

APPETIZERS

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 13

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, onion, fresh mozzarella and colby cheese, served with marinara sauce – 14
Light Portion – 8

JOHNNY'S TOASTED RAVIOLI

Blended cheese ravioli with marinara – 12
Light Portion – 7

JOHNNY'S PICK TWO

HALF SALAD | HALF SANDWICH | CUP OF SOUP

Combine any soup, salad or sandwich below to create your own lunch favorite - 14

HALF SALAD SELECTIONS

CRUSTED GOAT CHEESE

HARVEST SALAD

SUPPER CLUB SPINACH

JOHNNY'S HOUSE SALAD

TRADITIONAL CAESAR

HALF SANDWICH SELECTIONS

CLUBHOUSE MONTE CRISTO

CHICKEN SALAD SANDWICH

BLT

CHOPHOUSE REUBEN

THE JOHNNY

TURKEY, AVOCADO
AND BACON

SOUPS

BAKED POTATO, FRENCH ONION, SOUP OF THE DAY

Cup – 5 | Bowl – 7

SALADS

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

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, crostini, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 17

HARVEST SALAD

Spring greens, candied pecans, sliced apples, goat cheese crumbles and dried cranberries with a honey cider vinaigrette – 13

CRUSTED GOAT CHEESE

Spring greens, pecan-crusted goat cheese, apple, carrots and Gorgonzola cheese with a white balsamic vinaigrette – 15

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, sweet toasted pecans and Waldorf dressing – 13

JOHNNY'S HOUSE SALAD

Spring greens, pepperoncini, black olives, cherry tomatoes, red onions, garlic croutons and shaved Asiago cheese with a white balsamic reduction – 10

TRADITIONAL CAESAR

Romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing – 13



*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.

SANDWICHES

Served with chips, fries or coleslaw.

Substitute: house salad or cup of soup 2 | side Caesar salad 4 | side Spinach salad 5

CLUBHOUSE MONTE CRISTO

Deli-style ham and smoked turkey with Swiss & American cheese deep fried on honey wheat bread, served with raspberry preserves and sprinkled with powdered sugar – 14

BLT

Thick-cut smoked bacon, fresh tomatoes, crisp leaf lettuce and mayonnaise on grilled sourdough – 13

THE JOHNNY

Grilled chicken breast and sliced tomato topped with Johnny's own Caesar salad and crisp prosciutto on grilled sourdough. This sandwich is worthy of the namesake – 14

CHICKEN SALAD SANDWICH

Diced chicken breast, cranberries, apples and pecans topped with sliced tomato and crisp leaf lettuce on grilled artisan bread – 13

CHICKEN PANINI

Garlic and olive oil marinated grilled chicken breast with melted fresh mozzarella cheese, sliced tomato, red onion, herbed mayonnaise and pesto on a toasted focaccia roll – 14

JOHNNY'S ULTIMATE ITALIAN BEEF

Shaved prime rib, grilled peppers and onions, house-made spicy giardiniera and provolone cheese on a toasted baguette – 17

TRIPLE CLUB

Shaved ham and smoked turkey layered with Swiss, provolone and American cheese, thick-cut bacon, lettuce, sliced tomatoes and mayonnaise on grilled sourdough – 15

TURKEY, AVOCADO AND BACON

Shaved turkey with Swiss cheese, sliced avocado, tomato, thick-cut bacon, spring greens and herbed mayonnaise on grilled sourdough focaccia bread – 14

PORTABELLA STEAK SANDWICH*

Charbroiled top sirloin resting on sautéed mushrooms, topped with spring greens, tomato, crispy fried onions and Gorgonzola cheese on a toasted herbed focaccia roll – 16

CHOPHOUSE REUBEN

Shaved pastrami, Swiss cheese, sauerkraut and Thousand Island dressing on grilled artisan marble rye – 14

BLUE BAR BURGERS

Johnny's burgers are handcrafted with a blend of signature seasonings and are made with Certified Angus Beef®.

A classic burger served on a toasted brioche bun. Includes your choice of Johnny's chips or seasoned fries.

BACON & BLEU*

Topped with bleu cheese and thick-cut smoked bacon – 15

JOHNNY'S STEAKHOUSE BURGER*

Cheddar cheese, thick-cut bacon, fried onion strings and house-made steak sauce – 15

GRILLED ANGUS CHEESEBURGER*

Grilled the way you like it – 13

Add thick-cut bacon - \$2

THE SPEAKEASY*

Pepperjack cheese, fried fresh jalapenos and roasted jalapeño mayonnaise – 15

TRADITIONAL PASTAS

ADDITIONS:

Garlic Sautéed Shrimp 6

Grilled Salmon Fillet* 7

Grilled Chicken Breast 5

Mushrooms & Thick-Cut Bacon 3

JOHNNY'S MINNELLI

Garlic cream sauce and fettuccine – 17

CLASSIC SPAGHETTI MARINARA

Spaghetti served with our signature marinara sauce – 14

With meat sauce – 16

Meatball – 3 each

ANGEL HAIR BASILICO

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

THREE CHEESE RAVIOLI

Ravioli, basil pesto, parmesan cheese and Johnny's marinara sauce – 14



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PLATES

Add a side salad: House 2 | Caesar 4 | Spinach 5 | Goat Cheese 6

TERIYAKI SALMON*

Petite Atlantic Salmon fillet char-broiled teriyaki style, served with broccolini – 15

JOHNNY'S STUFFED MEATLOAF 🍷

House-made meatloaf stuffed with ricotta cheese, spinach and mushrooms, served with cabernet demi-glace and garlic mashed potatoes – 16

JOHNNY'S LASAGNA WITH MEAT SAUCE

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 23

CHICKEN PARMIGIANO

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

LUNCH STEAKS

Our bred-to-be-the-best premium steaks are hand selected and aged a minimum of 28 days.

Served with our family-style house salad and your choice of:

Fresh Vegetables, Pasta Marinara, Garlic Mashed Potatoes

Substitute side salad: Caesar 4 | Spinach 5 | Goat Cheese 6

STEAK TOPPERS

Butter Crusts: Parmesan, Horseradish or Gorgonzola Cheese – 2

CHUBBY CUT TOP SIRLOIN* 🍷

A steakhouse classic, combining marbling, tenderness and flavor.

6 oz. – 23 | 9 oz. – 27

LUNCH FILET*

Melt-in-your-mouth texture with subtle flavor.

6 oz. – 36

DAILY

Monday through Friday from 11am to 4pm.

Coffee, tea or soft beverage included.

MONDAY

CHICKEN DE BURGO 🍷

Grilled chicken breast, roasted garlic, basil, oregano and cream sauce, served with your choice of fries or garlic mashed potatoes – 14

TUESDAY

FILET TIPS STROGANOFF*

Sautéed mushrooms, sour cream, demi-glace and garlic butter fettuccine – 14

WEDNESDAY

CHEF ANDY'S HOUSE-MADE CAVATAPPI 🍷

Spicy Italian sausage, portabella mushrooms, cavatappi and a spicy tomato cream sauce – 15

THURSDAY

STEAK, STEAK, STEAK* 🍷

Certified Angus Beef® top sirloin, topped with a parmesan crust and served with fries or garlic mashed potatoes – 17

FRIDAY

FISH AND CHIPS

Atlantic cod breaded and deep fried crisp, served with fries – 15



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

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