

# 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

Prosecco, Riondo, Italy

### Sparkling Brut

12

12

15

22

Champagne, Moet Imperial Brut, France, 187ml

## White Wine

### Rosé

14

### Riesling

15

### Pinot Grigio

12

### Pinot Gris

14

### Sauvignon Blanc

14

### Sauvignon Blanc

20

### Chablis

19

### Chardonnay

13

### Chardonnay

14

### Chardonnay

17

## Red Wine

### Pinot Noir

15

### Pinot Noir

17

### Merlot

17

### Red Blend

20

### Chianti Classico

16

### Malbec

19

### Cabernet Sauvignon

14

### Cabernet Sauvignon

19

### Cabernet Sauvignon

23

### Zinfandel

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

7

### Elysian Space Dust IPA, 8.2%

7

### Henhouse Hazy IPA

7

### Fort Point, KSA Kolach

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

## WELCOME J.P. MORGAN

### Appetizers

<b>Escargot</b> with garlic cream	<b>20</b>
<b>Jumbo Prawn Cocktail</b>	<b>20</b>
<b>Ahi Tuna Tartare</b>	<b>20</b>
<b>Kumamoto Oysters</b> <small>½ dozen 27.00 1 dozen 45</small>	

### Soups & Salads

<b>New England Clam Chowder</b>	<b>15</b>
<b>Lobster Bisque</b>	<b>15</b>
<b>Lunch Salad</b>	
Vinaigrette dressing	<b>15</b>
Blue cheese dressing	<b>17</b>
<b>Caesar a La John's</b> <small>(per person)</small>	<b>19</b>
<b>Bay Shrimp Louie</b> <small>(per person)</small>	<b>22</b>
<b>Roquefort Salad</b> <small>(per person)</small>	<b>22</b>
seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette	
<b>Roasted Beet Salad</b> <small>(per person)</small>	<b>22</b>
candied walnuts, feta cheese, lemon aioli, microgreens	
<b>Heirloom Tomato &amp; Burrata Cheese</b>	<b>22</b>
aged balsamic, extra virgin olive oil, basil	
<b>Jack LaLanne's Favorite Salad</b> <small>(per person)</small>	<b>39</b>
spring mix, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette	

### Seafood & Shellfish

<b>Grilled Pacific Snapper</b>	<b>30</b>
sauce piquant (spiced tomato sauce)	
<b>Jumbo Prawns Dijonnaise</b>	<b>30</b>
sautéed with mushrooms, wine, garlic, dijon cream	
<b>Broiled Salmon</b>	<b>30</b>
mashed potatoes, hollandaise sauce	
<b>Petrale Sole Amandine</b>	<b>30</b>
lemon-butter sauce & sliced, toasted almonds	
<b>Fried Jumbo Prawns</b>	<b>30</b>

Fried seafood is crusted in herbed panko bread crumbs  
Above items served with fresh, seasonal vegetables

### On The Side

<b>Baked Idaho Potato</b>	<b>9</b>
<b>French Fries</b>	<b>9</b>
<b>Sautéed Mushrooms</b>	<b>9</b>
<b>Fresh Creamed Spinach</b>	<b>9</b>
<b>Caramelized Onions</b>	<b>9</b>
<b>Parmesan mashed Potatoes</b>	<b>9</b>

### Pre-Fix Menu

**\$110**

Lobster Bisque  
Filet Mignon & Maine Lobster Tail

### Dessert Choices

Triple Chocolate Torte or New York Cheesecake

### John's Steaks

<b>New York Steak</b>	<b>45</b>
<b>Ribeye Steak</b>	<b>53</b>
<b>Filet Mignon</b>	<b>55</b>
<b>Surf and Turf</b>	<b>75</b>

*New York Steak & 3 Fried Jumbo Prawns*

<b>Add 3 Fried Jumbo Prawns</b>	<b>16</b>
<b>Add 5 oz Maine Lobster Tail</b>	<b>30</b>

*served with baked Idaho potato & seasonal vegetables*

<b>Peppercorn Sauce or Béarnaise Sauce</b>	<b>7</b>
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*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

<b>Bone-In Rib Eye</b>	<b>110</b>
<b>T-Bone Steak</b>	<b>90</b>

*served with baked Idaho potato & seasonal vegetables*

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

### Sam Spade's Lamb Chops

**49**

*served with baked Idaho potato, seasonal vegetables,  
and sliced tomatoes*

*"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*

<b>Broiled Deluxe Burger</b>	<b>25</b>
<b>Crispy Chicken Sandwich</b>	<b>25</b>

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

### Pasta

<b>Chicken Linguine Alfredo</b>	<b>28</b>
<b>Maine Lobster Ravioli</b>	<b>28</b>

*herb tomato cream sauce, grana padano*

<b>Tortellone</b>	<b>28</b>
filled with ricotta, romano & parmesan cheeses, basil cream sauce, grana padano	

<b>Fisherman's Pasta</b>	<b>38</b>
linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano	