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Experience the Northwests premier dining experience at our Bellevue steakhouse restaurant and wine bar. Comfortable surroundings, prime custom-aged steaks, side dishes that define culinary excellence and an award-winning wine list featuring bottles from near and far. All presented with an unmatched level of service and attention to detail. These are the hallmarks of John Howie Steak, a premier Bellevue steakhouse and wine bar. John Howie Steak specializes in private dining at our restaurant in Bellevue, WA for corporate and business events as well as personal events such as graduation dinners, birthdays, anniversaries, wedding receptions, wedding celebrations, and anything in between John Howie Steak in Bellevue offers catering and a diverse range of chef-designed specialty menus featuring the same local, sustainable hand-crafted cuisine enjoyed by our guests at Seastar Restaurant and Raw Bar, John Howie Steak and Beardslee Public House. Give the gift of a remarkable dining experience at John Howie Steak, the Northwests Premier Steakhouse. Our Bellevue restaurant gift cards are perfect for any occasion, never expire, and are available in a wide range of denominations. 4.2 933 ratings Share your opinion about John Howie Steak DeliveryNoPaymentCredit Cards AcceptedParkingValet, Garage, Street, ParkingGood for KidsNoAttireBusiness casualAlcoholYes - Full BarReservationsYes Cuisines: Steakhouse, American, Lounges, BarPrice Point \$\$\$\WiFiYesOutdoor SeatsNo 04/28/2025 - Wai I.John Howie Steak is a fine dining restaurant for celebratory meals with outstanding food and exceptional service. 05/24/2024 - Chef C.Always great!!!John Howie Steak is a fine dining restaurant in Downtown Bellevue. Their location features comfortable surroundings, prime custom-aged steaks, side dishes that define culinary excellence and an award winning wine list featuring bottles from near and far. All presented with an unmatched level of service and attention to detail. These are the hallmarks of John Howie Steak. Whether you choose to entertain family, friends or business guests, their staff will work to exceed your expectations. A 20 percent service charge is included on each check. John Howie Steak retains 100 percent of the service team receives industry-leading compensation. Additional gratuities are appreciated, but not expected, and go entirely to the service team. * Some of John Howie Steaks menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your server if you would like them prepared differently. House Baked Bread (11)Whipped European butter, sea saltServes 2-4 peopleDeviled Eggs (18)Truffled bacon, roasted onion and chiveTempura Fried Kurobuta Bacon Bites (13)Maple sambal dipping sauceSpicy Habanero Butter Shrimp (23)Garlic, butter, white wineDungeness Crab Cakes (38) White pepper sauce, radish and orange salad, sherry vinaigretteRoasted Bone Marrow (28)Carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, herbed breadcrumbs, grilled baguette* Seven Flavor Prime Tenderloin Bites (23)Lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime SEAFOOD BAR* Ahi Tartare (27)Sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points*Fresh Shucked Oysters (29)1/2 dozen oysters on the half shell, classic cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonSpicy Shrimp Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare, Cocktail sauce, lemonChilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oysters, and fresh shucked oysters (39) Poached prawns, fresh shucked oyste champagne mignonette, house crackers Lobster Bisque (20)Atlantic lobster, caviar cream, chivesFrench Onion Soup (17)Ciabatta crouton, Gruyere and Parmigiano Reggiano cheesesArtisan Baby Iceberg Lettuce Salad (19)Whole head baby iceberg lettuce, crispy Kurobuta bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River blue cheeseTableside Caesar (21 Each)/Minimum Two Person OrderLittle gem romaine, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two)Spinach and Strawberry Salad (17)Citrus marinated Chioggia and golden beets, red watercress, blood orange, salt brined pistachio, tarragon, creme fraiche * Steakhouse Salad (45)Prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy onions* Lobster And Shrimp Fettuccine (49)Atlantic lobster tail, shrimp, lobster sauce, caramelized onion, foraged mushrooms, tarragon, Gruyere, Parmigiano Reggiano, herbed bread crumbs* Alaskan Halibut (65)Morel mushrooms, pancetta, English peas, Meyer lemon, Yukon potato pureRoasted Jidori Chicken (48)Spinach & feta stuffing, hericot verts, heirloom tomato-basil pan sauce, Parmigiano ReggianoKing Salmon*(62)Asparagus risotto, preserved lemon, cherry tomato, lemon-thyme vinaigrette, micro arugulaSesame Cauliflower Steak (37)Cauliflower rice stir fry, garlic, ginger snow peas, celery, scallions, bell peppers, broccoli, sesame oil, tamari* Atlantic Lobster Tails (65 one/121 two)Two 9oz tails, cream cherry butter, lemon, butter sauceCrab Cakes (49)White pepper sauce, radish & orange salad, sherry vinaigrettePork Tenderloin (44)Applewood smoked, Chef Howies BBQ spice rub, spicy-honey BBQ sauce, Yukon Gold potato puree, Rainier cherry relishSteak and Lobster (92)6oz. USDA Prime filet mignon, butter poached lobster tail, Yukon Gold potato puree, asparagus, bearnaise Steak Oscar (92)6oz. USDA Prime filet mignon, Dungeness crab legs, Yukon Gold potato puree, asparagus, bearnaise Butter Braised Mushrooms (19)Wild and cultivated selectionsFried Brussels Sprouts (17)Lemon caper vinaigratte, Reggiano, garlic chipsAsparagus Spears (18)Brown butter, Meyer lemon hollandaiseChar Roasted Broccoli (17)Preserved lemon, caper and red chiliesMequite Grilled Corn (17) Warm spice, maple pomegranate, brown butter, orange bourbon cream Five Cheese Twice Baked Stuffed Potatoes (35) Atlantic lobster cream, chives Beechers Hagship cheddar macaroni and cheese Wagyu Beef Fat Truffle Fries (18) Parmigiano Reggiano, chives, black truffle aioliYukon Gold Potato Puree (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Regular Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Regular Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Regular Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Control Pure (12 / 16) Buttercream, sea salt, chives Cognac and Green Peppercorn (9) Render Cognac and Gree CenterMedium Red CenterMedium-Well Pink ThroughoutWell Light Pink CenterVery-Well No PinkOmaha, Nebraska, Grilled over Mesquite Coals28 Day Custom-Aged USDA Prime Beef* Filet Mignon6 oz (68)8 oz (79)* Rib Eye Steak (89)16 oz* Delmonico, Bone-In New York Strip (99)21 oz* Porterhouse (129)34 oz45 DAY CUSTOM AGED MESQUITE GRILLED* Rib Eye Steak (97)14 ozTABLESIDE FOR TWO* American Wagyu Beef Long Bone Rib EyeMesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Cha (24)Peppercorn Style (12)Black pepper crusted, cognac & green peppercorn sauceAtlantic Lobster Tail (65)9oz, cream sherry butterBlack Truffle Butter (8)

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