

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVE MENU

### SALADS

#### STEAK TRIBUTE\* 🍴

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, bacon, Johnny's Tribute dressing – 15.5

#### PEPPER SEARED SALMON\* 🍴

Fresh Atlantic salmon, Parmesan cheese, crostini, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 13.5

#### JOHNNY'S SUPPERCLUB SPINACH

Spinach with sun-dried tomatoes, sweet toasted pecans, hard cooked egg with Johnny's hot bacon dressing – 12

### CHICKEN & SEAFOOD

#### CHICKEN PICCATA

Frenched chicken breast, lemon, butter, white wine, capers, red onion – 20

#### CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank, glazed with apricot butter – 22.5

#### JOHNNY'S LOBSTER DINNER

An 8 oz lobster tail – Market Price

#### SNAPPER BASILICO

Snapper fillet, 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\*

Our most tender cut of lean, midwestern beef. 6 oz. petite – 30 | 10 oz. large cut – 42

#### CHAR-BROILED RIBEYE\* 🍴

Full flavored, perfectly marbled steak for peak flavor – 28

#### CHUBBY CUT TOP SIRLOIN\*

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

#### PORTERHOUSE STEAK\*

Combining the rich flavor of a strip with the tenderness – 22 oz. 43

#### 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.



\*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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