

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVITY OPTIONS

---

### 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.

\*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.