

John's Grill

STEAKS & SEAFOOD

DINNER MENU

Appetizers

Escargot - garlic cream	12.95
Jumbo Prawn Cocktail <i>cocktail sauce & horseradish</i>	18.95
Tortellone sm 11.95 lg 22.95 <i>filled with sundried tomato, ricotta, romano & parmesan cheeses, basil cream sauce, grana padano</i>	
Maine Lobster Ravioli sm 13.95 lg 26.95 <i>herbed tomato cream sauce, grana padano</i>	

Soups & Salads

New England Clam Chowder	9.95
Lobster Bisque	11.95
Dinner Salad <i>seasonal greens, croutons</i> <i>Vinaigrette dressing</i>	9.95
<i>Blue cheese dressing</i>	10.95
Caesar a La John's	11.95
Roquefort Salad <i>seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette</i>	11.95
Roasted Beet Salad	15.95
<i>candied walnuts, feta cheese, lemon aioli, microgreens</i>	
Heirloom Tomato & Burrata Cheese	16.95
<i>aged balsamic, extra virgin olive oil, basil</i>	
Jack LaLanne's Favorite Salad	33.95
<i>seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing</i>	

Seafood & Shellfish

Broiled Halibut	31.95
<i>mashed potato, vegetables, caper mushroom sauce</i>	
Grilled Pacific Snapper	27.95
<i>sauce piquant (spiced tomato sauce)</i>	
Jumbo Prawns Dijonnaise	29.95
<i>sauteed with mushrooms, wine, garlic, dijon cream</i>	
Broiled Salmon	29.95
<i>hollandaise sauce</i>	
Petrale Sole	27.95
<i>lemon-butter mushroom sauce</i>	
Fried Jumbo Prawns	28.95
<i>crusted in herbed panko bread crumbs</i>	
<i>above served with your choice of mashed or baked Idaho potato & seasonal vegetables</i>	
Fish & Chips	27.95
<i>beer battered wild caught pollock, caper tartar sauce</i>	

Pre Fix Menu

\$85 per person

Lobster Bisque
Filet Mignon & Maine Lobster Tail <i>served with your choice of mashed or baked Idaho potato and seasonal vegetables</i>
Dessert Choices
Triple Chocolate Torte
New York Cheesecake

John's Featured Steaks

New York Steak	35.95
Ribeye Steak	44.95
Filet Mignon	44.95
Surf and Turf New York Steak & 3 Fried Jumbo Prawns	50.95
Add 3 Fried Jumbo Prawns	15.00
Add 5 oz Maine Lobster Tail	21.95

*served with your choice of mashed or baked Idaho
potato & seasonal vegetables*

Peppercorn Sauce or Bearnaise Sauce	4.00
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*Our steaks are sourced from the finest Black Angus, corn
fed, Midwest cattle. Naturally aged to ensure maximum
flavor and tenderness.*

Specialties

Sam Spade's Lamb Chops	44.95
<i>served with baked Idaho potato and sliced tomatoes "Sam Spade went to John's Grill, asked the waiter to hurry up his order of chops, baked potato and sliced tomato... and was smoking a cigarette with his coffee when..." As quoted from "The Maltese Falcon"</i>	

Broiled Deluxe Burger	25.95
<i>served with fries, lettuce, tomato, onion & pickle add ons - blue cheese 3 cheddar 2 mozzarella 2 avocado 3 bacon 3 fried egg 2 sauteed onion 3</i>	

Chicken Milanese	27.95
<i>mashed potato, caper-beurre blanc</i>	
Chicken Jerusalem	27.95
<i>mashed potato, caper-beurre blanc, sauteed with mushrooms & artichokes, creamy white wine sauce</i>	

Pasta

Chicken Linguine Alfredo	27.95
Fisherman's Pasta	33.95
<i>linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano</i>	
Tortellone sm 11.95 lg 22.95	
<i>filled with sundried tomato, ricotta, romano & parmesan cheeses, basil cream sauce, grana padano</i>	
Maine Lobster Ravioli sm 13.95 lg 26.95	
<i>herbed tomato cream sauce, grana padano</i>	

On The Side

Baked Idaho Potato	6.95
French Fries	7.95
Sauteed Mushrooms	9.95
Fresh Creamed Spinach	9.95
Caramelized Onions	9.95

19 % service added for parties of 5 or more of which 15% goes to your service team and 4% goes into a staff retention bonus fund
Minimum Charge of \$30 per person | 4.95% surcharge will be added to your bill to support SF employer mandates.