
*This menu has been created by local celebrity
Chef John Howie, a five-time invited guest of
the James Beard House. He owns and operates
John Howie Steak, Whiskey by John Howie,
Seastar Restaurant and Beardslee Public House.*

in.gredients.
A JOHN HOWIE RESTAURANT



Amuse Bouche
(CHOOSE ONE)

Ⓟ **Creamy Burrata**

Fresh Burrata Cheese, Roasted Heirloom Tomato Coulis, Balsamic Reduction, Sourdough Crumble, Micro Basil

Shrimp Cocktail

White Shrimp, Iceberg Lettuce, Sriracha-Wasabi Cocktail Sauce, Lemon, Italian Parsley



**Consuming raw or undercooked meats such as Albacore Tuna and Prime Filet Mignon may increase your risk of foodborne illness*

Do you have a food allergy?

Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility.

Questions? Please speak with a manager.

Three Course Lunch
\$24.00 per Person

Entrées
(CHOOSE ONE)

Ⓟ **Fire-Grilled Vegetable Skewers**

Cremini Mushroom, Golden Beets, Zucchini, Bell Pepper, Sweet Potato, Red Onion, Lemon-Zucchini Quinoa Rice, Oregano Vinaigrette, Italian Parsley

Char Siu-Style Chicken Salad

Grilled Char Siu Marinated Chicken, Romaine Heart, Nappa Cabbage, Sweet Bell Pepper, Green Onion, Celery, Water Chestnuts, Crispy Wontons, Almonds, Sesame Seeds, Sweet and Sour Sesame Vinaigrette, Cilantro

Grilled Albacore Tuna*

Albacore Tuna Steak, Vermouth Garlic Fish Baste, Yukon Gold Mashed Potatoes, Sweet Bell Pepper Relish, Red Onion, Grilled Zucchini, Balsamic Vinegar, Cilantro
Chef's Recommendation is Medium Rare

Beef Stew

Beef Tenderloin, Cremini Mushroom, Carrots, Celery, Sweet Onion, Beef Stock, Roux, Thyme, Rosemary, Garlic Butter Root Vegetables, Italian Parsley

Prime Filet Mignon*
\$60.00

6.5oz Sliced Herb Seasoned Prime Filet Mignon, Lemon-Zucchini Quinoa Rice, Vegetable Skewer, Garlic Herb Butter, Lemon
Chef's Recommendation is Medium Rare

Finish
(CHOOSE ONE)

Ⓟ **Savory**

Panko-Crusted Cremini Mushroom Arancini, Porcini Mushroom, Shallots, Garlic, Butter, White Wine, Arugula, Frisée, Black Truffle Infused Aioli

Ⓟ **Sweet**

Chocolate and Vanilla Cheesecake, Graham Cracker Crust, Raspberry Coulis, Fresh Raspberries, Mint

Additional Offerings

Ⓟ **Cheddar Jalapeño Dinner Rolls**

Served with Whipped Butter
\$4.50 (3 pcs.)

Ⓟ **Black Eyed Peas**

Lacinato Kale, Black Eyed Peas, Shallots, Celery, Carrots, Preserved Lemon-Sherry Vinaigrette
\$5.50

POG Spritzer

Passion, Orange, Guava, Sparkling Water
\$5.50

French Press Coffee

Featuring Caffe Vita – Luna Blend
\$4.00 (17 oz.) or \$5.00 (34 oz.)

DRY Sodas

Cucumber, Vanilla, Rainier Cherry
\$3.50

Tea

Iced or Hot
\$4.25