

Historic John's Grill

- VALENTINE'S DAY MENU -

Appetizers

Jumbo Prawn Cocktail	17.00
Escargots	17.00
- Garlic cream	
Maine Lobster Ravioli	17.00
- Tomato cream and fresh herbs	
Tortellone	17.00
- Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese	
Dungeness Crab Cocktail	21.95

Soup & Salads

New England Clam Chowder	12.95
Dinner Salad	11.95
- Seasonal greens, garlic croutons, bay shrimp (per person.)	
Heirloom tomatoes	13.95
- From Wilgenburg Farms, fresh mozzarella cheese, San Giacomo organic balsamic and Greek extra virgin olive oil drizzle with basil	
Caesar a La John's	13.95
(Per person)	
Roquefort Salad	13.95
- Seasonal greens, shrimp, crumbled Roquefort cheese Tossed in our famous creamy bleu cheese vinaigrette (per person.)	
Jack LaLanne's Favorite Salad	17.95
- Seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing (per person.)	

Specialties

Chicken Jerusalem	31.00
- Sautéed with artichokes, mushrooms and creamy white wine sauce	
Seafood Cannelloni	31.00
- Crepes filled with crab, shrimp, baby spinach, cheese, mushrooms, and sherry cream sauce	
Broiled Salmon	34.00
- With Hollandaise Sauce	
Petrale Sole Amandine	36.00
- Sliced almonds, sweet butter sauce	
Jumbo Prawns Dijonnaise	36.00
- Sautéed with mushrooms, wine, garlic and Dijon cream	
Fried Jumbo Prawns	36.00
- Breaded in herbed crumbs	
Broiled Halibut	38.00
- Lemon, wine sweet butter, capers, mushrooms	
Chef's Special Red Snapper	38.00
- Topped with shrimp, crab, mushrooms and lemon cream sauce	
Fisherman's Pasta	40.00
- Linguine, salmon, snapper, shrimp, mushrooms surrounded by mussels & clams in basil cream	



From The Broiler

Roast Prime Rib of Beef	40.00
New York Steak	40.00
John's Steak	42.00
(Bone-in New York)	
Filet Mignon	42.00
T-Bone Steak	45.00
Porterhouse Steak	46.00
Sam Spade's Chops	45.00
(Broiled lamb chops)	
Surf and Turf	\$50.50
(New York Steak & 3 Fried Jumbo Prawns)	

- 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 \$30 per person |
4% surcharge will be added to your bill to support SF employer mandates.