

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®**

*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.