

Appetizers

Escargots - Garlic cream	10.95
Jumbo Pacific Prawn Cocktail	12.95
Dungeness Crab Cocktail	22.00

Soup & Salads

New England Clam Chowder	9.95
Lobster Bisque	10.95
Lunch Salad - Seasonal greens, with vinaigrette dressing	8.95
with bleu cheese dressing	9.95
Caesar a La John's	14.95
Bay Shrimp Louie	17.95
Roquefort Salad , bay shrimp, avocado	17.95
Heirloom tomatoes from Wilgenburg Farms, fresh mozzarella cheese, San Giacomo organic balsamic and Greek extra virgin olive oil drizzle with basil	17.95
Jack LaLanne's Favorite Salad	21.95
Seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing	
Dungeness Crab Louie	32.00

Sandwiches & Pasta

Broiled Deluxe Burger	17.95
California Club House	16.95
Sliced chicken, bacon, lettuce and tomato	
Broiled New York Steak	19.95
- All Accompanied by French Fries -	

Tortellone	17.95
Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese	
Maine Lobster Ravioli	19.95
Herbed tomato cream	
Fisherman's Pasta	22.95
Linguine, salmon, snapper, shrimp, mushrooms surrounded by mussels & clams in basil cream	

Eggs & Omelettes

- All Accompanied by Vegetables and Mashed Potatoes -

Joe's Special	16.95
Ground beef, mushrooms and spinach	
Egg Benedict	16.95
Hangtown Fry	16.95
Oysters and strips of smoked bacon	

On the Side

Caramelized Onions	5.95
Baked Idaho Potato	5.95
French Fries	5.95
Sautéed Mushrooms	5.95
Asparagus, Hollandaise sauce	5.95
Fresh Creamed Spinach	5.95

From the Broiler & Skillet

New York Steak	28.95
Ribeye Steak	31.95
Filet Mignon	34.95
John's Steak (Bone-in New York)	32.95
T-Bone Steak	34.95
Porterhouse Steak	34.95
<i>Side Peppercorn or Béarnaise Sauce</i>	2.00

Calves' Liver	18.95
Crowned with smoked bacon and caramelized onions	
Sam Spade's Lamb Chops	33.95
(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*

- All broiler & skillet entrees 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*

Seafood & Shellfish

Seafood Cannelloni	18.95
Crepes filled with crab, shrimp, baby spinach, cheese, mushrooms, and sherry cream sauce	
Grilled Pacific Red Snapper	18.95
Lemon butter sauce	
Prawns Provencale	18.95
Garlic roma tomatoes, lemon butter and herbs	
Broiled Salmon	18.95
With Hollandaise Sauce	
Petrale Amandine	19.95
Sliced almonds, sweet butter sauce	

Fried Jumbo Prawns	18.95
Fried Sea Scallops	17.95
Fried Oysters	16.95
Fried Combination Seafood	18.95

*Coated with herbed breadcrumbs and accompanied by tartar
sauce.

- All the above entrees served with seasonal
vegetables -

Steamed Clams Bordelaise	18.95
Wine, garlic in a light lemon cream broth	
Moules A La Marinere	18.95
Mussels with a touch of garlic, in an herbed light cream broth	

