

# APPETIZERS

OVERSTUFFED MUSHROOMS WITH ITALIAN SAUSAGE.....	10	EVEN BETTA SHRIMP BRUSCHETTA.....	9.5
ROMA TOMATOES & FRESH BUFFALO MOZZARELLA.....	9	TOASTED RAVIOLI.....	9
CALAMARI MARINARA.....	10.5	ZUCCHINI FRIES.....	8
JOHNNY'S BETTA BRUSCHETTA.....	8.5	SAUSAGE BREAD.....	10
		LITTLE ITALY COMBINATION.....	18

# SIGNATURE SALADS

STEAK TRIBUTE*.....	14
Skewer of filet tips, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing	
AHI TUNA CAPRESE*.....	14
Rare marinated Ahi tuna steak, fresh Mozzarella, Roma tomatoes, capers, fresh basil, balsamic vinaigrette	
PEPPER SEARED SALMON*.....	12.5
Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes	
SHRIMP FRANGELICO.....	14.5
Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette	

**SOUP** | MINISTRONE, BAKED POTATO, FRENCH ONION or TOMATO BISQUE..... cup 4 • bowl 5

# SIGNATURE SANDWICHES

*Served with chips, garlic fries or coleslaw.*

Substitute a house salad or cup of soup for 1 • Caesar salad 2.5 • side Spinach salad 3.5


CRISPY CRABCAKE BURGER.....	12
Johnny's homemade lump crabcake, grilled roll, Roma tomatoes, Romaine lettuce, our own rémoulade sauce	
 PORTABELLA STEAK SANDWICH*.....	13
Charbroiled top sirloin, grilled ciabatta, sautéed portabellas, crispy fried onions, Gorgonzola cheese, herb mayonnaise	
CHICKEN PANINI.....	10
Olive oil & garlic marinated grilled chicken breast, melted Mozzarella, tomato, red onion, herb mayonnaise	
TURKEY, AVOCADO AND BACON.....	10
Grilled sourdough, herb mayonnaise, Swiss	
CHOPHOUSE REUBEN.....	10
Shaved Pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, grilled artisan marble rye	
TRIPLE CLUB.....	10
Shaved ham, smoked turkey, Swiss, Provolone, smoked bacon, grilled sourdough	
JOHNNY'S ULTIMATE ITALIAN BEEF.....	10
Shaved prime rib, grilled peppers and onions, spicy Giardiniera, Provolone	
 GRILLED ANGUS CHEESEBURGER*.....	10
Certified Angus Beef grilled the way you like it. Add thick-cut bacon - 70¢	

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# SALADS

Add Garlic Sautéed Shrimp 5 • Grilled Salmon Fillet\* 5.5 • Grilled Chicken Breast 3.5

<b>SUPPERCLUB SPINACH</b> .....	10
Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg	
<b>TRADITIONAL CAESAR</b> .....	10
Romaine, homemade Caesar, garlic croutons, Parmesan cheese	
<b>MEDITERRANEAN</b> .....	12
Crisp greens, artichoke hearts, sweet peppers, Kalamata olives, cherry tomatoes, Feta, red wine vinaigrette	
<b>WALDORF</b> .....	10.5
Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing	
<b>CRUSTED GOAT CHEESE</b> .....	11.5
Crisp greens, pecan crusted goat cheese, apple, Gorgonzola cheese, balsamic vinaigrette	
<b>ROASTED PEAR AND ARUGULA</b> .....	10
Spicy arugula, radicchio, roasted d'Anjou and red pears, prosciutto, golden raisins, shaved Parmegiano-Reggiano	



PICK  
TWO

HALF SANDWICH • HALF SALAD • SOUP

Combine items on this page and soups to create your own pick two...10

# SANDWICHES

*Served with* chips, garlic fries or coleslaw.

Substitute a house salad or cup of soup for 1 • Caesar salad 2.5 • side Spinach salad 3.5

<b>TURKEY, BRIE AND ROAST PEAR</b> .....	9.5
Handsliced multigrain bread, citrus aioli, fresh greens, tomato	
<b>CHICKEN SALAD SANDWICH</b> .....	9
All white meat chicken salad, toasted fresh bread	
<b>CLUBHOUSE BLT B.</b> .....	9.5
Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayonnaise, grilled sourdough	
<b>SHAVED PASTRAMI</b> .....	10
Artisan marbled rye, spicy mustard, Swiss	
<b>CAPRESE SLIDERS</b> .....	8.5
Fresh Mozzarella, basil, and Roma tomato on grilled Johnny's foccacia	
<b>CHICKEN CAESAR SANDWICH</b> .....	9.5
Grilled Artisan sourdough, fresh tomato, Johnny's own Caesar salad, crisp prosciutto	
<b>CLUBHOUSE MONTE CRISTO</b> .....	10
Deli style ham and smoked turkey, honey wheat bread, Swiss & American cheese, deep fried, served with raspberry preserves and sprinkled with powdered sugar	
<i>Piada</i> - Crisp grilled flatbread native to Italy - Italian street food!	
<b>ITALIAN MEAT PIADA</b> .....	10
Salami, Capicola, prosciutto, Provolone, spicy Giardinere	
<b>GRILLED TUNA PIADA*</b> .....	11
Marinated tuna, olive tapenade, roasted sweet peppers, fresh Mozzarella	

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# PASTA

*Served with our family-style house salad*

**Substitute side Caesar salad 2.5 • side Spinach salad 3.5**

**Add Garlic Sautéed Shrimp 5 • Grilled Salmon Fillet\* 5.5 • Grilled Chicken Breast 3.5 • Johnny's own Italian Sausage 3.5**

<b>ORECCHIETTE BASILICO</b> .....	12
Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
<b>TORTELLINI PORTABELLA</b> .....	13
Sautéed portabella mushrooms, fresh vegetables, Parmesan cream sauce, cheese tortellini	
<b>FETTUCCINE MINELLI</b> .....	12
Johnny's homemade garlic cream sauce, fettuccine Add mushrooms and bacon - 2	
<b>FOUR CHEESE RAVIOLI</b> .....	9
Ravioli, basil pesto, Parmesan, Johnny's own marinara sauce	
<b>PAPPARDELLE WITH SCALLOPS AND ARUGULA</b> .....	23
Lemon butter, cherry tomatoes, fresh basil	
<b>CAVATAPPI WITH OLIVES, TOMATOES AND FETA</b> .....	13
<b>SEAFOOD PASTA POMODORO</b> .....	17
Shrimp, mussels, scallops, Roma tomatoes, garlic, spinach, portabella mushrooms, olive oil, aromatic broth, fettuccine	
<b>STEAKHOUSE SPAGHETTI</b> with marinara.....	11
With meat sauce - 12.5	

*Soon To Be Famous*

<b>LOBSTER MAC &amp; CHEESE</b> .....	12
Shell pasta baked in a rich cream with real lobster and a crunchy bread crumb top	

# PLATES

*Served with our family-style house salad*

**Substitute side Caesar salad 2.5 • side Spinach salad 3.5**

<b>TERIYAKI SALMON*</b> .....	13.5
Petite fillet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli	
<b>CHICKEN PARMIGIANO</b> .....	13
Fresh herbed focaccia crumbs, marinara, fresh Mozzarella	
<b>JOHNNY'S STUFFED MEATLOAF</b> .....	12
Homemade meatloaf stuffed with ricotta cheese, spinach, mushrooms, served with cabernet demi glaze, garlic mashed potatoes	
<b>JOHNNY'S LASAGNA WITH MEAT SAUCE</b> .....	13.5
Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella	

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# STEAKS

Served with your choice of fresh vegetables, pasta marinara or garlic mashed potatoes

Add Asparagus 3.5 • Caesar salad 2.5 • side Spinach salad 3.5 • side Goat Cheese salad 4.5

Try your steak Oscar style with crabmeat, fresh asparagus and bearnaise sauce 7

Add a *Signature Crust*: Horseradish, Parmesan or Gorgonzola cheese 2



CHUBBY CUT TOP SIRLOIN 6OZ*	17
CHUBBY CUT TOP SIRLOIN 9OZ*	20
DRUNKEN STEAK* top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce	18
CHARBROILED RIBEYE*	25
LUNCH FILET 6OZ*	26




For your dining experience we offer these cuts in Certified Angus Beef® - this is Angus beef at it's best®. It's the tastiest, juiciest, most tender beef you'll ever have. Indulge your taste buds today.

### Steak Temperature Ordering Guide

BLUE - cold, red center	MEDIUM RARE - red, warm center	MEDIUM WELL - dull pink center
RARE - very red, cool center	MEDIUM - pink, hot center	WELL - broiled throughout

# DAILY

Monday-Friday 11am-4pm. Coffee, tea or soft beverage included.

<b>MON</b>   GOURMET GRILLED CHEESE WITH TOMATO BISQUE	10
Asiago crusted grilled sourdough filled with creamy Brie and Swiss cheese, served with homemade tomato bisque	
<b>TUE</b>   FILET TIPS STROGANOFF*	10.5
Sautéed mushrooms, sour cream, demi glaze, garlic butter egg noodles	
<b>WED</b>   CHEF ANDY'S HOMEMADE CAVATAPPI	10.5
Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce	
 <b>THUR</b>   STEAK, STEAK, STEAK*	11
Certified Angus Beef® top sirloin steak, grilled, topped with a Parmesan crust, served with garlic fries or garlic mashed potatoes	
<b>FRI</b>   FISH AND CHIPS	10.5
Atlantic cod breaded and deep fried crisp, served with garlic fries	

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