APPETIZERS -

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh Mozzarella cheese and baked -13

TOASTED RAVIOLI

Blended cheese ravioli with marinara – 12

BETTA BRUSCHETTA 2

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 11

CALAMARI MARINARA

Crispy calamari served with marinara and Johnny's dipping sauce – 15

SAUSAGE BREAD **②**

Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce -14

LITTLE ITALY COMBINATION

Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 24

ENTRÉE SALADS

Add Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5

CRUSTED GOAT CHEESE

Spring greens, pecan-crusted goat cheese, apple, carrots and Gorgonzola cheese with a white balsamic vinaigrette -16

CHOPPED STEAKHOUSE

Chopped grilled chicken, iceberg lettuce, Gorgonzola cheese, tomato, bacon, diced avocado, fried onion strings and Johnny's Tribute dressing – 16

TRADITIONAL CAESAR

Romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing – 14

SOUPS & SANDWICHES

All sandwiches are served with French fries.

FRENCH ONION | BAKED POTATO

 $Cup - 5 \cdot Bowl - 7$

CHICKEN PANINI

Garlic and olive oil marinated grilled chicken breast with melted fresh mozzarella cheese, sliced tomato,red onion, herbed mayonnaise and pesto on a toasted focaccia roll – 14

GRILLED ANGUS CHEESEBURGER

Grilled the way you like it – 13 Add thick-cut bacon - \$2

TURKEY, AVOCADO AND BACON

Shaved turkey with Swiss cheese, sliced avocado, tomato, thick-cut bacon, spring greens and herbed mayonnaise on grilled sourdough focaccia bread – 14

TRIPLE CLUB

Shaved ham and smoked turkey layered with Swiss, provolone and American cheese, thick-cut bacon, lettuce, sliced tomatoes and mayonnaise on grilled sourdough -15

AUTOGRAPH PASTAS

Served with our House Salad | Substitute: Caesar 4 | Goat Cheese 6

JOHNNY'S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 23

SHIITAKE STEAK RISOTTO

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – $35\,$

CHEF ANDY'S HOMESTYLE RIGATONI

Spicy Italian sausage, portabella mushrooms, rigatoni pasta and spicy tomato cream sauce -22

TRADITIONAL PASTAS

ADDITIONS: Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5

THREE CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce -22

JOHNNY'S MINELLI

Garlic cream sauce and fettuccine – 18

CLASSIC SPAGHETTI MARINARA

19 • *With meat sauce – 22*

STEAKS

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

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

STEAK DE BURGO*

Our signature steak -6 oz. filet, roasted garlic, basil and oregano served in a cream sauce -38

MIDWEST'S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef -6 oz. petite 36

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor – 14 oz. 43

PARMESAN CRUSTED NEW YORK STRIP*

Abundant marbling for full flavor topped with Johnny's Parmesan butter crust -35

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 28

STEAK TOPPERS

Grilled Onions – 2 | Balsamic Sage Mushrooms – 2

CHICKEN & SEAFOOD

CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 24

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with apricot – 27

DESSERTS

WARM CHOCOLATE CAKE | Fresh baked chocolate cake with a molten center, served with cinnamon ice cream, whipped cream and caramel drizzle

CRÈME BRÛLÉE | Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, topped with caramelized sugar

TURTLE CHEESECAKE | Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans on a brownie crust

UPGRADES

Salad: Caesar 4 | Goat Cheese 6

<u>Potato</u>: Loaded Baked Potato 3 | Asparagus 4.5 | Creamy Risotto 6



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.