

# 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 – 8

## 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 – 22

# SOUPS

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

LOBSTER BISQUE | Bowl – 10

# 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 – 29

## THREE CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 24

## LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 31

## CHICKEN PROSCIUTTO

Angel hair served with a grilled chicken breast, sun-dried tomatoes and prosciutto in a parmesan cream sauce – 25

## SHIITAKE STEAK RISOTTO\*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 44

## 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 – 38

# 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 – 16

## 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 – 44

### JOHNNY’S FILET MEDALLION TRIO\* 🍷

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glaze – 46

### SHIITAKE STEAK DIANE\*

Beef medallions served with sautéed shiitake mushrooms, topped with a brandy cream sauce and asparagus – 45

### FILET OSCAR\*

Filet topped with a Johnny’s crab cake, asparagus and béarnaise sauce – 46

### 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 – 37 | 10 oz. large cut – 57

### 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 – 35

### CHUBBY CUT TOP SIRLOIN\* 🍷

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 26

### JOHNNY’S BONE-IN RIBEYE\*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 50

### CRUSTED STEAK AND SHRIMP\* 🍷 🍷

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 39  
*Substitute a 6 oz. filet – add 15*

### BEEF WELLINGTON\*

Beef filet topped with a truffle duxelle, wrapped in prosciutto and baked inside a puff pastry – 6 oz. 48

### STEAK TOPPERS

Butter Crusts:

Horseradish, Parmesan or Gorgonzola Cheese – 2

Grilled Onions – 2

Sautéed Mushrooms or Balsamic Sage Mushrooms – 3

Mushrooms & Onions – 4

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 – 32  
*Substitute a 6 oz. filet – add 15*

### VEAL ROSA\*

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce – 26

### OVEN ROASTED PRIME RIB\* 🍷

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce  
12 oz. 41 | 14 oz. 45 | 16 oz. 49  
*(Available Friday and Saturday)*

## UPGRADES

### Potato/Vegetable

Loaded Baked Potato 2

Asparagus 4

Creamy Risotto 4.5

Broccoli 3.5

Brussels Sprouts 3.5

Lobster Mac & Cheese 10

Iron Skillet Potatoes 9

### Salad

Caesar 4

Spinach 5

Goat Cheese 6

### Additions

Scallops 15

## CHICKEN

### CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 23

### 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 – 32

### 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.