

STEAK TRIBUTE* 💋

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

SALADS

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* Ø

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*

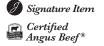
Combining the rich flavor of a strip with the tenderness -22 oz. 43

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