauce	
<b>Chef's Special Red Snapper</b>	<b>38.95</b>
Topped with shrimp, crab, mushrooms and lemon cream	
<b>Broiled Halibut</b>	<b>38.95</b>
Lemon, wine sweet butter, capers, mushrooms	
<b>Broiled Seabass</b>	<b>39.95</b>
Roasted garlic beurre blanc	

- All the above entrees served with seasonal vegetables & baked Idaho potato -

<b>Seafood Cannelloni</b>	<b>29.95</b>
Crepes filled with crab, shrimp, baby spinach, cheese, mushrooms, and sherry cream sauce	
<b>Fisherman's Pasta</b>	<b>36.95</b>
Linguine, salmon, snapper, shrimp, mushrooms surrounded by mussels & clams in basil cream	
<b>Seafood Cioppino a La Marinara</b>	<b>38.95</b>
Stew of jumbo Pacific prawns, filet of sole, scallops, mussels, bay shrimp and clams in a marinara broth with toasted garlic sourdough	

## John's Featured Steaks

<b>New York Steak</b>	<b>29.95</b>
<b>Ribeye Steak</b>	<b>35.95</b>
<b>Filet Mignon</b>	<b>38.95</b>
<b>John's Steak</b> Bone-in New York	<b>38.95</b>
<b>T-Bone Steak</b>	<b>40.95</b>
<b>Porterhouse Steak</b>	<b>41.95</b>
<b>Surf and Turf</b>	<b>40.45</b>
New York Steak & 3 Fried Jumbo Prawns	

[Add 3 Fried Jumbo Prawns to any steak **10.50**]  
Side Peppercorn or Bearnaise Sauce **2.00**

- Served with seasonal vegetables & baked Idaho potato -

\* All of our steaks are sourced from Black Angus Midwest Corn-fed beef, the finest available. They are naturally aged in order to ensure maximum flavor and tenderness. Each steak is hand selected and hand cut in California to meet our exact specification. \*

**Sam Spade's Lamb Chops** **39.95**  
Served with baked potato and sliced tomatoes  
Sam Spade went to John's Grill, asked the waiter to hurry his order of chops, baked potato, sliced tomatoes...and was smoking a cigarette with his coffee when..." -The Maltese Falcon

**Calves' Liver** **29.95**  
Crowned with smoked bacon and caramelized onions

## Featured in Gourmet Magazine

<b>Chicken Jerusalem</b>	<b>29.95</b>
Sauteed with artichokes, mushrooms and creamy white wine sauce	
<b>Oysters Wellington</b>	<b>29.95</b>
Creamed spinach, smoked bacon, baked in puff pastry on a bed of sherry cream	

## On the Side

<b>Caramelized Onions</b>	<b>6.95</b>
<b>Baked Idaho Potato</b>	<b>6.95</b>
<b>Sauteed Mushrooms</b>	<b>7.95</b>
<b>Asparagus, Hollandaise sauce</b>	<b>7.95</b>
<b>Fresh Creamed Spinach</b>	<b>7.95</b>



19% service added for parties of 5 or more |  
Limit 4 credit cards per table | Limit 4 checks per table |  
Minimum Charge of \$20 per person | 4% surcharge will be added to your bill to support SF employer mandates.