

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 – 14

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 – 8.5
Light Portion – 6
Even betta with shrimp – 9.5
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.... – 15

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 – 13.5

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 – 18
Light Portion – 14

AUTOGRAPH PASTAS

Served with our family-style House Salad | Substitute: Caesar 3.5 | Spinach 4.5 | Goat Cheese 5.5 | Romaine Wedge 6.5

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 – 22

FOUR CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce – 18

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 – 11

WALDORF

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing – 11.5

CRUSTED GOAT CHEESE

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese, balsamic vinaigrette – 12.5

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 – 5 • Bowl – 6

LOBSTER BISQUE | Bowl – 9

 **New Items**

 **Certified Angus Beef®**

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

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 – 29.5

JOHNNY'S FILET MEDALLION TRIO*

Three individual filets topped with horseradish, Gorgonzola and Parmesan crusts, rich demi-glaze – 30.5

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 9.5

SMOTHERED STEAK*

Top sirloin, portabella mushroom cap, sautéed onions, Provolone cheese – 24

FILET OSCAR*

Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce – 33.5

FILET AND SEAFOOD ROCKEFELLER

Lobster shell stuffed with shrimp, scallops and lobster served alongside beef tenderloin medallions with Gorgonzola cream sauce – 37.5

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 – 7

MIDWEST'S BEST FILET MIGNON*

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

6 oz. petite – 28.5

10 oz. large cut – 36.5

CHAR-BROILED RIBEYE*

Rich, juicy and full-flavored steak with generous marbling throughout – 27

PARMESAN CRUSTED NEW YORK STRIP*

A flavorful steak topped with Johnny's own Parmesan butter crust... amazing – 28.5

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 22.5

JOHNNY'S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 18 oz. 34.5

PORTERHOUSE STEAK*

Hope your hungry – this will double your delight – 22 oz. 33.5

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 9.5

VEAL MILANESE*

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

OVEN ROASTED PRIME RIB*

8 oz. 22.5 | 12 oz. 26.5 | 16 oz. 29.5
(Available Friday and Saturday)

SEAFOOD

UPGRADES

Potato/Vegetable

- Loaded Baked Potato 2
- Asparagus 4
- Asparagus with Béarnaise 4.5
- Creamy Risotto 3.5
- Broccoli 3.5
- Creamed Spinach Potatoes 4
- Brussel Sprouts 3.5
- Lobster Mac & Cheese 5
- Iron Skillet Potatoes 9

Salad

- Caesar 3.5
- Spinach 4.5
- Goat Cheese 5.5
- Romaine Wedge 6.5

Additions

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

CEDAR PLANKED SALMON*

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

ROASTED SNAPPER

Snapper fillet, anchovy butter, cherry tomatoes – 22

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crabmeat and served with béarnaise sauce – 24

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.

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