

## APPETIZERS

### ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh Mozzarella cheese and baked – 10  
Light Portion – 7

### CALAMARI MARINARA

Served with marinara and Johnny's dipping sauce – 10.5  
Light Portion – 7

### PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussel sprout slaw, tossed in Johnny's hot bacon dressing – 15

### JOHNNY'S TOASTED RAVIOLI

Four cheese ravioli with marinara – 9  
Light Portion – 6

### BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 9  
Light Portion – 6.5  
*Even betta with shrimp – 10*  
Light Portion – 7

### SAUSAGE BREAD

Home baked bread stuffed with sausage, peppers, onion, Mozzarella and Colby cheese. Served with marinara sauce – 10  
Light Portion – 7

### JOHNNY'S CHIPS

Fresh homemade chips served with Gorgonzola dipping sauce – 8

### 50/50 SHELLFISH

Fresh mussels and clams steamed in either a white or red broth. You decide.... – 16

### SMOKED SALMON DIP

Made in-house and served with toasted crostinis for dipping – 12

### CLASSIC SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce and Johnny's dipping sauce – 14

### ZUCCHINI FRIES

Shoestring zucchini fries with rémoulade dipping sauce – 8  
Light Portion – 6

### JUMBO LUMP CRAB CAKE

Jumbo lump crab meat served with rémoulade sauce – 13

### LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread, Toasted Ravioli, Bruschetta – 19  
Light Portion – 15

## AUTOGRAPH PASTAS

Served with our family-style House Salad | Substitute: Caesar 3 | Spinach 4.5 | Goat Cheese 4.5 | Romaine Wedge 5.5

### JOHNNY'S LASAGNA

Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella – 16

### JOHNNY'S CHANEL NO. 5

Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce – 23

### FOUR CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce – 19

### LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with real lobster and a crunchy bread crumb topping – 22

### CHICKEN PROSCIUTTO

Frenched chicken breast, sundried tomatoes, prosciutto, Parmesan cream sauce and linguine – 22

### SEAFOOD PASTA POMODORO

Shrimp, mussels, scallop, garlic, spinach, portabella mushrooms, olive oil and aromatic tomato broth with fettuccine – 18

### LINGUINE AND CLAMS

Linguine and fresh clams served in a seafood and white wine broth – 23

**S** Contains seafood.

### CHEF ANDY'S HOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce – 17

### ITALIAN ROPE SAUSAGE AND PESTO

Johnny's own Italian rope sausage, pesto, sundried tomatoes with shell pasta – 19

### SHRIMP SCAMPI

Jumbo shrimp, fresh lemon, butter, cherry tomatoes and spinach – 24

### LINGUINE, SCALLOPS AND ARUGULA

Lemon butter, cherry tomatoes, arugula and shaved Asiago – 23

## TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet\* 6 | Frenched Chicken Breast 4.5  
Johnny's own Italian Sausage 3.5 | Mushrooms & Bacon 3

### LINGUINE BASILICO

Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago – 12.5

### JOHNNY'S MINELLI

Garlic cream sauce and fettuccine – 12.5

### CLASSIC SPAGHETTI MARINARA

11.5 • *With meat sauce – 13.5*

## ENTRÉE SALADS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet\* 6  
Frenched Chicken Breast 4.5 | Grilled Ahi Tuna\* 7

### JOHNNY'S SUPPERCLUB SPINACH

Spinach, sun-dried tomatoes, crispy prosciutto, sweet toasted pecans and hard cooked egg with Johnny's famous hot bacon dressing – 12

### WALDORF

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing – 10.5

### CRUSTED GOAT CHEESE

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese, balsamic vinaigrette – 11.5

### TRADITIONAL CAESAR

Romaine, homemade Caesar, garlic croutons, Parmesan – 11

## CHICKEN

### CHICKEN PARMIGIANO

Herbed focaccia crumbs, marinara, fresh Mozzarella – 19

### CHICKEN MADEIRA

Frenched chicken breast, asparagus, mushrooms, Provolone, Madeira wine sauce – 22

### CHICKEN PICCATA

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

## SOUP

MINISTRONE | BAKED POTATO | FRENCH ONION  
Cup – 4 • Bowl – 6

LOBSTER BISQUE | Bowl – 9

 **New Items**

 **Certified Angus Beef®**

\*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 under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

© 2017 JIS Franchising LLC | JIS Dinner Menu EC | 17-0884 | Page 1

All of Johnny's entrées are served with our family-style house salad and fresh baked focaccia bread.  
Choice of garlic mashed potatoes, fresh vegetables, pasta marinara or baked potato.

Our bred-to-be-the-best premium steaks are hand selected and aged 28 days.

## SIGNATURE STEAKS

### JOHNNY'S STEAK DEBURGO\*

Our signature steak. Beef tenderloin medallions, roasted garlic, basil, oregano, cream sauce – 29

### JOHNNY'S FILET MEDALLION TRIO\*

Three individual filets topped with horseradish, Gorgonzola and Parmesan crusts, rich demi-glaze – 30

### DRUNKEN STEAK\*

Top sirloin marinated in Samuel Adams® and special herbs, garlic cream sauce – 25

### CRUSTED STEAK AND SHRIMP\*

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab – 29  
*Substitute a 6 oz. filet – add 10*

### SMOTHERED STEAK\*

Top sirloin, portabella mushroom cap, sautéed onions, Provolone cheese – 25

### FILET OSCAR\*

Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce – 32

### FILET AND SEAFOOD ROCKEFELLER

Lobster shell stuffed with shrimp, scallops and lobster served alongside beef tenderloin medallions with Gorgonzola cream sauce – 42

## STEAKS

**STEAK TOPPERS** | Butter Crusts: Horseradish, Parmesan or Gorgonzola cheese – 2  
Balsamic Sage Mushrooms – 2 | Grilled Onions – 2 | Oscar Style, Sinatra Style or Chanel Style – 8

### MIDWEST'S BEST FILET MIGNON\*

Melt-in-your-mouth texture, subtle flavor.

6 oz. petite – 27

10 oz. large cut – 36

### CHAR-BROILED RIBEYE\*

Rich, juicy and full-flavored steak with generous marbling throughout – 28

### PARMESAN CRUSTED NEW YORK STRIP\*

A flavorful steak topped with Johnny's own Parmesan butter crust... amazing – 29

### CHUBBY CUT TOP SIRLOIN\*

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 20

### JOHNNY'S BONE-IN RIBEYE\*

Both flavorful and tender with a perfect amount of marbling – 18 oz. 39

### PORTERHOUSE STEAK\*

Hope your hungry – this will double your delight – 22 oz. 40

## SPECIALTY BEEF & CHOPS

### JOHNNY'S VEAL SINATRA\*

Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 26

### STUFFED FRENCHED PORK CHOPS\*

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

### VEAL PARMIGIANO\*

Veal topped with marinara sauce and fresh Mozzarella cheese – 20

### HEART OF ITALY COMBINATION\*

Chicken Parmigiano, Fettuccine Minelli and Parmesan crusted top sirloin – 27  
*Substitute a 6 oz filet – add 10*

### VEAL MILANESE\*

Breaded veal scalloppine, cherry tomatoes, fresh arugula, balsamic vinaigrette – 21

### OVEN ROASTED PRIME RIB\*

8 oz. 22 | 12 oz. 26 | 16 oz. 29  
*(Available Friday and Saturday)*

## UPGRADES

### Potato/Vegetable

- Loaded Baked Potato 2
- Asparagus 4
- Asparagus with Béarnaise 4.5
- Creamy Risotto 7
- Broccoli 3.5
- Creamed Spinach Potatoes 4
- Brussel Sprouts 3.5
- Lobster Mac & Cheese 8
- Iron Skillet Potatoes 9

### Salad

- Caesar 3
- Spinach 4.5
- Goat Cheese 4.5
- Romaine Wedge 5.5

### Additions

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

## SEAFOOD

### CEDAR PLANKED SALMON\*

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

### ROASTED SNAPPER

Snapper fillet, anchovy butter, cherry tomatoes – 24

### CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crabmeat and served with béarnaise sauce – 25

### JOHNNY'S LOBSTER DINNER

An 8 oz lobster tail – Market Price

### SALMON FIORINTINO

Sesame crusted salmon, stuffed with goat cheese, spinach, pine nuts, with a tarragon béarnaise – 23

### CRAB STUFFED SNAPPER

Jumbo lump crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes – 28

### SNAPPER BASILICO

Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago – 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.

**New Items**

**Certified Angus Beef®**

\*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 under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

© 2017 JIS Franchising LLC | JIS Dinner Menu EC | 17-0884 | Page 2