

John's Grill

STEAKS & SEAFOOD

VALENTINE'S DAY MENU

Appetizers

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| Escargot - garlic cream | 22 |
| Tortellone <i>sundried tomato, romano, parmesan, ricotta, basil cream sauce</i> | 19 |
| Jumbo Prawn Cocktail <i>cocktail sauce & horseradish</i> | 22 |
| Maine Lobster Ravioli <i>herbed tomato cream</i> | 24 |

Soup & Salads

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| Dinner Salad - per person <i>seasonal greens, garlic croutons</i> | 16 |
| New England Clam Chowder | 15 |
| Caesar a La John's - per person | 16 |
| Roquefort Salad - per person <i>seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette</i> | 17 |
| Heirloom Tomato & Burrata Cheese <i>aged balsamic, extra virgin olive oil, basil</i> | 22 |
| Jack LaLanne's Favorite Salad - per person <i>seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing</i> | 25 |



Pre Fix Menu

\$110 per person

Lobster Bisque
Filet Mignon & Maine Lobster Tail
Dessert Choices
Chocolate Mousse or New York Cheesecake

Steaks & Chops

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| New York Steak | 48 |
| Filet Mignon | 59 |
| Sam Spade's Lamb Chops | 65 |
| Surf and Turf (New York Steak & 3 Fried Jumbo Prawns) | 68 |
| Add 3 Fried Jumbo Prawns | 21 |
| Add 5 Oz Maine Lobster Tail | 30 |

John's Prime Steaks

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| Bone-In Rib Eye | 110 |
| T-Bone Steak | 90 |
| Prime steaks from California's Brandt family farm. Third generation family owned, naturally raised, Aged 28 days. | |

Specialties

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| Chicken Jerusalem <i>sautéed with artichokes, mushrooms and creamy white wine sauce</i> | 36 |
| Broiled Salmon <i>with hollandaise sauce</i> | 39 |
| Petrale Sole <i>lemon butter mushroom sauce</i> | 41 |
| Jumbo Prawns Dijonnaise <i>sautéed with mushrooms, wine, garlic, & dijon cream</i> | 41 |
| Fried Jumbo Prawns <i>breaded in herbed crumbs</i> | 41 |
| Broiled Halibut <i>caper mushroom, wine butter sauce</i> | 44 |
| Grilled Pacific Red Snapper <i>sauce piquante (spiced tomato sauce)</i> | 44 |
| Fisherman's Pasta <i>linguine, jumbo prawns, salmon, snapper, mushrooms in basil cream</i> | 45 |

- Béarnaise or Brandy Peppercorn Sauce on request -

- All entrée served with baked Idaho potato & sautéed local mixed vegetables. -
19 % service added for parties of 5 or more | Minimum Charge of \$50 per person
4.95% surcharge will be added to your bill to support SF employer mandates.