


# 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 – 12  
Light Portion – 8

**PAN SEARED SEA SCALLOPS**  
Seared jumbo scallops with brussels sprout slaw, tossed in Johnny’s hot bacon dressing – 15.5


**JOHNNY’S TOASTED RAVIOLI**  
Blended cheese ravioli with marinara – 10  
Light Portion – 6

**BETTA BRUSCHETTA**   
Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 10  
Light Portion – 7  
***Even betta with shrimp – 11***  
***Light Portion – 8***

**SAUSAGE BREAD**   
Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 12  
Light Portion – 8

**SPINACH ARTICHOKE DIP**  
Bubbly blend of melted cheeses, spinach and artichokes, served with toasted sourdough baguettes – 12

**CLASSIC SHRIMP COCKTAIL**  
Jumbo shrimp served with cocktail sauce and Johnny’s dipping sauce – 14

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

**ZUCCHINI FRIES**  
Shoestring zucchini fries served with a rémoulade dipping sauce – 10  
Light Portion – 8

**JUMBO LUMP CRAB CAKE**  
Jumbo lump crab meat served with a rémoulade sauce – 18

**LITTLE ITALY COMBINATION**  
Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 20  
Light Portion – 16

# ENTRÉE SALADS

**ADDITIONS:** Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet\* 6 | Grilled Chicken Breast 4 | Filet Tip Skewer\* 7

**JOHNNY’S SUPPER CLUB SPINACH**  
Spinach with sun-dried tomatoes, sweet toasted pecans, crispy prosciutto and hard cooked egg with Johnny’s hot bacon dressing – 13

**WALDORF**  
Spring greens, tri-colored apples, Gorgonzola cheese and sweet toasted pecans with Johnny’s Waldorf dressing – 12

**CRUSTED GOAT CHEESE**  
Spring greens, pecan-crusted goat cheese, apple, carrots and Gorgonzola cheese with a white balsamic vinaigrette – 15

**TRADITIONAL CAESAR**  
Romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing – 12

# SOUPS


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

**LOBSTER BISQUE** | Bowl – 9


# AUTOGRAPH PASTAS


**Served with a house salad and fresh baked focaccia bread.**  
**Side Salad Substitute: Caesar 3.5 | Spinach 4.5 | Goat Cheese 5.5 | Romaine Wedge 6.5**

**JOHNNY’S LASAGNA**  
Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 18


**JOHNNY’S CHANEL NO. 5**   
Marilyn’s Trademark! Blended cheese ravioli topped with lobster, shrimp, artichokes and prosciutto, served in a garlic cream sauce – 25

**THREE CHEESE RAVIOLI & SHRIMP ROSA**  
Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 20

**LOBSTER MAC & CHEESE**   
Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 25

**CHICKEN PROSCIUTTO**   
Linguine served with a grilled chicken breast, sun-dried tomatoes and prosciutto in a parmesan cream sauce – 23

**SEAFOOD PASTA POMODORO**  
Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettucine with olive oil and an aromatic tomato broth – 23

**CHEF ANDY’S**   
**HOMESTYLE CAVATAPPI**  
Spicy Italian sausage, portabella mushrooms, cavatappi and spicy tomato cream sauce – 20

**SHELLS AND SAUSAGE**  
Shell pasta, Italian sausage deglazed with chicken stock, sun-dried tomatoes, spinach and parmesan cheese – 20

# TRADITIONAL PASTAS

**ADDITIONS:** Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet\* 6 | Grilled Chicken Breast 4  
Johnny’s Italian Sausage 3.5 | Mushrooms & Thick-Cut Bacon 3

**LINGUINE BASILICO**  
Fresh basil, red cherry tomatoes and shaved Asiago cheese with linguine – 14

**JOHNNY’S MINELLI**  
Fettuccini served in a garlic cream sauce – 14

**CLASSIC SPAGHETTI MARINARA**  
Spaghetti served with our signature marinara sauce – 13  
***With meat sauce – 15***

All of Johnny’s entrées are served with our 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 DE BURGO\* 🍷

Our signature steak – beef tenderloin medallions, roasted garlic, basil and oregano served in a cream sauce – 30

### JOHNNY’S FILET MEDALLION TRIO\* 🍷

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glace – 31

### SHIITAKE STEAK DIANE\*

Beef medallions served with sautéed shiitake mushrooms, topped with a brandy cream sauce and asparagus – 32

### FILET OSCAR\*

Filet topped with a Johnny’s crab cake, asparagus and béarnaise sauce – 35

### STEAK DIAVOLO\*

9 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle – 28

### MIDWEST’S BEST FILET MIGNON\*

Our most tender cut of lean, midwestern beef  
6 oz. petite – 29 | 10 oz. large cut – 39

### CHAR-BROILED RIBEYE\* 🍷

Perfectly marbled steak for peak flavor – 31

### PARMESAN CRUSTED NEW YORK STRIP\* 🍷

Abundant marbling for full flavor, topped with Johnny’s parmesan butter crust – 29

### CHUBBY CUT TOP SIRLOIN\* 🍷

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

### JOHNNY’S BONE-IN RIBEYE\*

Both flavorful and tender with a perfect amount of marbling – 18 oz. 39.50

### PORTERHOUSE STEAK\*

Combining the rich flavor of a strip with the tenderness of a filet – 22 oz. 37

#### STEAK TOPPERS

Butter Crusts:  
Horseradish, Parmesan or  
Gorgonzola Cheese – 2

Grilled Onions – 2

Balsamic Sage Mushrooms – 2

Oscar, Sinatra, Chanel  
or Diavolo Style – 7

## SURF & TURF

### CRUSTED STEAK AND SHRIMP\* 🍷🍷

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 31  
*Substitute a 6 oz. filet – add 10*

### FILET AND SEAFOOD 🍷

Scallops and lobster served alongside beef tenderloin medallions with a Gorgonzola cream sauce – 39

## 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 – 28

### VEAL PARMIGIANO\*

Veal topped with marinara sauce and fresh mozzarella cheese – 21

### HEART OF ITALY COMBINATION\* 🍷

Portion of the chicken parmigiano, fettuccine minelli and the parmesan crusted top sirloin – 27  
*Substitute a 6 oz. filet – add 10*

### VEAL ROSA\*

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce – 24

### OVEN ROASTED PRIME RIB\* 🍷

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce  
10 oz. 25 | 14 oz. 29 | 18 oz. 34  
*(Available Friday and Saturday)*

## 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

Brussels 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

## CHICKEN

### CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 20

### CHICKEN PICCATA

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion – 22

## SEAFOOD

### CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank and glazed with apricot butter – 23

### CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat, served with béarnaise sauce – 28

### JOHNNY’S LOBSTER DINNER

An 8 oz. cold water lobster tail served with butter – market price

### SCALLOPS AND ARUGULA RISOTTO

Seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto – 26

### FEATURED DAILY SEAFOOD

Ask your server about our daily seafood feature!



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®

\*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.