

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVE MENU

### SALADS

#### STEAK TRIBUTE\* 🍴

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon and Johnny's Tribute dressing – 16

#### PEPPER SEARED SALMON\* 🍴

Fresh Atlantic salmon, parmesan cheese, crostini, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 14

#### JOHNNY'S SUPPERCLUB SPINACH

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

### CHICKEN & SEAFOOD

#### CHICKEN PICCATA

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

#### CEDAR PLANKED SALMON\*

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

#### JOHNNY'S LOBSTER DINNER

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

### SIDES

#### Potato/Vegetable

Fresh Vegetables  
Baked Potato  
Garlic Mashed Potatoes  
Asparagus  
Broccolini  
Brussels Sprouts

#### Additions

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

### STEAKS & CHOPS

STEAK TOPPERS | Balsamic Sage Mushrooms – 2 | Grilled Onions – 2

#### JOHNNY'S STEAK DE BURGO\* 🍴

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

#### CHUBBY CUT TOP SIRLOIN\*

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

#### MIDWEST'S BEST FILET MIGNON\*

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

#### PORTERHOUSE STEAK\*

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

#### CHAR-BROILED RIBEYE\* 🍴

Perfectly marbled steak for peak flavor – 31



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.



\*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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