

# APPETIZERS

## ITALIAN SAUSAGE STUFFED MUSHROOMS

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

## JOHNNY'S CHIPS

Fresh homemade chips served with Gorgonzola dipping sauce – 8

## 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

## JOHNNY'S TOASTED RAVIOLI

Cheese ravioli with marinara – 9  
Light Portion – 6

## CALAMARI MARINARA

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

## SMOKED SALMON DIP

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

## ZUCCHINI FRIES

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

## SAUSAGE BREAD

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

## LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread, Toasted Ravioli, Bruschetta – 18  
Light Portion – 14

# 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, crostinis, goat cheese, red onion, bruschetta tomatoes – 13

## AHI TUNA CAPRESE\*

Rare marinated Ahi tuna steak, fresh Mozzarella, Roma tomatoes, capers, fresh basil, balsamic vinaigrette – 14

## HARVEST SALAD

Frenched chicken breast, spring mix, candied pecans, sliced apples, goat cheese crumbles, dried cranberries, honey cider vinaigrette – 13

# SIGNATURE SANDWICHES

Served with chips, garlic fries or coleslaw.

Substitute a house salad or cup of soup for 2 | side Caesar salad 3.5 | side Spinach salad 4.5

## CHICKEN PANINI

Garlic and olive oil marinated grilled chicken breast with melted Mozzarella, sliced tomato and red onion with herb mayonnaise and pesto on a toasted focaccia roll – 11

## JOHNNY'S ULTIMATE ITALIAN BEEF

Shaved prime rib, grilled peppers and onions, spicy giardiniera and Provolone on a toasted baguette – 11

## GOURMET GRILLED CHEESE

Asiago crusted grilled sourdough filled with creamy Brie and Swiss cheese – 10

## TRIPLE CLUB

Shaved ham and smoked turkey layered with Swiss, Provolone and American cheese, crisp bacon, lettuce and sliced tomatoes on grilled sourdough – 12

## TURKEY, AVOCADO AND BACON

Shaved turkey with Swiss, sliced avocado, tomato, crisp bacon and spring greens on grilled sourdough – 11

## PORTABELLA STEAK SANDWICH\*

Charbroiled top sirloin resting on sautéed mushrooms, topped with spring mix, tomato, crispy fried onions and Gorgonzola cheese with herbed toasted focaccia roll – 13

## CRISPY CRABCAKE BURGER

Johnny's homemade lump crabcake topped with julienne lettuce and tomato and our own rémoulade sauce, piled high on a toasted brioche bun – 12

 *New Items*

 *Contains seafood.*

© 2018 JIS Franchising LLC  
JIS FH Lunch Menu  
18-0302

\* 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.

---

# SALADS

---

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

## 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 cheese – 11

## SUPPERCLUB SPINACH

Tender spinach topped with Sun-dried tomatoes, sweet toasted pecans, crispy prosciutto 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 – 10.5

## JOHNNY'S HOUSE SALAD

Crisp greens, pepperoncini pepper, black olives, cherry tomatoes, red onions, homemade croutons and shaved Asiago with balsamic vinaigrette – 10

## JOHNNY'S PICK TWO

HALF SALAD | SOUP | HALF SANDWICH

Combine any soup, salad and sandwich on this page to create your own lunch favorite. The combinations are endless and they are all delicious – 11

---

# SANDWICHES

---

**Served with chips, garlic fries or coleslaw.**

**Substitute a house salad or cup of soup for 2 | side Caesar salad 3.5 | side Spinach salad 4.5**

## CLUBHOUSE MONTE CRISTO

Deli style ham and smoked turkey, honey wheat bread, Swiss & American cheese, deep fried, served with raspberry preserves and sprinkled with powdered sugar – 11

## CLUBHOUSE BLT B

Thick-cut smoked bacon, garden fresh tomatoes, crisp leaf lettuce, more bacon, mayonnaise, grilled sourdough – 9.5

## THE JOHNNY

Grilled chicken breast and sliced tomato topped with Johnny's own Caesar salad and crisp prosciutto on grilled sourdough. This sandwich is worthy of the namesake – 10

## CHICKEN SALAD SANDWICH

Johnny's homemade all white meat chicken salad topped with sliced tomato and crisp leaf lettuce on grilled artisan bread – 9.5

## CAPRESE SLIDERS

Fresh Mozzarella with sliced Roma tomatoes and fresh basil drizzled with Balsamic, all layered on Johnny's pesto grilled focaccia bread – this is a whole lot of fresh – 9

## CHOPHOUSE REUBEN

Shaved Pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, grilled artisan marble rye – 11

---

# SOUP

---

**MINISTRONE, TOMATO BISQUE, BAKED POTATO, FRENCH ONION | Cup – 5 | Bowl – 6**

 **New Items**

 **Contains seafood.**

© 2018 JIS Franchising LLC  
JIS FH Lunch Menu  
18-0302

\* 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.

# BLUE BAR BURGERS

Johnny's house made burgers are ground fresh daily and seasoned with our special seasoning. Each patty is then seared and finished to your liking. Served on a toasted brioche bun.

## BLUE BAR STACKER\* 🍷

Swiss, Cheddar, Provolone and Gorgonzola, pastrami, capicola and bacon topped with a fried egg – 14

## JOHNNY'S STEAKHOUSE BURGER\* 🍷

Cheddar cheese, bacon, fried onion strings and house-made steak sauce – 12

## GRILLED ANGUS CHEESEBURGER\*

Certified Angus Beef® grilled the way you like it – 11  
*Add thick-cut bacon - 70¢*

## THE SPEAKEASY\* 🍷

Pepperjack cheese, fried fresh jalapenos, roasted jalapeno mayonnaise -12

# AUTOGRAPH PASTAS

Served with our family-style house salad  
Substitute side salad: Caesar 3.5 • Spinach 4.5 • Goat Cheese 5.5

## ITALIAN ROPE SAUSAGE AND PESTO 🍷

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

## SEAFOOD PASTA POMODORO

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

## CHICKEN PROSCIUTTO 🍷 S

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

## LOBSTER MAC & CHEESE

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

## LINGUINE WITH SCALLOPS AND ARUGULA

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

## LINGUINE AND CLAMS 🍷

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

## JOHNNY'S MINELLI

Garlic cream sauce and fettuccine – 12.5

## CLASSIC SPAGHETTI MARINARA

11.5 • *With meat sauce – 13.5*

## LINGUINE BASILICO

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

## FOUR CHEESE RAVIOLI

Ravioli, basil pesto, Parmesan, Johnny's own marinara sauce – 11

# PLATES

Served with our family-style house salad  
Substitute side salad: Caesar 3.5 • Spinach 4.5 • Goat Cheese 5.5

## TERIYAKI SALMON\*

Petite fillet of Atlantic salmon, char-broiled teriyaki style, served with broccolini – 13

## JOHNNY'S STUFFED MEATLOAF

Homemade meatloaf stuffed with Ricotta cheese, spinach, mushrooms, served with Cabernet demi-glaze, garlic mashed potatoes – 12

## CHICKEN PARMIGIANO

Fresh herbed focaccia crumbs, marinara, fresh Mozzarella – 13.5

## JOHNNY'S LASAGNA WITH MEAT SAUCE

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, fresh Mozzarella – 14

## CHICKEN PICCATA 🍷

Frenched chicken breast, lemon, butter, white wine, capers, red onion – 14

 **New Items**

**S** **Contains seafood.**

© 2018 JIS Franchising LLC  
JIS FH Lunch Menu  
18-0302

\* 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.

# LUNCH STEAKS

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

**Served with your choice of:** Fresh Vegetables, Pasta Marinara, Garlic Mashed Potatoes  
**Upgrades:** Caesar Salad 3.5 | Spinach Salad 4.5 | Goat Cheese Salad 5.5 | Asparagus 4

## CHUBBY CUT TOP SIRLOIN\*

A steakhouse classic, combining marbling, tenderness and flavor.

6 oz. – 17

9 oz. – 20

## CHARBROILED RIBEYE\*

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

## DRUNKEN STEAK\*

Top sirloin marinated in Samuel Adams, special herbs on garlic cream sauce – 18

## LUNCH FILET\*

Melt-in-your-mouth texture with subtle flavor – (6 oz.) 27.5

## STEAK TOPPERS

**Butter Crusts:** Parmesan, Horseradish or Gorgonzola cheese – 2

Oscar Style, Sinatra Style or Chanel Style – 7

# DAILY

Monday through Friday from 11am to 4pm.  
 Coffee, tea or soft beverage included.

## MONDAY

### CHICKEN DEBURGO

Frenched chicken breast, roasted garlic, basil, oregano and cream sauce served with your choice of garlic fries or garlic mashed potatoes – 11.5

## TUESDAY

### FILET TIPS STROGANOFF\*

Sautéed mushrooms, sour cream, demi glaze, garlic butter fettuccine – 11

## WEDNESDAY

### CHEF ANDY'S HOMEMADE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce – 11

## THURSDAY

### STEAK, STEAK, STEAK\*

Certified Angus Beef® top sirloin steak, grilled, topped with a Parmesan crust, served with garlic fries or garlic mashed potatoes – 11.5

## FRIDAY

### FISH AND CHIPS

Atlantic cod breaded and deep fried crisp, served with garlic fries – 11



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**

**S** **Contains seafood.** \* 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.

© 2018 JIS Franchising LLC  
 JIS FH Lunch Menu  
 18-0302

† 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.