

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,
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 bourbon, orange, sugar, bitters, soda

Makers Mark Manhattan \$16

Makers mark bourbon, 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

Bellini

12

Prosecco, Riondo, Italy

12

Sparkling Brut, Chandon, CA, 187ml

15

Champagne, Moet Imperial Brut, France, 187ml

22

White Wine

Rosé, Bieler Pere et Fils, Provence, France

14

Riesling, Tatomer, Santa Barbara County

15

Pinot Grigio, Barone Fini, Valdadige, Italy

12

Pinot Gris, Lichen Estate, Anderson Valley

14

Sauvignon Blanc, Vaughn Duffy, Russian River

14

Sauvignon Blanc, Illumination by Quintessa, Napa

20

Chablis, Famille Ventoura, France

19

Chardonnay, John's Grill, Private Label, CA

13

Chardonnay, Brick & Mortar, Sonoma Coast

14

Chardonnay, Hendry, Barrel Fermented, Napa

17

Red Wine

Pinot Noir, The Calling, Monterey

15

Pinot Noir, Hendry, 'HRW,' Napa

17

Merlot, Hendry, Napa

17

Red Blend, Prisoner, Napa Valley

20

Chianti Classico, Aria, Italy

16

Malbec, Hendry, Block 14, Napa

19

Cabernet Sauvignon, John's Grill, Paso Robles

14

Cabernet Sauvignon, Justin, Paso Robles

19

Cabernet Sauvignon, Turnbull, Napa

23

Zinfandel, Neyers, Napa Valley

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

Budweiser, Fairfield, CA

7

Elysian Space Dust IPA, 8.2%, Seattle, WA

7

Henhouse Hazy IPA, Santa Rosa, CA

7

Fort Point, KSA Kolach, San Francisco, CA

7

Peroni, Italy

7

Stella Artois, Belgium

7

Water

Aqua Panna, Still

9

San Pellegrino, Sparkling

9

19 % service added for parties of 5 or more of which 15% goes to your service team and 4% goes into a staff retention bonus fund
Minimum Charge of \$30 per person | 4.95% surcharge will be added to your bill to support SF employer mandates.

John's Grill

STEAKS & SEAFOOD

Appetizers

Escargot with garlic cream	15.95
Jumbo Prawn Cocktail	17.95
Ahi Tuna Tartare	18.95
Kumamoto Oysters ½ dozen 27.00 1 dozen 45	

Soups & Salads

New England Clam Chowder	9.95
Lobster Bisque	10.95
Lunch Salad	
<i>Vinaigrette dressing</i>	9.95
<i>Blue cheese dressing</i>	10.45
Caesar a La John's (per person)	14.95
Bay Shrimp Louie (per person)	18.95
Roquefort Salad (per person)	17.95
<i>seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette</i>	
Roasted Beet Salad (per person)	15.95
<i>candied walnuts, feta cheese, lemon aioli, microgreens</i>	
Heirloom Tomato & Burrata Cheese	16.95
<i>aged balsamic, extra virgin olive oil, basil</i>	
Jack LaLanne's Favorite Salad (per person)	30.95
<i>spring mix, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette</i>	

Seafood & Shellfish

Grilled Pacific Snapper	24.95
<i>sauce piquant (spiced tomato sauce)</i>	
Jumbo Prawns Dijonnaise	21.95
<i>sauteed with mushrooms, wine, garlic, dijon cream</i>	
Broiled Salmon	27.95
<i>mashed potatoes, hollandaise sauce</i>	
Petrale Sole Amandine	24.95
<i>lemon-butter sauce & sliced, toasted almonds</i>	
Fried Jumbo Prawns	24.95
Fried Sea Scallops	29.95
Fried Oysters	20.95
Fried Combination Seafood	25.95
<i>Fried seafood is crusted in herbed panko bread crumbs</i>	
<i>Above items served with fresh, seasonal vegetables</i>	

On The Side

Baked Idaho Potato	6.95
French Fries	6.95
Sautéed Mushrooms	6.95
Fresh Creamed Spinach	6.95
Caramelized Onions	6.95
Parmesan mashed Potatoes	6.95

Pre-Fix Menu

\$95

Lobster Bisque
Filet Mignon & Maine Lobster Tail

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Featured Steaks

New York Steak	37.95
Ribeye Steak	44.95
Filet Mignon	50.95
Surf and Turf	47.95

New York Steak & 3 Fried Jumbo Prawns

Add 3 Fried Jumbo Prawns	12
Add 5 oz Maine Lobster Tail	27.95
<i>served with baked Idaho potato & seasonal vegetables</i>	
Peppercorn Sauce or Béarnaise Sauce	5

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

Bone-In Rib Eye	110
T-Bone Steak	90
<i>served with baked Idaho potato & seasonal vegetables</i>	

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

Sam Spade's Lamb Chops	38.95
<i>served with baked Idaho potato, vegetables, 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..." As quoted from "The Maltese Falcon"

Sandwiches

served with fries, lettuce, tomato, onion & pickle

Broiled Deluxe Burger	19.95
Broiled NY Steak Sandwich	26.95
Crispy Chicken Sandwich	17.95
Grilled Pesto Chicken Sandwich	18.00

add ons - blue cheese 3 | cheddar 2 | mozzarella 2
avocado 3 | bacon 3 | fried egg 2 | caramelized onion 3

Pasta

Chicken Linguine Alfredo	19.95
Maine Lobster Ravioli	24.95
<i>herb tomato cream sauce, grana padano</i>	
Tortellone	16.95
<i>filled with ricotta, romano & parmesan cheeses, basil cream sauce, grana padano</i>	
Fisherman's Pasta	27.95
<i>linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano</i>	

National Literary Landmark

"The Maltese Falcon" Room - In honor of author Dashiell Hammett

This landmark was the setting for the Maltese Falcon novel, and is the headquarters of the Dashiell Hammett society of San Francisco, founded October 21, 1977, by William F. Nolan and Jack Kaplan. Both aided in establishing 'The Maltese Falcon Room' and have been guides in the 'Hammett Walks' around San Francisco. The society was created to honor an individual who made history in the literary world and grants official recognition to those who have contributed to a fuller understanding and appreciation of his words.