

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®**

*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 under-cooked.

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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)

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

SEAFOOD

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.

New Items

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