

## Appetizers

<b>Escargots</b> - Garlic cream	<b>8.95</b>
<b>Jumbo Prawn Cocktail</b>	<b>13.95</b>

## Soup & Salads

<b>New England Clam Chowder</b>	<b>7.95</b>
<b>Lunch Salad</b> - Seasonal greens, with vinaigrette dressing	<b>6.95</b>
with bleu cheese dressing	<b>7.95</b>
<b>Caesar a La John's</b>	<b>12.95</b>
<b>Bay Shrimp Louie</b>	<b>15.95</b>
<b>Roquefort Salad</b> , bay shrimp, avocado	<b>15.95</b>
<b>Roasted Beet Salad</b>	<b>15.95</b>
Candied walnuts, feta cheese, lemon aioli topped with micro greens	
<b>Jack LaLanne's Favorite Salad</b>	<b>27.95</b>
Seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing	

## Seafood & Shellfish

<b>Grilled Pacific Snapper</b>	<b>16.95</b>
Sauce Piquante (spiced tomato sauce)	
<b>Jumbo Prawns Dijonnaise</b>	<b>19.95</b>
Saut�ed with mushrooms, wine, garlic and Dijon cream	
<b>Broiled Salmon</b>	<b>16.95</b>
Served with Hollandaise Sauce and mashed potatoes	
<b>Petrale Amandine</b>	<b>17.95</b>
Sliced almonds, Lemon butter sauce	
<b>Fried Jumbo Prawns</b>	<b>19.95</b>
<b>Fried Sea Scallops</b>	<b>16.95</b>
<b>Fried Oysters</b>	<b>15.95</b>
<b>Fried Combination Seafood</b>	<b>16.95</b>
*Coated with herbed breadcrumbs and accompanied by tartar sauce.	

- All the above entrees served with seasonal vegetables -

## Chef's Weekly Special

<b>Fish &amp; Chips</b>	<b>15.95</b>
Anchor Steam beer batter, wild caught Pollock with caper tartar sauce	
<b>Crispy Chicken Sandwich on Brioche</b>	<b>15.95</b>
Roasted garlic-sundried tomato aioli	
Add Bleu cheese \$3 / Cheddar \$2 / Mozzarella \$2/ Avocado \$3 / Bacon \$3 / Egg \$2	
<b>Heirloom Tomato &amp; Burrata Cheese</b>	<b>16.95</b>
Aged balsamic, extra virgin olive oil and basil	
<b>Medallions of Beef</b>	<b>29.95</b>
Medallions of Filet mignon, b�ernaise sauce served with potato gratin and seasonal vegetables	

## John's Featured Steaks

<b>New York Steak</b>	<b>28.95</b>
<b>Ribeye Steak</b>	<b>33.95</b>
<b>Filet Mignon</b>	<b>37.95</b>
<b>Surf and Turf</b>	<b>40.95</b>

New York Steak & 3 Fried Jumbo Prawns

<b>Add 3 Fried Jumbo Prawns to any steak</b>	<b>12.00</b>
<b>Add 5 Oz Maine Lobster Tail to any steak</b>	<b>19.95</b>
<b>Side Peppercorn or Bearnaise Sauce</b>	<b>2.00</b>

- 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\*

## **Sam Spade's Lamb Chops** **32.95**

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]

## Sandwiches & Pasta

<b>Broiled 1/2 lb. Deluxe Burger</b>	<b>18.95</b>
Add Bleu cheese \$3 / Cheddar \$2 / Mozzarella \$2/ Avocado \$3 / Bacon \$3 / Egg \$2	
<b>Broiled New York Steak Sandwich</b>	<b>20.95</b>
- All Accompanied by French Fries -	

<b>Tortellone</b>	<b>15.95</b>
Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese	
<b>Maine Lobster Ravioli</b>	<b>17.95</b>
Herbed tomato cream	
<b>Chicken Linguine Alfredo</b>	<b>17.95</b>
<b>Fisherman's Pasta</b>	<b>20.95</b>
Linguine, jumbo prawns, salmon, snapper, mushrooms in basil cream	

## On the Side

<b>Baked Idaho Potato</b>	<b>5.95</b>
<b>French Fries</b>	<b>5.95</b>
<b>Saut�ed Mushrooms</b>	<b>6.95</b>
<b>Fresh Creamed Spinach</b>	<b>6.95</b>
<b>Truffled Mac &amp; Cheese</b>	<b>9.95</b>
Italian Truffle Oil	

19% service added for parties of 5 or more | Minimum Charge of \$10 per person | 4.75% surcharge will be added to your bill to support SF employer mandates