# Historic John's Grill

## - CHRISTMAS EVE & NEW YEAR'S EVE 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, roman	no, parmigiano
and ricotta cheese in a basil cream s	auce 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

- 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
- Sauteed with artichokes, mushroom	ns and
creamy white wine sauce	
Seafood Cannelloni	31.00
- Crepes filled with crab, shrimp, ba	by spinach,
cheese, mushrooms, and sherry crea	m sauce
<b>Broiled Salmon</b>	34.00
With Hallandaiga Sauca	

- With Hollandaise Sauce

Petrale Sole Amandine	36.00
- Sliced almonds, sweet butter sauce	

Jumbo Prawns Dijonnaise

-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
(Naw Vark Stook & 2 Fried Jumba	Drowng)

(New York Steak & 3 Fried Jumbo Prawns)

- 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.

<sup>-</sup> Béarnaise or Brandy Peppercorn Sauce on request -