

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

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

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 – 28.5 | 10 oz. large cut – 36.5

CHAR-BROILED RIBEYE* 🍴

Full flavored, perfectly marbled steak for peak flavor – 27

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. 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.



*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.

© 2019 Johnny's Italian Steakhouse LLC | JIS Gluten Sensitive Menu | 19-0494