

Appetizers

Escargots - Garlic cream	8.95
Jumbo Prawn Cocktail	9.95

Soup & Salads

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

Seafood & Shellfish

Grilled Pacific Snapper	16.95
Sauce Piquante (spiced tomato sauce)	
Jumbo Prawns Dijonnaise	16.95
Sautéed with mushrooms, wine, garlic and Dijon cream	
Broiled Salmon	16.95
With Hollandaise Sauce	
Petrale Amandine	17.95
Sliced almonds, Lemon butter sauce	
Fried Jumbo Prawns	16.95
Fried Sea Scallops	16.95
Fried Oysters	15.95
Fried Combination Seafood	16.95

*Coated with herbed breadcrumbs and accompanied by tartar sauce.

- All the above entrees served with seasonal vegetables -

Chef's Weekly Special

Fish & Chips	15.95
Anchor Steam beer batter, wild caught Pollock with caper tartar sauce	
Crispy Chicken Sandwich on Brioche	15.95
Roasted garlic-sundried tomato aioli	
Add Bleu cheese \$3 / Cheddar \$2 / Mozzarella \$2/ Avocado \$3 / Bacon \$3 / Egg \$2	
Heirloom Tomato & Burrata Cheese	16.95
Aged balsamic, extra virgin olive oil and basil	
Medallions of Beef	28.95
Medallions of Filet mignon, béarnaise sauce served with potato gratin and seasonal vegetables	

John's Featured Steaks

New York Steak	28.95
Ribeye Steak	31.95
Filet Mignon	35.95
Surf and Turf	37.95
New York Steak & 3 Fried Jumbo Prawns	
T-Bone Steak	48.95

Add 3 Fried Jumbo Prawns to any steak 9.00

Add 5 Oz Maine Lobster Tail to any steak 26.95

Side Peppercorn or Bearnaise Sauce 2.00

- 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

Broiled 1/2 lb Deluxe Burger 18.95

Add Bleu cheese \$3 / Cheddar \$2 / Mozzarella \$2/ Avocado \$3 / Bacon \$3 / Egg \$2

Broiled New York Steak Sandwich 20.95

- All Accompanied by French Fries -

Tortellone 15.95

Filled with sundried tomato, romano, parmigiano and ricotta cheese in a basil cream sauce topped with shredded Grana Padano cheese

Maine Lobster Ravioli 17.95

Herbed tomato cream

Chicken Linguine Alfredo 17.95

Fisherman's Pasta 20.95

Linguine, jumbo prawns, salmon, snapper, mushrooms in basil cream

On the Side

Baked Idaho Potato 5.95

French Fries 5.95

Sautéed Mushrooms 6.95

Fresh Creamed Spinach 6.95

Truffled Mac & Cheese 9.95

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