

# 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 – 18

#### PEPPER SEARED SALMON\* 🍴

Fresh Atlantic salmon, parmesan cheese, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 17

#### JOHNNY'S SUPPER CLUB SPINACH

Spinach, sun-dried tomatoes, sweet toasted pecans, crispy prosciutto and a hard cooked egg with Johnny's hot bacon dressing – 14

#### ROMAINE WEDGE\*

7 oz. New York Strip served alongside heart of romaine wedge covered in blue cheese dressing, cherry tomatoes and chopped bacon – 19

### SEAFOOD & RISOTTO

#### CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank and glazed with apricot butter – 25

#### SHIITAKE STEAK RISOTTO\*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 34

#### SCALLOPS AND ARUGULA RISOTTO

Seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto – 30

### SIDES

#### Potato/Vegetable

Fresh Vegetables

Baked Potato

Garlic Mashed Potatoes

Asparagus

Broccolini

Brussels Sprouts

### STEAKS

**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 – 38

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

Our most tender cut of lean, midwestern beef  
6 oz. petite – 34 | 10 oz. large cut – 46

#### CHAR-BROILED RIBEYE\* 🍴

Perfectly marbled steak for peak flavor – 14 oz. 43

#### CHUBBY CUT TOP SIRLOIN\* 🍴

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 25



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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