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## APPETIZERS

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### 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 – 10  
Light Portion – 7.5  
*Even betta with shrimp – 11*  
*Light Portion – 8.5*

### CALAMARI MARINARA

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

### 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

### LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread, Toasted Ravioli and Bruschetta – 20  
Light Portion – 15

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## ENTRÉE SALADS

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**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 – 14

### SUPPERCLUB SPINACH

Spinach with sun-dried tomatoes, sweet toasted pecans, crispy prosciutto, hard cooked egg with Johnny's hot bacon dressing – 13

### TRADITIONAL CAESAR

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

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## SOUP

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### BAKED POTATO SOUP | FRENCH ONION

Cup – 5 • Bowl – 6.5

LOBSTER BISQUE – 9

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## AUTOGRAPH PASTAS

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**Served with our family-style House Salad | Substitute: Caesar 3.5 | Spinach 5 | Goat Cheese 5.5**

### JOHNNY'S LASAGNA

Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella – 18

### LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 23

### 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 – 24

### FOUR CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce – 20

### CHEF ANDY'S HOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream 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 EG Limited Dinner Menu | 21-0273 | 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 – 14

## JOHNNY'S MINELLI

Garlic cream sauce and fettuccine – 14

## CLASSIC SPAGHETTI MARINARA

13 • *With meat sauce* – 15

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 STEAK DEBURGO\* 🍷

Our signature steak. Beef tenderloin medallions, roasted garlic, basil, oregano, cream sauce – 31

## JOHNNY'S FILET MEDALLION TRIO\* 🍷

Three individual filets topped with horseradish, Gorgonzola and Parmesan crusts, rich demi-glaze – 32

## MIDWEST'S BEST FILET MIGNON\*

Our most tender cut of lean, midwestern beef  
6 oz. petite – 32 | 10 oz. large cut – 46

## SMOTHERED STEAK\* 🍷

9 oz. Top Sirloin, grilled portabella mushroom cap, sautéed onions, Provolone cheese – 26

## FILET OSCAR\* 🍷

Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce – 38

## CHAR-BROILED RIBEYE\* 🍷

Full flavored, perfectly marbled steak for peak flavor – 33

## PARMESAN CRUSTED NEW YORK STRIP\* 🍷

Abundant marbling for full flavor topped with Johnny's Parmesan butter crust – 33

## HEART OF ITALY COMBINATION\* 🍷

Chicken Parmigiano, Fettuccine Minelli and Parmesan Crusted Top Sirloin – 30  
*Substitute a 6 oz. filet – add 10*

## CHUBBY CUT TOP SIRLOIN\* 🍷

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 23

## CRUSTED STEAK AND SHRIMP\* 🍷

Parmesan crusted Top Sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 30  
*Substitute a 6 oz. filet – add 10*

## DRUNKEN STEAK\* 🍷

9 oz. Top Sirloin marinated in Samuel Adams®, roasted garlic and herbs accompanied with Johnny's drunken sauce – 26

### 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 – 21

## CRAB STUFFED SNAPPER

Jumbo lump crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes – 30

## CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank, glazed with apricot butter – 24

## CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat and served with béarnaise sauce – 26

## ROASTED SNAPPER

Snapper fillet, anchovy butter, cherry tomatoes – 25

# UPGRADES

### Potato/Vegetable

Asparagus 4  
Asparagus with Béarnaise 4.5  
Brussel Sprouts 3.5  
Broccoli 3.5  
Creamed Spinach Potatoes 4  
Lobster Mac & Cheese 8

### Salad

Caesar 3.5  
Spinach 5  
Goat Cheese 5.5

### Additions

Grilled Shrimp Skewer 7  
Seared Sea Scallops 10

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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.