

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 – 14

PEPPER SEARED SALMON*

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, goat cheese, red onion, bruschetta tomatoes – 13

JOHNNY'S SUPPERCLUB SPINACH

Spinach, sun-dried tomatoes, sweet toasted pecans and hard cooked egg with hot bacon dressing – 11

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 – 29.5

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

CHUBBY CUT TOP SIRLOIN*

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

PORTERHOUSE STEAK*

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

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®**

*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.

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