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 – 7.5

SAUSAGE BREAD
Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 13
Light Portion – 9

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
SUPPER CLUB SPINACH
TRADITIONAL CAESAR

HALF SANDWICH SELECTIONS
HARVEST SALAD
JOHNNY’S HOUSE SALAD

CLUBHOUSE MONTE CRISTO
BLT
THE JOHNNY

CHICKEN SALAD SANDWICH
CHOPHOUSE REUBEN
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

Signature Items

*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer’s request. Whether dining out or preparing at home, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**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**
Dicbed 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, herb 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

**PORIABELLA 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 – 19

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

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**BLUE BAR BURGERS**

Johnny’s burgers are handcrafted with a blend of signature seasonings and are made with USDA Prime 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

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**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 – 16

**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

**THREE CHEESE RAVIOLI**
Ravioli, basil pesto, parmesan cheese and Johnny’s marinara sauce – 14

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**PLATES**

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

**TERIYAKI SALMON**
Petite fillet of Atlantic salmon char-broiled teriyaki style, served with broccoli – 16

**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 cutlet breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 24

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**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

<table>
<thead>
<tr>
<th>STEAK TOPPERS</th>
<th>CHUBBY CUT TOP SIRLOIN* 🍴</th>
<th>LUNCH FILET*</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Butter Crusts:</strong> Parmesan, Horseradish or Gorgonzola Cheese – 2</td>
<td>A steakhouse classic, combining marbling, tenderness and flavor. 6 oz. – 19</td>
<td>Melt-in-your-mouth texture with subtle flavor. 6 oz. – 38</td>
</tr>
<tr>
<td>Sautéed Mushrooms or Balsamic Sage Mushrooms – 3</td>
<td>9 oz. – 25</td>
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<tr>
<td>Mushrooms &amp; Onions – 4</td>
<td>Grilled Onions – 2</td>
<td></td>
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**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 SIROGANOFF***
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

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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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