



10 MILE DELIVERY RADIUS

MINIMUM ORDER OF \$30

## SOUPS, SALADS & SANDWICHES

All sandwiches served with house-made kettle chips or garlic fries. (Excludes Pick Two option)

### **PICK TWO \$12 (Excludes burger)**

half sandwich, half salad, cup of soup

**MINISTRONE CUP \$5**

**TOMATO BISQUE CUP \$5**

**LOBSTER BISQUE CUP \$7**

### **HOUSE SALAD \$10**

Crisp greens, pepperoncini, black olives, cherry tomatoes, red onions, croutons, Asiago with balsamic vinaigrette

### **CAESAR SALAD \$12**

Romaine, homemade Caesar, garlic croutons, Parmesan

### **WALDORF SALAD \$11.50**

Crisp greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing

### **BLTB \$10**

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

### **THE JOHNNY \$11**

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

### **CHICKEN PANINI \$12**

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

### **GRILED ANGUS CHEESEBURGER \$11**

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

## APPETIZERS

### **SAUSAGE BREAD \$11**

Fresh baked bread stuffed with sausage, peppers, onion, mozzarella and cheddar cheese. Served with marinara sauce

### **JOHNNY'S CHIPS \$8**

Fresh homemade chips served with Gorgonzola dipping sauce

### **ITALIAN SAUSAGE STUFFED MUSHROOMS \$11**

Smothered with mozzarella cheese and baked

### **JOHNNY'S TOASTED RAVIOLI \$9**

Cheese ravioli with marinara

## PASTA

Served with house made focaccia and a side house salad

**Additions: Sautéed Shrimp \$5.5 | Grilled Salmon Fillet \$6 | Chicken Breast \$4.5 | Mushrooms & Bacon \$3**

### **LINGUINE BASILICO \$13**

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

### **JOHNNY'S MINELLI \$13**

Garlic cream sauce and fettuccine

### **LASAGNA \$15**

Layered pasta, seasoned Ricotta cheese, plum tomatoes and meat sauce, fresh mozzarella

### **FOUR CHEESE RAVIOLI \$11**

Ravioli, basil pesto, Parmesan, Johnny's marinara sauce

### **CLASSIC SPAGHETTI MARINARA \$12**

Add Meat Sauce \$14

### **FOUR CHEESE RAVIOLI & SHRIMP ROSA \$19**

Ravioli filled with a blend of four cheeses, shrimp and spicy Rosa sauce

### **CHEF ANDY'S HOMESTYLE CAVATAPPI \$18**

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

### **STROGANOFF \$16**

Certified Angus beef, sautéed mushrooms, sour cream, demi glaze, garlic butter fettuccine

## STEAKS

Served with house made focaccia and a side house salad

Served with choice of: Loaded baked potato | Mash Potato | Mixed vegetables | White or red pasta | Asparagus

One addition at no cost:

Horseradish, Parmesan, or Gorgonzola butter crust | Johnny's Signature DeBurgo Sauce – roasted garlic, basil, oregano, cream

### **CAB® CHUBBY CUT TOP SIRLOIN**

6 oz. \$18 lunch

9 oz. \$20 lunch | \$23 dinner

A steakhouse classic, combining marbling, tenderness and flavor.

### **MIDWEST'S BEST FILET MIGNON**

6 oz. \$28 lunch | \$30 dinner

10 oz. \$38 dinner

Our most tender cut of lean, midwestern beef

### **CAB® CHAR-GROILED RIBEYE**

11 oz. \$28 lunch/dinner

Full flavored, perfectly marbled steak for peak flavor

### **CAB® PARMESAN CRUSTED NEW YORK STRIP**

\$28.50 dinner

Abundant marbling for full flavor topped with Johnny's Parmesan butter crust

### **BONE-IN RIBEYE**

\$36 dinner

Both flavorful and tender with a perfect amount of marbling

### **PORTERHOUSE STEAK**

\$26 dinner

Combining the rich flavor of a strip with the tenderness of a filet

### **CAB® Certified Angus Beef**

## ENTREES

Served with house made focaccia and a side house salad

Served with choice of: Loaded baked potato | Mash Potato | Mixed vegetables | White or red pasta | Asparagus

### **CHICKEN PARMIGIANO \$14 lunch | \$19 dinner**

Marinara, fresh herbed focaccia crumbs & mozzarella

### **CHICKEN PICATTA \$14 lunch | \$20 dinner**

Chicken breast, lemon, butter, white wine, capers, red onion

### **VEAL PARMIGIANO \$20**

Marinara, fresh herbed focaccia crumbs & mozzarella

### **STUFFED MEATLOAF \$13**

Meatloaf stuffed with ricotta cheese, spinach, mushroom, cabernet demi-glaze

### **TERIYAKI SALMON \$13**

Petite fillet of Atlantic salmon, char-broiled teriyaki style

### **CEDAR SALMON \$22.50**

Cedar plank roasted salmon, glazed with apricot butter

### **ROASTED SNAPPER \$ 22**

Snapper fillet, anchovy butter, cherry tomatoes

### **SNAPPER BASILICO \$24**

Snapper fillet, basil, garlic, cherry tomatoes, Asiago

## DESSERTS, SOFT DRINKS & KIDS

### **LIMONCELLO \$8**

### **BANANA CHEESECAKE \$8**

### **TURTLE CHEESECAKE \$8**

### **16 OZ SOFT DRINK \$2.99**

Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite, Iced Tea

### **KID MENU \$6**

Burger, White Pasta, Red Pasta, Mac & Cheese

**Available for curbside, delivery and room service only**

**PASTA FAMILY MEAL DEALS FOR 4 - \$45**

**ALL PASTA PACKS INCLUDE:**

**1 BOTTLE HOUSE WINE – CABERNET, PINOT GRIGIO, CHARDONNAY, ROSE (BASED ON AVAILABILITY)**

**1 CHOICE PASTA**

**HOUSE-MADE FOCACCIA BREAD**

**CHOICE OF CEASAR OR HOUSE SALAD**

**ADD CHICKEN \$10.50 | ADD SHRIMP \$15 | ADD DESSERT \$15**

**LINGUINE BASILICO**

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

**JOHNNY'S MINELLI**

Garlic cream sauce and fettuccine

**LASAGNA**

Layered pasta, seasoned icotta cheese, plum tomatoes and meat sauce, fresh mozzarella

**FOUR CHEESE RAVIOLI**

Ravioli, basil pesto, Parmesan, Johnny's marinara sauce

**CLASSIC SPAGHETTI MARINARA**

**FOUR CHEESE RAVIOLI & SHRIMP ROSA**

Ravioli filled with a blend of four cheeses, shrimp and spicy Rosa sauce

**CHEF ANDY'S HOMESTYLE CAVATAPPI**

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

**STROGANOFF**

Certified Angus beef, sautéed mushrooms, sour cream, demi glaze, garlic butter fettuccine

**SNAPPER MEAL DEAL FOR 4 - \$80**

**1 BOTTLE HOUSE WINE – CABERNET, PINOT GRIGIO, CHARDONNAY, ROSE (BASED ON AVAILABILITY)**

**1 CHOICE FISH**

**HOUSE-MADE FOCACCIA BREAD**

**CHOICE OF CEASAR OR HOUSE SALAD**

**BANANA CHEESECAKE, TURTLE CHEESE OR LIMONCELLO CAKE**

**ROASTED SNAPPER**

Snapper fillet, anchovy butter, cherry tomatoes

**SNAPPER BASILICO**

Snapper fillet, basil, garlic, yellow and red cherry tomatoes, shaved Asiago

**HEART OF ITALY MEAL DEAL FOR 4 - \$100**

**6 OZ SIRLOIN WITH PARMESEAN CRUST**

**CHICKEN PARMESEAN**

**JOHNNY'S MINELLI**

**HOUSE-MADE FOCACCIA BREAD**

**CEASAR OR HOUSE SALAD**

**BANANA CHEESECAKE, TURTLE CHEESE OR LIMONCELLO CAKE**

**1 BOTTLE HOUSE WINE – CABERNET, PINOT GRIGIO, CHARDONNAY, ROSE (BASED ON AVAILABILITY)**

**RIBEYE MEAL DEAL FOR 4 - \$100**

**11 OZ CAB RIBEYE**

**1 SIDE: MASHED POTATOES, RED OR WHITE PASTA, MIXED VEGETABLES, LOADED BAKED POTATO**

**HOUSE-MADE FOCACCIA BREAD**

**CEASAR OR HOUSE SALAD**

**BANANA CHEESECAKE, TURTLE CHEESE OR LIMONCELLO CAKE**

**1 BOTTLE HOUSE WINE – CABERNET, PINOT GRIGIO, CHARDONNAY, ROSE (BASED ON AVAILABILITY)**

# HAPPY HOUR

Monday - Friday 4:00 PM - 7:00 PM

Tuna Nachos \$6  
Steak Nachos \$10  
Margherita Flatbread \$5  
BBQ Chicken Flatbread \$5

Stuff Mushrooms \$8  
Sausage Bread \$8  
Ravioli \$6  
Parmesan Kettle Chips \$6

curbside, delivery and room service only **BEER & WINE BOTTLES** curbside, delivery and room service only

**WINE 40% OFF REGULR MENU PRICING**  
**ALL SELECTIONS ARE BASED ON AVAILABILITY**

## LIMITED INVENTORY

Robert Mondavi BDX \$42  
Cake Bread Cellars Chardonnay \$50  
Mullan Road Cellars Red Blend \$57  
Rodney Strong Cabernet \$57  
Rodney Strong Symmetry \$63  
Caymus Cabernet \$75  
Silver Oak Cabernet \$128

## ITALIAN REDS

Antinori Il Bruciato \$35  
Santa Margherita Chianti \$35  
Zenato Ripassa Valpholicella Superiore \$36  
Vietti Barolo Castiglione \$48  
Agricola Punica Barrua Carignan \$54  
Gaja Pieve Santa Restituta Brunello \$90

## SPARKLING

Poema Cava \$18  
Ruffino Prosecco \$5  
Perrier Jouett Grand Brut Champagne \$42  
Ferrari Perle \$51

## INTERESTING WHITES

Chateau Ste. Michelle Riesling \$16  
Castello Del Poggio Moscato \$18  
Notorious Pink Rose \$21  
Tommasi Le Rosse Pinot Grigio \$21  
Kim Crawford Sauvignon Blanc \$23

## CABERNET

Paso Creek \$21  
Hess \$28  
Napa Cellars \$39  
Beringer Knight \$35

6 Budweiser \$8  
6 Bud Light \$8  
6 Coors Light \$8  
6 Corona \$11

6 DosXX Amber \$11  
6 Live Oak Hefeweizen \$10  
6 Michelob Ultra \$9  
6 Modelo \$11

## CHARDONNAY

Elouan \$28  
La Crema \$28  
Simi \$24  
Kendall Jackson \$22

## PINOT NOIR

Dreaming Tree \$18  
Meiomi \$28

## ZINFANDEL

Terra D'oro \$21  
Orin Swift \$41

## MALBEC

Colomee Authentico \$28  
Caymus \$27

## MERLOT

Charles Smith \$18  
The Prisoner Thorn \$41

## INTRIGUING REDS

Chloe Red No. 429 Red Blend \$22  
Caymus Conundrum Red Blend \$27  
7 Moons Red Blend \$24  
Saved Red Blend \$27  
Copper & Thief Bourbon Barrel \$30  
Garzon Single Vineyard Tannat \$30  
Browne Tribute \$39

6 Peroni \$11  
6 Shiner Boch \$10  
6 Stella \$11