

APPETIZERS

JOHNNY’S SIGNATURE MEATBALLS

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

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 13

CALAMARI MARINARA

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

SPINACH ARTICHOKE DIP

Bubbly blend of melted cheeses, spinach and artichokes, served with toasted crostini – 13

CLASSIC SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and Johnny’s dipping sauce – 17

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 – 13

LITTLE ITALY COMBINATION

Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 24

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 – 15

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 – 16

CHOPPED STEAKHOUSE

Chopped grilled chicken, iceberg lettuce, Gorgonzola cheese, tomato, bacon, diced avocado, fried onion strings and Johnny’s Tribute dressing – 16

TRADITIONAL CAESAR

Romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing – 14

ICEBERG WEDGE

Iceberg wedge covered in blue cheese dressing, cherry tomatoes, sliced pepperoncini, sliced red onions and chopped bacon – 15

SOUPS

BAKED POTATO | FRENCH ONION | SOUP OF THE DAY
Cup – 5 • Bowl – 7

AUTOGRAPH PASTAS

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

JOHNNY’S LASAGNA

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

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 – 22

LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 28

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 – 35

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettucine with an aromatic tomato broth – 27

CHEF ANDY’S

HOMESTYLE CAVATAPPI

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

SCALLOPS AND ARUGULA RISOTTO

Seared scallops, 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 & MEATBALLS

Spaghetti served with our signature marinara sauce and house-made meatballs – 21

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 – 18

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 – 6 oz. filet, 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-glacé – 36

SHIITAKE STEAK DIANE*

6 oz. filet 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 – 42

STEAK DIAVOLO*

9 oz. top sirloin served with three shrimp, spicy tomato sauce and balsamic drizzle – 35

MIDWEST’S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef
6 oz. petite – 36 | 10 oz. large cut – 48

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. 28

JOHNNY’S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 52

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 12

BEEF WELLINGTON*

Beef filet topped with a duxelle, wrapped in prosciutto and baked inside a puff pastry – 6 oz. 40

STEAK TOPPERS

Butter Crusts:
Horseradish, Parmesan or Gorgonzola Cheese – 2
Grilled Onions – 2
Balsamic Sage Mushrooms – 2
Oscar Style – 8
Sinatra, Chanel or Diavolo Style – 9

SPECIALTY BEEF

JOHNNY’S VEAL SINATRA*

Breaded veal with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 32

VEAL PARMIGIANO*

Breaded veal topped with marinara sauce and fresh mozzarella cheese – 26

HEART OF ITALY COMBINATION* 🍷

Portion of the chicken parmigiano, fettuccine minelli and the parmesan crusted top sirloin – 33
Substitute a 6 oz. filet – add 12

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 2.5
Asparagus 4.5
Creamy Risotto 6
Broccolini 4
Brussels Sprouts 4
Lobster Mac & Cheese 6
Iron Skillet Potatoes 9

Salad

Caesar 4
Spinach 5
Wedge 5
Goat Cheese 6

CHICKEN

CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 24

CHICKEN PICCATA

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion – 25

SEAFOOD

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with apricot butter – 27

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®**

*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.