APPETIZERS

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh Mozzarella cheese and baked – 11 Light Portion – 8

CALAMARI MARINARA

Served with marinara and Johnny's dipping sauce – 11 Light Portion – 8

JOHNNY'S TOASTED RAVIOLI

Four cheese ravioli with marinara – 9 Light Portion – 6

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

SAUSAGE BREAD

Fresh baked bread stuffed with sausage, peppers, onion, Mozzarella and Colby cheese. Served with marinara sauce – 11 Light Portion – 8

JOHNNY'S CHIPS

Fresh homemade chips served with Gorgonzola dipping sauce – 8

ZUCCHINI FRIES

Shoestring zucchini fries with rémoulade dipping sauce – 9 Light Portion – 7

LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread, Toasted Ravioli and Bruschetta – 19 Light Portion – 15

ENTRÉE SALADS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Grilled Ahi Tuna* 7

JOHNNY'S SUPPERCLUB SPINACH

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

WALDORF

Spring greens, tri-colored apples, Gorgonzola cheese, sweet to asted pecans, Waldorf dressing $-\,11.5$

CRUSTED GOAT CHEESE

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

TRADITIONAL CAESAR

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

SOUP

MINESTRONE | TOMATO BISQUE

Cup - 5 • Bowl - 6.5

LOBSTER BISQUE | $Cup - 7 \cdot Bowl - 9$

AUTOGRAPH PASTAS -

Served with our family-style House Salad | Substitute: Caesar 3.5 | Spinach 4.5 | Goat Cheese 5.5 | Romaine Wedge 6.5

JOHNNY'S LASAGNA

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

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

LOBSTER MAC & CHEESE **2**

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

CHEF ANDY'S HOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce – 18

TRADITIONAL PASTAS -

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Mushrooms & Bacon 3

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 and fresh baked focaccia bread. 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 – 32

SMOTHERED STEAK* 🚇 🏈

6 oz. Top Sirloin, grilled portabella mushroom cap, sautéed onions, Provolone cheese – 27

MIDWEST'S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef $6 \text{ oz. petite} - 30 \mid 10 \text{ oz. large cut} - 38$

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 – 28.5

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 6 oz. 22.5

JOHNNY'S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling -18 oz. 36

PORTERHOUSE STEAK*

Combining the rich flavor of a strip with the tenderness of a filet – 22 oz. 33.5

STEAK TOPPERS

Butter Crusts: Horseradish, Parmesan or Gorgonzola cheese – 2 | Grilled Onions – 2 DeBurgo Sauce – 2 | Sinatra Style or Chanel Style – 7

SPECIALTY BEEF & CHOPS

JOHNNY'S VEAL SINATRA*

Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce -26

VEAL PARMIGIANO*

Veal topped with marinara sauce and fresh Mozzarella cheese – 20

HEART OF ITALY COMBINATION*

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

VEAL MILANESE*

Breaded veal scalloppine, cherry tomatoes, fresh arugula, vinaigrette – 21

OVEN ROASTED PRIME RIB* 8 oz. 24 | 12 oz. 28 | 16 oz. 32

8 oz. 24 | 12 oz. 28 | 16 oz. 32 *(Available Friday and Saturday)*

CHICKEN

CHICKEN PARMIGIANO

Herbed focaccia crumbs, marinara, fresh Mozzarella – 19

CHICKEN MADEIRA

Frenched chicken breast, asparagus, mushrooms, Provolone, Madeira wine sauce – 22

CHICKEN PICCATA

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

UPGRADES

Potato/Vegetable

Loaded Baked Potato 2
Asparagus 4
Creamy Risotto 3.5
Creamed Spinach Potatoes 4
Brussel Sprouts 3.5
Lobster Mac & Cheese 5

Salad

Caesar 3.5 Spinach 4.5 Goat Cheese 5.5 Romaine Wedge 6.5

<u>Additions</u>

Grilled Shrimp Skewer 7

SEAFOOD

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank, glazed with a pricot butter – $22.5\,$

ROASTED SNAPPER

Snapper fillet, anchovy butter, cherry to matoes – 22

SNAPPER BASILICO

Snapper fillet, basil, garlic, yellow and red cherry to matoes, shaved Asiago $-\,24$



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.



Angus Beef®