

John's Grill

STEAKS & SEAFOOD

Johnnie's Boulevardier 22

HIGHLAND PARK SCOTCH, SWEET VERMOUTH,
CAMPARI, ORANGE TWIST

The Last Word 24

MONKEY 47 GIN, MARASCHINO LIQUEUR, LIME
DEALERS CHOICE OF GREEN OR YELLOW CHARTREUSE

French Connection 22

MARTELL COGNAC VSOP, AMARETTO, CHERRY, LEMON

King Peach 20

ABSOLUT CITRON, PEACH PURÉE,
PEACH SCHNAPPS, LEMON

SIGNATURE COCKTAILS

Ellis Street Espresso Martini \$17

Skyy vodka, Kahlua, espresso

Aperol Spritz \$16

Aperol, prosecco, splash of soda

Absolut Martini \$16

Absolut vodka, dry vermouth, shaken

Pear Martini \$16

Absolut pear, St. Germain, lemon, soda

Bogie's Old Fashioned \$15

Makers Mark, orange, sugar, bitters, soda

Makers Mark Manhattan \$16

Makers Mark, sweet vermouth, bitters

French Gimlet \$16

London Hill gin, St. Germain, simple syrup, lime

Moscow Mule \$16

Hetchy vodka, ginger beer, lime

Pomegranate Cosmo \$16

Hetchy vodka, pama, cranberry, lime

Classic Margarita \$15

Mi Campo blanco, cointreau, lime, sugar

El Diablo \$16

Del maguey vida mezcal, lemon, pama, honey

Lemon Drop \$16

Absolut citron, lemon, cointreau



Sparkling

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| Bellini | 12 |
| Prosecco , Riondo, <i>Italy</i> | 12 |
| Sparkling Brut , Chandon, <i>CA</i> , 187ml | 15 |
| Champagne , Moet Imperial Brut, <i>France</i> , 187ml | 22 |

White Wine

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| Rosé , Bieler Pere et Fils, <i>Provence, France</i> | 14 |
| Riesling , Tatomer, <i>Santa Barbara County</i> | 15 |
| Pinot Grigio , Barone Fini, <i>Valdadige, Italy</i> | 12 |
| Pinot Gris , Lichen Estate, <i>Anderson Valley</i> | 14 |
| Sauvignon Blanc , Vaughn Duffy, <i>Russian River</i> | 14 |
| Sauvignon Blanc , Illumination by Quintessa, <i>Napa</i> | 20 |
| Chablis , Famille Ventoura, <i>France</i> | 19 |
| Chardonnay , John's Grill, <i>Private Label, CA</i> | 13 |
| Chardonnay , Brick & Mortar, <i>Sonoma Coast</i> | 14 |
| Chardonnay , Hendry, <i>Barrel Fermented, Napa</i> | 17 |

Red Wine

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| Pinot Noir , The Calling, <i>Monterey</i> | 15 |
| Pinot Noir , Hendry, 'HRW', <i>Napa Valley</i> | 17 |
| Merlot , Hendry, <i>Napa</i> | 17 |
| Red Blend , Prisoner, <i>Napa Valley</i> | 20 |
| Chianti Classico , Aria, <i>Italy</i> | 16 |
| Malbec , Hendry, Block 14, <i>Napa Valley</i> | 19 |
| Cabernet Sauvignon , John's Grill, <i>Paso Robles</i> | 14 |
| Cabernet Sauvignon , Justin, <i>Paso Robles</i> | 19 |
| Cabernet Sauvignon , Turnbull, <i>Napa</i> | 23 |
| Zinfandel , Neyers, <i>Napa Valley</i> | 17 |

NON-ALCOHOLIC LIBATIONS

Non Rosé Spritz \$14

NON #1 salted raspberry & chamomile, 0% ABV

Layla Spritz \$14

Layla Sparkling n/a wine, orange aperitif, 0% ABV

Blackberry Lemonade

\$12

Strawberry Mint Lemonade

\$12

Stella Artois Liberté, bottle

\$7

On Tap

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| Budweiser , <i>Fairfield, CA</i> | 7 |
| Elysian Space Dust IPA, 8.2% , <i>Seattle, WA</i> | 7 |
| HenHouse Hazy IPA , <i>Santa Rosa, CA</i> | 7 |
| Fort Point, KSA Kolach , <i>San Francisco, CA</i> | 7 |
| Peroni , <i>Italy</i> | 7 |
| Stella Artois , <i>Belgium</i> | 7 |

Water

Aqua Panna, Still

9

San Pellegrino, Sparkling

9

John's Grill

STEAKS & SEAFOOD

WELCOME J.P. MORGAN

Appetizers

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| Escargot with garlic cream | 20 |
| Jumbo Prawn Cocktail <i>cocktail sauce & horseradish</i> | 23 |
| Ahi Tuna Tartare | 23 |
| Kumamoto Oysters <i>½ dozen 27.00 a dozen 45.00</i> | |
| Tortellone <i>sm 16.95 lg 30.95</i> <i>filled with ricotta, romano & parmesan cheese, basil cream sauce, grana padano</i> | |
| Maine Lobster Ravioli <i>sm 21 lg 38</i> <i>herbed tomato cream sauce, grana padano</i> | |

Soups & Salads

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| New England Clam Chowder | 17 |
| Lobster Bisque | 17 |
| Dinner Salad <i>seasonal greens, croutons</i> | |
| <i>Vinaigrette dressing (per person)</i> | 17 |
| <i>Blue cheese dressing (per person)</i> | 19 |
| Caesar a La John's (per person) | 22 |
| Roquefort Salad (per person) <i>seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette</i> | 22 |
| Roasted Beet Salad (per person) <i>candied walnuts, feta cheese, lemon aioli, micro-greens</i> | 22 |
| 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> | 39 |

Seafood & Shellfish

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| Broiled Halibut <i>mushrooms, cherry tomatoes, capers, lemon sauce</i> | 44 |
| Grilled Pacific Snapper <i>sauce piquant (spiced tomato sauce)</i> | 39 |
| Jumbo Prawns Dijonnaise <i>sautéed with mushrooms, wine, garlic, dijon cream</i> | 39 |
| Broiled Salmon <i>hollandaise sauce</i> | 39 |
| Petrale Sole <i>lemon-butter mushroom sauce</i> | 39 |
| Fried Jumbo Prawns <i>crusted in herbed panko bread crumbs</i> | 39 |

above served with baked Idaho potato & seasonal vegetables

Pre-Fix Menu

\$120 per person

*Lobster Bisque
Filet Mignon & Maine Lobster Tail*

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Steaks

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| New York Steak | 48 |
| Ribeye Steak | 59 |
| Filet Mignon | 59 |
| Surf and Turf | 70 |
| <i>New York Steak & 3 Fried Jumbo Prawns</i> | |
| Add 3 Fried Jumbo Prawns | 20 |
| Add 5 oz Maine Lobster Tail | 30 |
| <i>served with baked Idaho potato & seasonal vegetables</i> | |
| Peppercorn Sauce or Béarnaise Sauce | 7.00 |

Our steaks are sourced from the finest Black Angus, corn fed, Midwest cattle. Naturally aged to ensure maximum flavor and tenderness.

John's Prime Steaks

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| Bone-In Rib Eye | 110 |
| T-Bone Steak | 90 |

served with baked Idaho potato & seasonal vegetables

*Prime steaks from California's Brandt family farm,
Third generation family owned, naturally raised,
aged 28 days*

Specialties

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| Sam Spade's Lamb Chops | 65 |
| <i>served with baked Idaho potato and sliced tomatoes</i> | |

*"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..."
The Maltese Falcon*

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| Chicken Milanese | 39 |
| <i>mashed potato, caper-beurre blanc</i> | |

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| Chicken Jerusalem | 39 |
| <i>sautéed with mushrooms & artichokes, creamy white wine sauce. served with baked Idaho potato and seasonal vegetables</i> | |

Pasta

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| Chicken Linguine Alfredo | 39 |
| Fisherman's Pasta | 49 |

linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano

On The Side

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|---------------------------------|----------|
| Baked Idaho Potato | 9 |
| French Fries | 9 |
| Sautéed Mushrooms | 9 |
| Fresh Creamed Spinach | 9 |
| Caramelized Onions | 9 |
| Parmesan Mashed Potatoes | 9 |