
*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)

⑤ Five Onion Soup

Walla Walla Sweet Onions, Leeks, Garlic, Green Onions,
Cream, Butter, Crispy Fried Shallots, Chives

Sesame-Peppercorn Crusted Ahi*

Flash-Seared Ahi Tuna, Sesame-Peppercorn Crust,
Ginger-Soy Reduction, Daikon Radish,
Carrot, Wasabi Crème



**Consuming raw or undercooked meats such as Soft Boiled Egg,
Ahi Tuna, Steak Frites, Steelhead 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
\$25.00 per Person

Entrées
(CHOOSE ONE)

⑤² Vegan Lasagna

Zucchini, King Oyster Mushroom, Bell Peppers, Onion,
Garlic, Spinach, Truffle Zest, Basil, Lasagna Noodles,
Marinara, White Wine, Béchamel Sauce, Almond Milk,
Mozzarella, Ricotta, Silken Tofu, Lemon Zest, Micro Basil

Ginger-Lemongrass Crusted Steelhead*

Seared Steelhead, Ginger-Lemongrass Seasoning,
Sticky Rice, Thai Coconut-Red Curry Sauce, Shrimp Paste,
Cream, Fish Sauce, Carrot, Bell Pepper,
Garlic, Lime Leaf Slaw, Zucchini, Carrots, Red Onion,
Spicy Lime Leaf Vinegar, Cilantro
Chef's Recommendation is Medium-Rare

Duck Confit Salad*

Duck Confit, Frisée, Belgian Endive Spears, Baby Spinach,
Raspberry Vinaigrette, Fresh Raspberries,
Soft Boiled Fried Egg, Black Pepper

Steak Frites*

Fire-Grilled Red Wine Marinated Sirloin Steak, Shallot,
Thyme, House-Made French Fries, Roasted Garlic Aioli
Chef's Recommendation is Medium-Rare

Prime Filet Mignon*
\$57.00

Bacon Wrapped 6.5oz USDA Center-Cut Filet Mignon,
Roasted Red Potatoes, Onion, Cremini Mushrooms,
Thyme-Garlic Butter, Demi-Glace, Asiago-Blue Cheese,
Crispy Fried Shallots, Chive
Chef's Recommendation is Medium-Rare

Finish
(CHOOSE ONE)

Savory

Roasted Asiago-Blue Cheese Stuffed Red Potatoes, Chive

⑤ Sweet

Flourless Chocolate Cake, Crème Anglaise,
Chocolate Dome, Hot Caramel Sauce, Black Sea Salt

Additional Offerings

Black Pepper-Gruyère
Parmesan Gougeré
\$4.75 (3 pcs.)

Roasted Broccoli and Cauliflower
Parmigiano Reggiano, Asiago, Pecorino Romano,
Crushed Red Chili Flakes, Olive Oil
Can Be Made Vegan Upon Request
\$5.75

Spiced Cider Pomegranate Spritzer
Non-Alcoholic \$5.75

French Press Coffee
Featuring Caffè Vita – Luna Blend
\$4.25 (17 oz.) or \$5.50 (34 oz.)

A'Siciliana Sodas
Pomegranate | Lemon | Mandarin \$3.75

Tea
Iced or Hot \$4.50