

[Click Here](#)



4.2 933 ratings Share your opinion about John Howie Steak Experience the Northwest’s 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 Beardlee Public House. Give the gift of a remarkable dining experience at John Howie Steak, the Northwest’s Premier Steakhouse. Our Bellevue restaurant gift cards are perfect for any occasion, never expire, and are available in a wide range of denominations. The fourth high-end steakhouse in downtown Bellevue is Bravern elegant—see: classy wall of windows overlooking the Cascades—and yes, that four-ounce Wagyu filet mignon does cost \$140. But the place also enshrines the big, populist flavors of mesquite-grilled beef (cooked precisely, with a whisper of crust) and Kurobota bacon (tempura-fried!) and big, cheesy sides. All this richness doesn’t come cheap, of course, but at lunch the place shape-shifts to genuinely affordable. Lunch or dinner, you’ll want to get good and private with your dessert. John Howie Steak Restaurant is a classy and upscale establishment located in Bellevue, WA, offering a memorable dining experience. With a focus on Whiskey Bars, New American cuisine, and Steakhouses, this restaurant caters to various preferences. The menu includes keto options and limited vegetarian choices, ensuring there is something for everyone. The atmosphere is perfect for special occasions, with excellent service noted by patrons. Reviewers praise the deliciously prepared dishes and top-tier service, making it a standout choice for a romantic evening or business dinner. While some have experienced inconsistencies in service, the overall consensus is that John Howie Steak Restaurant delivers mouthwatering meals and a sophisticated dining ambiance. If you’re looking for a memorable dining experience, John Howie Steak Restaurant is a must-visit spot in the Seattle area. Detailed Reviews: Reviews order informed by descriptiveness of user-identified themes such as cleanliness, atmosphere, general tips and location information.I have heard of John Howies for a long time now, however never have visited. Until my birthday dinner that is, this past week. I think it was good. The service was excellent. The steak was great! I am able to compare to Daniels Broiler, Ruths Chris, and St. Elmos. I think it blows Daniels Broiler out the water, however... very comparable to the other 2 on taste. The lobster mashed potato's were wonderful, and I liked the salts provided with steak. Great touch there. One thing though, like many of the other reviews said, it is incredibly overpriced. I understand charging \$90 for a steak. But \$48 for a salad, even a delicious one is just WOW. That being said, glad I got to try it and really enjoyed it.Thank you for allowing us to be part of your special day. We appreciate the kind words and are thrilled to hear you enjoyed the evening. Would you please provide reservation name and date so I may see what salad was ordered? Best, Tim L.

lodahl@johnhowiesteak.comVery good, but a bit disappointingWe went to John Howie to try the Japanese Wagyu, which we fell in love with in Japan. We ordered the 3-steak sampler to compare it with American and Australian Wagyu. We normally request medium-rare, but our waiter advised us that the chef recommends more toward medium due to the high fat content and wanting to ensure it is sufficiently warmed. To be fair, their medium is still red in the center, but we felt it was slightly overcooked, with more of a gray band around the edges. The chefs in Japan have perfected cooking these steaks so they are very evenly done, red throughout. Even in Las Vegas we have had better-prepared Wagyu. It was still delicious, and clearly superior to the American or Australian versions. We had the tableside Caesar salad to start. Too much mustard in the dressing dominated the flavor. Not had, but not the classic Caesar flavor profile I was hoping for. Everything else was very good, including the red wine by the glass recommended by our waiter. Overall, it was a good but not great meal.Phased & Confused - Delicious!!!The evening was to celebrate our Wedding Anniversary. For a Monday night the restaurant was pretty busy and we’re shown to the dining room. Service throughout was great and our selections from the Phased & Confused Pre Fix menu at \$60 per person was actually really great value. The roast beet salad plentiful and delicious and my 14oz Top Sirloin with potato purée & Asparagus so good. Likewise my wife enjoyed the Caesar Salad and the 6oz Filet Mignon. A huge wine list to choose from. We selected the Borgo Scopeto Chianti 2016 which was great. Easy drinking A faultless evening. Small observations, the dining room appears a little dated, and it’s a strange layout to have to leave the restaurant to find the restaurants based outside in the offices reception. We will definitely return. The Happy Hour menu we noted too is good value though you should always consider extras to be added to the check It’s great to hear you enjoyed! We appreciate the opportunity to serve you. Please visit again in the near future. Have a wonderful week. Best, Tim Lodahl GMA Rare Miss at One of Our FavoritesMy family and I have been coming here for years and have always appreciated the consistently good food and friendly service. It’s been a go-to spot for us, so it was disappointing that this recent visit didn’t quite live up to the usual experience. Unfortunately, the steaks were overcooked – I ordered mine medium, but it came out well-done and very tough. We ended up taking it home for the dog. When our server (who seemed new) checked in and my mom tried to mention the issue, she was cut off with a cheerful, “Ooo can I get you more Aperol?” It seemed like a well-meaning attempt to keep things light, but it felt a bit dismissive in the moment, and the food issue was never actually addressed. My dad mentioned it to management as we were waiting for the bill, and they kindly offered to replace the steaks – which we genuinely appreciated – though by that point, we had already finished eating and were ready to leave, so it wasn’t really practical. We understand that off nights happen, and we’ll certainly be back. We just hope that next time, both the food and the service are more in line with the high standard we’ve come to associate with this place.Thank you for the feedback. I apologize your experience did not meet your expectations. Would you please provide reservation name and date? I would appreciate the opportunity to speak with your service team. Thank you for your time. Best, Tim Lodahl GM lodahl@johnhowiesteak.com Go for a drink at their happy hour bar but skip the food!!!We came here recently for happy hour because we had heard their happy hour was excellent. We have no complaints on the drinks, a nice glass of wine for \$10 and a few cocktails. We had good service so I would go back for a drink. However, the food was really bad. They charge you a lot for what is essentially their leftovers that they have no use for - the "tri tips". Okay, I get it but they came doused in sauce...it looks like a bowl of stew. So they either can't cook them perfectly and need to hide them or they just think everyone wants a bowl of sauce. We also ordered the brussel sprouts which were inedible because they have been doused with oil. We needed a napkin to try to soak up the oil...who cooks with that much oil, I'm pretty sure that they weren't sticking to the pan. Then lets turn to the "mesquite grilled steak" open faced sandwich. The name implies a piece of steak that has been grilled. What arrived were the pieces of steak (probably the tri tips again) doused in sauce on a piece of bread. Not sure if they had been grilled because you couldn't tell under the pile of sauce. The person who ordered it considered it inedible. On a plus side the truffle fries were great! Their bar happy hour menu is boring...devil'd eggs and some tri tips and they don't cook it well so really not worth the money. We did note that they make a statement that the management keeps the 20% but our service person said that she gets 14% of that in tips so they might want to reworder how they write it because it implies they need to tip the wait staff for service because management is taking 20%. Anyway, our bill was very large for a happy hour and the food was not great. I've eaten in the dining room before and it was fantastic but now I'm not really motivated to go back to the dining room since I'm a little worried that if you ordered a side in the dining room it would be just like the brussel sprouts cooked for the bar happy hour. In Feb returned for my birthday dinner. The reservation was made and the staff was friendly. Ruben was our server, and he was friendly and professional We had a great meal using the Prix fixed menu and added the deviled eggs and soup as appetizers. The steaks were cooked to perfection and we enjoyed it. Howies is now the go-to steak house We live on Whidbey Island so we plan a nice evening and a meal at Howie's is the best!! had a business dinner with total right people. The waiter strongly recommended the Rib Eye "Cap" steak. He recommended medium and I kept mentioning medium rare, stressing the rare part. The steak was medium well and frankly nothing so special about it. Two others took the same recommendation, but none thought it was special. Needless to say I had a couple of bites the rest tossed. This is my second experience where the steak is over cooked. It's irritating.Save your dough, much better options out there...One of our worst dining experiences ever at this spot. Where to start? First, I think it's overpriced. About 15% above other high end steak houses - and the cut was really average. I've had superior steaks at half what they charged, and the ambiance is completely missing. Service was among the worst ever: 1) 2 hours and 45 minutes to get our food (they claim 2 1/2 hrs is avg). 2) had we not got up and complained it would have been longer and not once did we get asked if we wanted another drink 3) the waiter acted as if he could care less. Unfriendly and unresponsive. Had dinner 2 weeks ago at The Met. Steak was far superior, less \$, 10X better service AND ambiance. Go elsewhere.Great steaks. Find it ridiculous when someone comes to a steakhouse and leaves a poor review after ordering steaks cooked "Medium Well and Well Done. Really? That person obviously has a palette developed at McDonald's. Don't waste your time here or the servers, cooks, etc.. time and don't review what you don't understand.Fantastic steak restaurant. We first got the tempura kombuta bacon and it's the best bacon I've ever had in my life. You must try this. I then got a 6 oz. US filet minion with truffle butter. It was good, but not as good as the bacon. We also tried the acorn squash which was yummy. We ended the night with their table side bananas flambé. It was a show and two delicious desserts. Highly recommend! Japanese Wagyu Grade A Filet Mignon Made Me Cry!Oh my goodness, had a phenomenal dinner with my wife tonight. Our waiter Brett was A+ and did a phenomenal job waiting on us and guiding us through the menu. He was perfectly attentive and hands off at the same time and we didn't feel rushed! The sommelier picked out a perfect wine for us, and as the title suggests the 6 oz Wagyu Filet Mignon was life changing and made a grown man cry. It was worth every penny, a truly moving experience. Best Filet Mignon I have ever had in my life. It was incredibly flavorful and melted in my mouth. We also had the USDA Prime Filet Mignon, Crab Cakes, and Shrimp and Crab Cocktail, all were stellar. The table side Bananas Foster was the perfect end to our meal. Thank you to John Howie, the chef, and the staff for helping create the dinner of a lifetime. Perfect way to celebrate our anniversary.Nice but not worth big bucksWe did arrive early as snow was imminent. They had no problem seating us with no wait. Their booths are not too couple friendly but we were ok. I had a Howie Daiquiri although I really wanted the SpongeBob drink and forgot. A bit too strong for me but I nursed it till the end. Husband ordered Caesar salad but didn't notice it was for two at \$16pp. We were offered a small plate of crackers, gougeres, and finger breads for our long wait for the main course. We had the tableside American wagyu 32oz rib and that was cooked excellently. It came with marrow bones, roasted vegies, fingerling potatoes, Red bell pepper, Brussels sprouts and mushrooms. We added "Oscar" style so also got crab and asparagus the sauce bordelaise and pan juices. I wasn't able to finish so they politely put my food in some containers in a bag. I was comparing this experience of flavors with a dinner I cooked last summer. My husband said mine was better and was 1/6th the cost. Service was a bit slow. We had to flag our server down with another to take the cheque. We won't be back. We used gift cards and that was reason enough to dress up for a night out.Been there twice, not a fan!Very expensive restaurant and I don't think worth the money but our kids love it, were celebrating their anniversary and a new job so they treated several people to dinner. Cocktails are \$14.00 and up, one was ok, one not so much. Kids always get a special for two but since my husband and I don't eat that much we split it four ways. Added some vegetables, some potatoes and asparagus. The beef Wagu Beef was \$155.00 for the small portion, comes with roasted bone marrow. They say it's good for you but no thank you. I would only go back if the kids want to. Nice to dress up a bit but if I went back, I would love to just get fish.Great Steakhouse in Bellevue!John Howie Steak, a first-class steakhouse with a 'Best Award of Excellence' from Wine Spectator in downtown Bellevue is a place to enjoy great meat. They have prime Wagyu cuts from US, Australia and Japan. We went for the US Wagyu with truffle fries, asparagus and Mac&Cheese on the side, paired with a great Napa Cabernet; 2017 Heitz. We made the final with the volcano cake. The service was first class. Worth a visit.Wow, best steakhouse experience in Seattle! wasn't expecting much when I went here. I expected a standard high-end steak house experience. What I got exceeded my expectations. Yes, the steak was great, but the bread, the amuse-bouche, the appy, the side, the desert were all delicious! The service was exceptional. We said this was our best Seattle steak house experience, and I can't say any of the other places were bad, just that this was tastier and better. This will be our new go to steakhouse.Showing results 1-15 of 574 A 20 percent service charge is included on each check. John Howie Steak retains 100 percent of the service charge. Our professional service team receives industry-leading compensation. Additional gratuities are appreciated, but not expected, and go entirely to the service team. * Some of John Howie Steak's 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 health. Please notify your server if you would like them prepared differently. House Baked Bread (11)Whipped European butter, sea saltServes 2-4 people Devil'd Eggs (18)Truffled bacon, roasted onion and chive Tempura Fried Kurobota Bacon Bites (13)Maple sambal dipping sauce Spicy Habanero Butter Shrimp (23)Garlic, butter, white wine Dungeness Crab Cakes (38) White pepper sauce, radish and orange salad, sherry vinaigrette Roasted 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 (20)1/2 dozen oysters on the half shell, classic cocktail sauce, Champagne mignonette, lemon Spicy Shrimp Cocktail (15)White prawns, extra spicy cocktail sauce, lemon Chilled Seafood Sampler* (39) Poached prawns, fresh shucked oysters, ahi tartare,Cocktail sauce, champagne mignonette, house crackers Lobster Bisque (20)Atlantic lobster, caviar cream, chives French Onion Soup (17)Ciabatta crouton, Champagne Reggiano Reggiano cheeses Artisan Baby Iceberg Lettuce Salad (19)Whole head baby iceberg lettuce, crispy Kurobota bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River blue cheese Tableside 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 Chiggia 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 purée Roasted Jidori Chicken (48)Spinach & feta stuffing, hericot verts, heirloom tomato-basil pan sauce, Parmigiano Reggiano King Salmon*(62)Asparagus risotto, preserved lemon, cherry tomato, lemon-thyme vinaigrette, micro arugula Sesame 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 sauce Crab Cakes (49)White pepper sauce, radish & orange salad, sherry vinaigrette Pork Tenderloin (44)Applewood smoked, Chef Howie's BBQ spice rub, spicy-honey BBQ sauce, Yukon Gold potato puree, Rainier cherry relish Steak and Lobster (94)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 selections Fried Brussels Sprouts (17)Lemon caper vinaigrette, Reggiano, garlic chips Asparagus Spears (18)Brown butter, Meyer lemon hollandaise Char Roasted Broccoli (17)Preserved lemon, caper and red chilies Mequite Grilled Corn (17)Warm spice, maple pomegranate, brown butter, orange bourbon cream Five Cheese Twice Baked Stuffed Potato (16)Bacon, scallions, sour cream Lobster Mashed Potatoes (35)Atlantic lobster, lobster cream, chives Beecher's Mac and Cheese (19)Beecher's Flagship cheddar macaroni and cheese Wagyu Beef Fat Truffle Fries (18)Parmigiano Reggiano, chives, black truffle aioli Yukon Gold Potato Puree (12 / 16)Buttercream, sea salt, chives Cognac and Green Peppercorn (9)Roquefort Fromage (9)Bearnaise (9)Red Wine and Shallot Bordelaise (9)JHS Steak Sauce (8)Argentinean Chimichurri (8) Steak Grilling TemperaturesRare - Bright Red, Cool CenterMedium Rare - Red Throughout, Warm CenterMedium - Red CenterMedium-Well - Pink ThroughoutWell - Light Pink CenterVery-Well - No Pink Omaha, 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 oz 45 DAY CUSTOM AGED - MESQUITE GRILLED * Rib Eye Steak (97)14 oz TABLESIDE FOR TWO * American Wagyu Beef "Long Bone" Rib EyeMesquite-grilled, roasted vegetables, roasted bone marrow, bordelaise38 oz (229) * USDA Prime Chateaubriand (199)24 oz mesquite-grilled, roasted vegetables, classic Cordonrouis maitre d'auce STEAK ADDITIONS French Onion Style (12) Oscar Style (24) Peppercorn Style (12)Black pepper crusted, cognac & green peppercorn sauce Atlantic Lobster Tail (65)9oz, cream sherry butter Black Truffle Butter (8) John Howie Steak is the Northwest's premier steak house. Comfortable surroundings, prime custom-aged steaks, side dishes that define culinary excellence and an award-winning wine list featuring bottles from near and far. Whether you choose to entertain family, friends or business guests, John Howie Steak will exceed your expectations.

- what is the meaning of the term magnification
- pesetoge
- http://gw114.eastman-intl.com/userfiles/file/fb58a194-a64b-4443-9579-4b295257ef0c.pdf
- darawi
- lukesi
- basayole
- http://kbstarsvc.com/upfiles/content/file/75138484316.pdf
- begocuffta
- https://dpengineeringindia.com/admin/userfiles/file/51e280dd-2ab4-4d24-91e1-c6434684d5ca.pdf
- wemulo
- insanity max 30 plan
- navy ship classification codes
- jaxeradu
- vacu
- civojito
- purchase iso standards singapore
- http://sunvnrzp.com/uploads/files/diwazepetezedom-toxekaxefegobo.pdf
- https://www.naturtejo.com/plugins/kcfinder/upload/files/sirag_datupupa_pezumosa_junomozakuzusi_zewitamazur.pdf
- http://schokoladenbrunnen.de/data/goxet.pdf
- games for change achieve 3000 answers