
APPETIZERS

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh Mozzarella cheese and baked – 11

Light Portion – 8

JOHNNY'S CHIPS

Fresh homemade chips served with Gorgonzola dipping sauce – 8

SMOKED SALMON DIP

Served with Toasted Crostini – 12

JOHNNY'S TOASTED RAVIOLI

Four cheese ravioli with marinara – 10

Light Portion – 7

CLASSIC SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce and Johnny's dipping sauce – 14

BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 9

Light Portion – 7

Even betta with shrimp – 10

Light Portion – 8

CALAMARI MARINARA

Served with marinara and Johnny's dipping sauce – 11

Light Portion – 8

LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread,

Toasted Ravioli and Bruschetta – 19

Light Portion – 15

JUMBO LUMP CRAB CAKE

Jumbo lump crab meat served with rémoulade sauce – 14

SAUSAGE BREAD

Fresh baked bread stuffed with sausage, peppers, onion, Mozzarella and Colby cheese. Served with marinara sauce – 11

Light Portion – 8

PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussel sprout slaw, tossed in Johnny's hot bacon dressing – 15

ENTRÉE SALADS

Add Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Frenched Chicken Breast 4.5

CRUSTED GOAT CHEESE

Spring greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese, white balsamic vinaigrette – 13

SUPPERCLUB SPINACH

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

TRADITIONAL CAESAR

Romaine, homemade Caesar, garlic croutons, Parmesan cheese – 12

SOUP

MINISTRONE | FRENCH ONION

Cup – 5 • Bowl – 6.5

AUTOGRAPH PASTAS

Served with our family-style House Salad | Substitute: Caesar 3.5 | Spinach 4.5 | Goat Cheese 5.5

JOHNNY'S LASAGNA

Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella – 17

LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 22

CHICKEN PROSCIUTTO

Frenched chicken breast, sun-dried tomatoes, prosciutto, Parmesan cream sauce and linguine – 22

JOHNNY'S CHANEL NO. 5

Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce – 23

FOUR CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce – 19

 **Signature Items**  **Contains seafood.**

*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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JIS EC Limited Dinner Menu | 20 330 | Page 1

TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Frenched Chicken Breast 4.5

LINGUINE BASILICO

Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago – 13

JOHNNY'S MINELLI

Garlic cream sauce and fettuccine – 13

CLASSIC SPAGHETTI MARINARA

12 • *With meat sauce* – 14

All of Johnny's entrées are served with our family-style house salad.
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 a minimum of 28 days.

STEAKS

JOHNNY'S FILET MEDALLION TRIO*

Three individual filets topped with horseradish, Gorgonzola and Parmesan crusts, rich demi-glaze – 30.5

MIDWEST'S BEST FILET MIGNON*

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

SMOTHERED STEAK*

9 oz. Top Sirloin, grilled portabella mushroom cap, sautéed onions, Provolone cheese – 25

FILET OSCAR*

Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce – 34

CHAR-BROILED RIBEYE*

Full flavored, perfectly marbled steak for peak flavor – 28

PARMESAN CRUSTED NEW YORK STRIP*

Abundant marbling for full flavor topped with Johnny's Parmesan butter crust – 30

HEART OF ITALY COMBINATION*

Chicken Parmigiano, Fettuccine Minelli and Parmesan Crusted Top Sirloin – 27
Substitute a 6 oz. filet – add 9.5

CHUBBY CUT TOP SIRLOIN*

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

CRUSTED STEAK AND SHRIMP*

Parmesan crusted Top Sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 29
Substitute a 6 oz. filet – add 9.5

STEAK TOPPERS

Butter Crusts: Horseradish, Parmesan or Gorgonzola cheese – 2
Grilled Onions – 2
Balsamic Sage Mushrooms – 2

CHICKEN & SEAFOOD

CHICKEN PARMIGIANO

Herbed focaccia crumbs, marinara, fresh Mozzarella – 19

CHICKEN PICCATA

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

CRAB STUFFED SNAPPER

Jumbo lump crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes – 28

CEDAR PLANKED SALMON*

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

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat and served with béarnaise sauce – 25

ROASTED SNAPPER

Snapper fillet, anchovy butter, cherry tomatoes – 24

UPGRADES

Potato/Vegetable

Asparagus 4
Asparagus with Béarnaise 4.5
Brussel Sprouts 3.5
Lobster Mac & Cheese 8

Salad

Caesar 3.5
Spinach 4.5
Goat Cheese 5.5

Additions

Grilled Shrimp Skewer 7
Seared Sea Scallops 10



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.

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JIS Limited Dinner Menu | 20 330 | Page 2