

# APPETIZERS

<b>CLASSIC SHRIMP COCKTAIL</b> .....	13.5
Giant shrimp, cocktail sauce and Johnny's dipping sauce	
<b>BETTA BRUSCHETTA</b> .....	8.5
Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil	
Even betta with shrimp - 9.5	
<b>LITTLE ITALY COMBINATION</b> .....	18
Calamari Marinara, Sausage Bread, Toasted Ravioli and Bruschetta	
<b>ZUCCHINI FRIES</b> .....	8
Shoestring zucchini fries with rémoulade dipping sauce	
<b>JUMBO LUMP CRAB CAKE</b> .....	13
Served with rémoulade sauce	
<b>CALAMARI MARINARA</b> .....	10.5
Served with marinara and Johnny's dipping sauce	
<b>SAUSAGE BREAD</b> .....	10
Home baked bread stuffed with sausage, onion, Mozzarella and Colby cheese. Served with marinara sauce	
<b>JOHNNY'S TOASTED RAVIOLI</b> .....	9
Cheese ravioli with marinara and Johnny's dipping sauce	
<b>ITALIAN SAUSAGE STUFFED MUSHROOMS</b> .....	10
Smothered with cheese and baked	
<b>ROMA TOMATOES &amp; FRESH BUFFALO MOZZARELLA</b> .....	9
Fresh basil, olive oil and balsamic vinegar	
<b>FAMOUS IRON SKILLET POTATOES</b> .....	9
Rich creamy shredded potatoes seared in an iron skillet until crispy on the outside, loaded with Wisconsin Cheddar cheese	



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

# SALAD

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

<b>JOHNNY'S SUPPERCLUB SPINACH</b> .....	10
Spinach, hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg	
<b>TRADITIONAL CAESAR</b> .....	10
Romaine, homemade Caesar, garlic croutons, Parmesan cheese	
<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>SHRIMP FRANGELICO</b> .....	14.5
Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette	

# SOUP

<b>MINISTRONE SOUP</b> .....	cup 4 • bowl 6
<b>BAKED POTATO SOUP</b> .....	cup 4 • bowl 6
<b>FRENCH ONION SOUP</b> .....	cup 4 • bowl 6
<b>LOBSTER BISQUE</b> .....	bowl 9

\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria, may increase your risk of foodborne illness, especially if you have certain medical conditions.

# STEAKS

Served with our family-style house salad and fresh baked focaccia bread | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5  
 Choice of garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato (loaded add 1) • asparagus add 3.5  
 Add grilled shrimp skewer 7 • lobster tail (8 oz.) - Market Price




Our bred-to-be-the-best premium steaks are hand selected and aged 21 days.

PORTERHOUSE STEAK* 22 oz.....	33
 PARMESAN CRUSTED NEW YORK STRIP*.....	27
JOHNNY'S BONE-IN RIBEYE* 18 oz.....	33
 CHUBBY CUT TOP SIRLOIN* 9 oz.....	22
 CHAR-BROILED RIBEYE*.....	26
MIDWEST'S BEST FILET MIGNON*.....	6 oz. petite 27 • 10 oz. large cut 35

*Johnny's* STEAK TOPPERS

- Butter Crusts: Horseradish • Parmesan • Gorgonzola cheese - 2
- Balsamic Sage Mushrooms - 2 • Grilled Onions - 2
- Oscar Style • Sinatra Style • Chanel Style - 7

## SIGNATURE STEAKS

JOHNNY'S STEAK DEBURGO Our signature steak.*.....	28
Beef tenderloin medallions, roasted garlic, fresh thyme, basil, oregano, cream sauce	
 DRUNKEN STEAK*.....	24
Top sirloin marinated in Samuel Adams® & special herbs, garlic cream sauce	
 CRUSTED STEAK AND SHRIMP*.....	28
Parmesan-crust top sirloin and lump crab stuffed shrimp. Substitute a 6 oz. filet - add 7	
JOHNNY'S FILET MEDALLION TRIO*.....	29
Three individual filets topped with horseradish, Gorgonzola cheese, Parmesan crusts, rich demi-glaze	
 SMOTHERED STEAK*.....	24
Top sirloin, steak mushrooms, sautéed onions, Provolone cheese	
FILET OSCAR*.....	32
Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce	

<b>Steak Temperature Ordering Guide</b>	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

## SPECIALTY BEEF & CHOPS

PORK PORTERHOUSE* - 14 oz.....	24
Thick cut, char-broiled, cabernet demi glaze	
VEAL PARMIGIANO*.....	19
Veal topped with marinara sauce and fresh Mozzarella cheese	
JOHNNY'S VEAL SINATRA*.....	26
Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce	
VEAL MILANESE*.....	21
Breaded veal scalloppine, Roma tomato, fresh arugula, balsamic vinaigrette	
HEART OF ITALY COMBINATION*.....	26
Chicken Parmigiano, Fettuccine Minelli and Parmesan crusted top sirloin. Substitute a 6 oz filet – add 7	
OVEN ROASTED PRIME RIB*.....	8 oz. 21 • 12 oz. 25 • 16 oz. 28
(Available Friday, Saturday and Sunday)	



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.

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# SEAFOOD

*Served with* our family-style house salad and fresh baked focaccia bread | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5  
*Choice of* garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato (loaded add 1) • asparagus add 3.5

<b>CEDAR PLANKED SALMON*</b> .....	20
Salmon roasted on a cedar plank, glazed with apricot butter	
<b>SNAPPER BASILICO</b> .....	24
Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
<b>CRAB STUFFED SNAPPER</b> .....	28
Crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes	
<b>CRAB STUFFED SHRIMP</b> .....	21
Tiger prawns, crab cake stuffing, béarnaise sauce	
<b>SALMON FIORINTINO</b> .....	20
Salmon, goat cheese, spinach, pine nuts, sesame crusted, tarragon béarnaise	
<b>JOHNNY'S LOBSTER DINNER</b> .....	Market Price
An 8 oz lobster tail	
<b>COLOSSAL SHRIMP SCAMPI</b> .....	22
Jumbo shrimp, fresh lemon, butter and cherry tomatoes	

# CHICKEN

<b>CHICKEN MADEIRA</b> .....	18
Sautéed breast of chicken, asparagus, mushrooms, Provolone, Madeira wine sauce	
<b>CHICKEN PARMIGIANO</b> .....	17
Fresh herbed focaccia crumbs, marinara, fresh Mozzarella	
<b>CHICKEN PICCATA</b> .....	17
Sautéed chicken breast, lemon, butter, white wine, capers, red onion	

# PASTA

*Served with* our family-style house salad | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5

<b>PAPPARDELLE WITH SCALLOPS AND ARUGULA</b> .....	23
Lemon butter, cherry tomatoes, fresh basil	
<b>SALMON, SPINACH &amp; ARTICHOKE</b> .....	16
Salmon, spinach, artichoke hearts, cavatappi pasta, light garlic cream sauce, smothered in Mozzarella	
<b>SEAFOOD PASTA POMODORO</b> .....	17
Shrimp, mussels, scallop, Roma tomatoes, garlic, spinach, portabella mushrooms, olive oil and aromatic broth, fettuccine	
<b>JOHNNY'S CHANEL NO. 5</b> .....	22
Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce	
<b>CHEF ANDY'S HOMESTYLE CAVATAPPI</b> .....	15
Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce	
<b>JOHNNY'S LASAGNA</b> .....	14
Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella	

*Add* Garlic Sautéed Shrimp 5 • Grilled Salmon Fillet\* 5.5 • Grilled Chicken Breast 3.5 • Johnny's own Italian Sausage 3.5 • Mushrooms & Bacon 2

<b>JOHNNY'S MINELLI</b> .....	12
Garlic cream sauce and fettuccine	
<b>CAVATAPPI WITH OLIVES, TOMATOES AND FETA</b> .....	13
<b>TORTELLINI PORTABELLA</b> .....	13
Sautéed portabella mushrooms, fresh broccoli, red peppers, Parmesan cream sauce, cheese tortellini	
<b>ORECCHIETTE BASILICO</b> .....	12
Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
<b>CLASSIC SPAGHETTI MARINARA</b> .....	11
With meat sauce 12.5	

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# DESSERTS

- WARM CHOCOLATE CAKE** | Fresh baked chocolate cake with a molten center served with cinnamon ice cream
- CRÉME BRULEE** | Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, caramelized with sugar
- TIRAMISU CAKE** | Ladyfingers dipped in coffee and rum, Mascarpone cheese blended with amaretto, espresso, fresh whipped cream, all on top a chocolate ganache pie crust with a dusting of cocoa
- TURTLE CHEESECAKE** | Cheesecake topped with chocolate ganache frosting, creamy caramel, chopped pecans
- LIMONCELLO CAKE** | Citrus cake layered with raspberry preserves, fresh lemon custard and fresh berries
- MOUNDS BAR** | Coconut macaroon shortbread, warm chocolate sauce and coconut ice cream
- ROASTED BANANA CHEESECAKE** | Topped with brulee of fresh banana and salted rum butterscotch

# COFFEE DRINKS

- ITALIAN COFFEE** | Baileys, Amaretto, coffee and whipped cream
- CAFÉ VERONIQUE** | Peppermint Schnapps, Crème de Cacao, coffee and whipped cream
- CAFÉ ALPINE** | Baileys, coffee and whipped cream
- CAFÉ FRANCESCO** | Tia Maria, Grand Marnier, Crème de Cacao, coffee and whipped cream

# MARTINIS

- JOHNNY'S ITALIAN MANHATTAN** | Templeton Rye, Campari, Sweet Vermouth
- THE DIRTY BIRD** | Grey Goose Vodka, Bombay Sapphire, Olive Juice and Blue Cheese Stuffed Olives
- RASPBERRY LIMONCELLO** | Ketel One Vodka, Limoncello, Raspberry Puree
- LOLA** | Ciroc Vodka, Edelflower liqueur, pomegranate juice and a splash of Prosecco
- TUSCAN SUNRISE** | Malibu Rum, Tito's Vodka, Pineapple Juice, Orange Juice
- THE RUDE COSMOPOLITAN** | Patron, Triple Sec, Cranberry and Lime juice
- SIDECAR** | Courvoisier VS, Cointreau Orange Liqueur, Fresh Lemon Juice, Sugared Rim, Orange Peel
- NEGRONI BIANCO** | Tanqueray Gin, Suze gentiane liqueur and Lillet Blanc
- APPLETINI** | Ciroc Apple Vodka, Fresh Lemon Juice and Rock Candy Syrup
- MAN O' WAR** | Maker's Mark Bourbon, Orange Curacao, Sweet Vermouth and Orange Juice
- TIA ESPRESSO** | Tia Maria, Dripping Springs Vodka, Espresso, Garnished with Coffee Beans

# CONTEMPORARY COCKTAILS

- THE REPUBLIC** | 1835 Bourbon, Fresh Lemon Juice, Peach Liqueur and Honey Syrup
- RUBY APPLE** | Ciroc Apple Vodka, Lillet Blanc, Texas Ruby Red Grapefruit Juice, served over crushed ice and a Slice of Apple
- ABSOLUTLY TEXAS** | Absolut Texas Vodka, Jarritos Grapefruit Soda, on the rocks with a chili-salt rim
- TEE TIME** | Ketel One Citroen Vodka, Fresh Brewed Ice Tea, Fresh Lemon Juice, Rock Candy Syrup and Edelflower Liqueur
- ITALIAN MARGARITA** | Jose Cuervo Especial, Amaretto Di Saronno, Agave Nectar, Lime Juice, sugared rim