

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVITY OPTIONS

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### SIGNATURE SALADS



<b>SHRIMP FRANGELICO</b> .....	14.5
Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette	
<b>STEAK TRIBUTE*</b> .....	14
Skewer of filet tips, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing	
<b>PEPPER SEARED SALMON</b> .....	12.5
Fresh Atlantic salmon, balsamic greens, Parmesan cheese, goat cheese, red onion, bruschetta tomatoes	
<b>JOHNNY'S SUPPERCLUB SPINACH</b> .....	10
Spinach, hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg	

### CHICKEN AND SEAFOOD

<b>CHICKEN PICCATA</b> .....	17
Tender grilled chicken breast, lemon, butter, white wine, capers, red onion	
<b>SNAPPER BASILICO</b> .....	24
Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
<b>COLOSSAL SHRIMP SCAMPI</b> .....	22
Jumbo shrimp, fresh lemon, butter and cherry tomatoes	
<b>CEDAR PLANKED SALMON</b> .....	20
Salmon roasted on a cedar plank, glazed with apricot butter	
<b>JOHNNY'S LOBSTER DINNER</b> .....	Market Price
An 8 oz lobster tail	

### SIGNATURE STEAKS

Steak Toppers: Add Balsamic Sage Mushrooms for an additional \$2 or Grilled Onions for an additional \$1

<b>JOHNNY'S STEAK DEBURGO</b> Our signature steak.*.....	28
Beef tenderloin medallions, roasted garlic, fresh thyme, basil, oregano, cream sauce	
<b>MIDWEST'S BEST FILET MIGNON*</b> .....	6 oz. petite 27 • 10 oz. large cut 35
 <b>CHAR-BROILED RIBEYE*</b> .....	26
 <b>CHUBBY CUT TOP SIRLOIN*</b> 9 oz.....	22
<b>JOHNNY'S BONE-IN RIBEYE*</b> 18 oz.....	33
<b>PORTERHOUSE STEAK*</b> 22 oz.....	33
<b>PORK PORTERHOUSE</b> 14 oz.....	24
Thick cut, char-broiled, cabernet demi-glaze	

### SIDES

**FRESH VEGETABLES • BAKED POTATO • GARLIC MASHED POTATOES • GRILLED ASPARAGUS**



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.

\*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.