

APPETIZERS

JOHNNY’S SIGNATURE MEATBALLS

House-made meatballs covered in marinara sauce, parmesan cheese and basil – 15

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 12

CALAMARI MARINARA

Served with marinara and Johnny’s dipping sauce – 15

JOHNNY’S TOASTED RAVIOLI

Blended cheese ravioli with marinara – 12
Light Portion – 7

BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 11
Light Portion – 7

SAUSAGE BREAD

Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 13
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 – 16

PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussels sprout slaw, tossed in Johnny’s hot bacon dressing – 21

SOUS VIDE SALMON DIP

Made in-house and served with toasted crostini for dipping – 13

ZUCCHINI FRIES

Shoestring zucchini fries served with a rémoulade dipping sauce – 12

LITTLE ITALY COMBINATION

Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 22

ENTRÉE SALADS

ADDITIONS: Garlic Sautéed Shrimp 6 | Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5

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

WALDORF

Spring greens, tri-colored apples, Gorgonzola cheese and sweet toasted pecans with Johnny’s Waldorf dressing – 13

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 – 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

SOUPS

BAKED POTATO | FRENCH ONION | MINESTRONE
Cup – 5 • Bowl – 7

AUTOGRAPH PASTAS

Served with a house salad and fresh baked focaccia bread.
Side Salad Substitute: Caesar 4 | Spinach 5 | Goat Cheese 6

JOHNNY’S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 22

JOHNNY’S CHANEL NO. 5

Marilyn’s Trademark! Blended cheese ravioli topped with lobster, shrimp, artichokes, prosciutto, spinach and sun-dried tomatoes, served in a garlic cream sauce – 27

THREE CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 22

LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 26

CHICKEN PROSCIUTTO

Angel hair served with a grilled chicken breast, sun-dried tomatoes and prosciutto in a parmesan cream sauce – 24

SHIITAKE STEAK RISOTTO*

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

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettucine with olive oil and an aromatic tomato broth – 25

CHEF ANDY’S

HOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi and spicy tomato cream sauce – 22

SCALLOPS AND ARUGULA RISOTTO

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

TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 6 | Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5
Johnny’s Italian Sausage 3.5 | Mushrooms & Thick-Cut Bacon 3

CLASSIC SPAGHETTI MARINARA

Spaghetti served with our signature marinara sauce – 15
With meat sauce – 17
Meatball – 3 each

ANGEL HAIR BASILICO

Fresh basil, red cherry tomatoes and shaved Asiago cheese with angel hair – 15

JOHNNY’S MINELLI

Fettuccini served in a garlic cream sauce – 16

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 – 38

JOHNNY’S FILET MEDALLION TRIO* 🥄

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glaze – 36

SHIITAKE STEAK DIANE*

Beef medallions served with sautéed shiitake mushrooms, topped with a brandy cream sauce and asparagus – 39

FILET OSCAR*

Filet topped with a Johnny’s crab cake, asparagus and béarnaise sauce – 39

STEAK DIAVOLO*

9 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle – 34

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

PARMESAN CRUSTED NEW YORK STRIP* 🥄

Abundant marbling for full flavor, topped with Johnny’s parmesan butter crust – 33

CHUBBY CUT TOP SIRLOIN* 🥄

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

JOHNNY’S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 49

CRUSTED STEAK AND SHRIMP* 🥄🥄

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 36
Substitute a 6 oz. filet – add 12

BEEF WELLINGTON*

Beef filet topped with a truffle duxelle, wrapped in prosciutto and baked inside a puff pastry – 6 oz. 39

STEAK TOPPERS

- Butter Crusts:
Horseradish, Parmesan or Gorgonzola Cheese – 2
Grilled Onions – 2
Balsamic Sage Mushrooms – 2
Oscar, Sinatra, Chanel or Diavolo Style – 7

SPECIALTY BEEF

JOHNNY’S VEAL SINATRA*

Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 30

VEAL PARMIGIANO*

Veal topped with marinara sauce and fresh mozzarella cheese – 24

HEART OF ITALY COMBINATION* 🥄

Portion of the chicken parmigiano, fettuccine minelli and the parmesan crusted top sirloin – 29
Substitute a 6 oz. filet – add 12

VEAL ROSA*

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce – 25

OVEN ROASTED PRIME RIB* 🥄

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce
12 oz. 36 | 14 oz. 39 | 16 oz. 44
(Available Friday and Saturday)

UPGRADES

Potato/Vegetable

- Loaded Baked Potato 2
Asparagus 4
Creamy Risotto 3.5
Broccolini 3.5
Brussels Sprouts 3.5
Lobster Mac & Cheese 5
Iron Skillet Potatoes 9

Salad

- Caesar 4
Spinach 5
Goat Cheese 6

CHICKEN

CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 22

CHICKEN PICCATA

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion – 24

SEAFOOD

CEDAR PLANKED SALMON*

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

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat, served with béarnaise sauce – 34

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®**

* These items may be served raw or under-cooked, or contain raw or under-cooked ingredients.
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.