

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVE MENU

### SIGNATURE SALADS

#### STEAK TRIBUTE\*

Skewer of filet tips, bistro greens, Gorgonzola cheese, cherry tomatoes, bacon, Johnny's Tribute dressing – 15.5

#### PEPPER SEARED SALMON\*

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, goat cheese, red onion, bruschetta tomatoes – 13.5

#### JOHNNY'S SUPPERCLUB SPINACH

Spinach, sun-dried tomatoes, sweet toasted pecans and hard cooked egg with hot bacon dressing – 12

## 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 tomatoes, 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 – 29

#### 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

#### CHUBBY CUT TOP SIRLOIN\*

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

#### PORTERHOUSE STEAK\*

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

#### 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.

 **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 Eau Claire | 17-0928