

# **GLUTEN SENSITIVE MENU**

# SALADS -

### STEAK TRIBUTE\*

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon and Johnny's

Tribute dressing – 18

### PEPPER SEARED SALMON\* <**∅**

Fresh Atlantic salmon, parmesan cheese, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 19

### JOHNNY'S SUPPER CLUB SPINACH

Spinach, sun-dried tomatoes, sweet toasted pecans, crispy prosciutto and a hard cooked egg with Johnny's hot bacon dressing – 15

#### **ICEBERG WEDGE**

Iceberg wedge covered in blue cheese dressing, cherry tomatoes, sliced pepperoncini, sliced red onions and chopped bacon  $\,-15$ 

# **RISOTTO**

### SHIITAKE STEAK RISOTTO\*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 35

### SCALLOPS AND ARUGULA RISOTTO

Seared scallops, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto –  $38\,$ 

### **UPGRADES**

### Potato/Vegetable

Asparagus – 6

Broccolini - 7

Brussels Sprouts - 5

## STEAKS & SEAFOOD

All steak and seafood entrées are served with our house salad and choice of garlic mashed potatoes, fresh vegetables or baked potato.

**STEAK TOPPERS** | Sautéed Mushrooms – 2 | Grilled Onions – 2

### JOHNNY'S STEAK DE BURGO\* @

Our signature steak – 6 oz. filet, roasted garlic, basil and oregano served in a cream sauce – 42

### MIDWEST'S BEST FILET MIGNON\*

Our most tender cut of lean, midwestern beef 6 oz. petite – 40 | 10 oz. large cut – 55

### **CHAR-BROILED RIBEYE\***

Perfectly marbled steak for peak flavor – 14 oz. 46

### CHUBBY CUT TOP SIRLOIN\*

A steakhouse classic, combining marbling, tenderness and flavor -9 oz. 31

### **CEDAR PLANKED SALMON\***

Salmon roasted on a cedar plank and glazed with a pricot butter -27

### **HALIBUT\***

8 oz. halibut fillet with sautéed spinach and a red pepper sauce, topped with a lemon beurre blanc – 44

