


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

PAN SEARED SEA SCALLOPS
Seared jumbo scallops with brussel sprout slaw, tossed in Johnny’s hot bacon dressing – 15


JOHNNY’S TOASTED RAVIOLI
Three 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

50/50 SHELLFISH
Mussels and clams steamed in either a white or red broth. You decide... – 15

SMOKED SALMON DIP 
Made in-house and served with toasted crostinis for dipping – 12

CLASSIC SHRIMP COCKTAIL
Jumbo shrimp, cocktail sauce and Johnny’s dipping sauce – 13.5

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

JUMBO LUMP CRAB CAKE
Jumbo lump crab meat served with rémoulade sauce – 14

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 | Frenched Chicken Breast 4.5 | Filet Tip Skewer* 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 toasted 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


BAKED POTATO | FRENCH ONION
Cup – 5 • Bowl – 6.5

LOBSTER BISQUE | 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

THREE CHEESE RAVIOLI & SHRIMP ROSA
Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce – 19


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

SEAFOOD PASTA POMODORO
Shrimp, mussels, scallop, garlic, spinach, portabella mushrooms, olive oil and aromatic tomato broth with fettuccine – 21

LINGUINE AND CLAMS
Linguine and fresh clams served in a seafood and white wine broth – 23

 ***Contains seafood.***

CHEF ANDY’S HOMESTYLE CAVATAPPI 
Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce – 18

ITALIAN ROPE SAUSAGE AND PESTO
Johnny’s Italian rope sausage, pesto, sun-dried tomatoes with shell pasta – 19

SHRIMP SCAMPI
Jumbo shrimp, fresh lemon, butter, cherry tomatoes and spinach – 24

LINGUINE, SCALLOPS AND ARUGULA
Lemon butter, cherry tomatoes, arugula and shaved Asiago – 23

TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Frenched Chicken Breast 4.5
Johnny’s Italian Sausage 3.5 | 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 STEAK DEBURGO*  
Our signature steak. Beef tenderloin medallions, roasted garlic, basil, oregano, cream sauce – 29.5


JOHNNY’S FILET MEDALLION TRIO* 
Three individual filets topped with horseradish, Gorgonzola and Parmesan crusts, rich demi-glaze – 30.5

DRUNKEN STEAK*  
9 oz. Top Sirloin marinated in Samuel Adams®, roasted garlic and herbs accompanied with Johnny’s drunken sauce – 25


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

FILET OSCAR* 
Filet topped with a Johnny’s crab cake, asparagus, béarnaise sauce – 33.5


SMOTHERED STEAK*  
9 oz. Top Sirloin, grilled portabella mushroom cap, sautéed onions, Provolone cheese – 24

FILET AND SEAFOOD ROCKEFELLER 
Lobster shell stuffed with shrimp, scallops and lobster served alongside beef tenderloin medallions with Gorgonzola cream sauce – 37.5

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

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 – 9 oz. 22.5

JOHNNY’S BONE-IN RIBEYE*
Both flavorful and tender with a perfect amount of marbling – 18 oz. 34.5

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
Balsamic Sage Mushrooms – 2 | Oscar Style, 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

STUFFED FRENCHED PORK CHOPS*
Pork chops stuffed with goat cheese, spinach and pine nuts with Madeira sauce. Single – 16 | Double – 24

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. 22.5 | 12 oz. 26.5 | 16 oz. 29.5
(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
- Asparagus with Béarnaise 4.5
- Creamy Risotto 3.5
- Broccolini 3.5
- Creamed Spinach Potatoes 4
- Brussel Sprouts 3.5
- Lobster Mac & Cheese 5
- Iron Skillet Potatoes 9

Salad

- Caesar 3.5
- Spinach 4.5
- Goat Cheese 5.5
- Romaine Wedge 6.5

Additions

- Grilled Shrimp Skewer 7
- Seared Sea Scallops 10
- Lobster Tail (8 oz.) – Market Price

SEAFOOD

CEDAR PLANKED SALMON*
Salmon roasted on a cedar plank, glazed with apricot butter – 22.5

ROASTED SNAPPER
Snapper fillet, anchovy butter, cherry tomatoes – 22

CRAB STUFFED SHRIMP
Jumbo shrimp stuffed with lump crab meat and served with béarnaise sauce – 24

JOHNNY’S LOBSTER DINNER
An 8 oz. lobster tail – Market Price

SALMON FIORINTINO
Sesame crusted salmon, stuffed with goat cheese, spinach, pine nuts, with a tarragon béarnaise – 23

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

SNAPPER BASILICO
Snapper fillet, basil, garlic, yellow and red cherry tomatoes, 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.

 **Signature Items**

 **Certified Angus Beef®**

*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.