

# SIGNATURE SALADS

#### STEAK TRIBUTE\*

Skewer of filet tips, bistro greens, Gorgonzola cheese, cherry tomatoes, bacon, Johnny's Tribute dressing – 14

#### PEPPER SEARED SALMON\*

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes – 13

#### JOHNNY'S SUPPERCLUB SPINACH

Spinach, sun-dried tomatoes, crispy prosciutto, sweet toasted pecans and hard cooked egg with hot bacon dressing – 11

# CHICKEN & SEAFOOD

#### **CHICKEN PICCATA**

Frenched chicken breast, lemon, butter, white wine, capers and red onion -20

### CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank, glazed with apricot butter – 22

### JOHNNY'S LOBSTER DINNER

An 8 oz lobster tail - Market Price

## **SNAPPER BASILICO**

Snapper fillet, fresh basil, garlic, yellow and red cherry to matoes, shaved Asiago -24

# **SIDES**

## Potato/Vegetable

Fresh Vegetables
Baked Potato
Garlic Mashed Potatoes
Asparagus
Broccolini
Brussel Sprouts

## **Additions**

Grilled Shrimp Skewer 7 Seared Sea Scallops 10 Lobster Tail (8 oz.) – Market Price

# STEAKS & CHOPS -

**STEAK TOPPERS** | Balsamic Sage Mushrooms – 2 | Grilled Onions – 2

### JOHNNY'S STEAK DEBURGO\*

Our signature steak. Beef tenderloin medallions, roasted garlic, basil, oregano, cream sauce – 28

#### MIDWEST'S BEST FILET MIGNON\*

Melt-in-your-mouth texture, subtle flavor. 6 oz. petite – 27 10 oz. large cut – 35

## CHAR-BROILED RIBEYE\*

Rich, juicy and full-flavored steak with generous marbling throughout –  $26\,$ 

### **CHUBBY CUT TOP SIRLOIN\***

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 22

## **PORTERHOUSE STEAK\***

Hope your hungry – this will double your delight – 22 oz. 33

#### STUFFED FRENCHED PORK CHOPS\*

Pork chops stuffed with goat cheese, spinach and pine nuts with Madeira sauce. Single – 16 | Double – 24



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.



Angus Beef

\*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.

