

Appetizers

Escargots - Garlic Cream	11.95
Jumbo Prawn Cocktail	12.95
Tortellone	sm 11.95 / lrg 22.95
Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese	
Maine Lobster Ravioli	sm 13.95 / lrg 26.95
Herbed tomato cream	

Soup & Salads

New England Clam Chowder	9.95
Dinner Salad - Per person	8.95
Seasonal greens, garlic croutons, bay shrimp	
Caesar a La John's - Per person	10.95
Roquefort Shrimp Salad - Per person	10.95
Seasonal greens, shrimp, crumbled Roquefort cheese Tossed in our famous creamy bleu cheese vinaigrette	
Roasted Beet Salad	15.95
Candied walnuts, feta cheese, lemon aioli topped with micro greens	
Jack LaLanne's Favorite Salad (for two)	33.95
Seasonal Greens, Crab, Shrimp, Avocado, Mushrooms, Tomato Tossed In Our Famous Creamy Bleu Cheese Vinaigrette Dressing	

Seafood & Shellfish

Petrale Sole	24.95
Lemon butter mushroom sauce	
Fried Jumbo Prawns	24.95
Breaded in herbed crumbs	
Jumbo Prawns Dijonnaise	24.95
Sautéed with mushrooms, wine, garlic and Dijon cream	
Grilled Pacific Red Snapper	24.95
Sauce Piquante (spiced tomato sauce)	
Broiled Salmon	26.95
With Hollandaise sauce	

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

Chef's Weekly Special

Heirloom tomato & Burrata Cheese	16.95
Aged balsamic, extra virgin olive oil and basil	
Fish & Chips	24.95
Anchor Steam beer batter, wild caught Pollock with caper tartar sauce	
Chicken Milanese	24.95
Caper beurre blanc, served with mashed potato	
Medallions of Beef	28.95
Medallions of Filet mignon, béarnaise sauce served with potato gratin and seasonal vegetables	
Broiled Halibut	28.95
Caper mushroom, wine butter sauce, served with mashed potato	

John's Featured Steaks

New York Steak	33.95
Ribeye Steak	39.95
Filet Mignon	42.95
Surf and Turf	43.95
New York Steak & 3 Fried Jumbo Prawns	
T-Bone Steak	48.95

Add 3 Fried Jumbo Prawns to any steak	10.00
Add 5 Oz Maine Lobster Tail to any steak	26.95
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

Broiled 1/2 lb Deluxe Burger	23.95
1/2 lb Creekstone farms' Black Angus all natural ground beef on Brioche bun, served with French fries	
Add Bleu cheese \$3 / Cheddar \$2 / Mozzarella \$2/ Avocado \$3.5 / Bacon \$3 / Egg \$2	
Chicken Jerusalem	24.95
Sautéed with artichokes, mushrooms and creamy white wine sauce (Featured in Gourmet Magazine)	
Chicken Linguine Alfredo	24.95
Fisherman's Pasta	31.95
Linguine, jumbo prawns, salmon, snapper, mushrooms in basil cream	

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]	

On the Side

Baked Idaho Potato	5.95
French Fries	5.95
Sautéed Mushrooms	7.95
Fresh Creamed Spinach	7.95
Truffled Mac & Cheese	12.95
Italian Truffle Oil	

19% service added for parties of 5 or more | Minimum Charge of \$20 per person | 4.75% surcharge will be added to your bill to support SF employer mandates