

SALADS -

STEAK TRIBUTE* Ø

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, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 19

JOHNNY'S SUPPER CLUB SPINACH

Spinach, sun-dried tomatoes, sweet to asted pecans, crispy prosciutto and a hard cooked egg with Johnny's hot ba con dressing – 15

ICEBERG WEDGE

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

SEAFOOD & RISOTTO

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with a pricot butter – $27\,$

SHIITAKE STEAK RISOTTO*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace -35

SCALLOPS AND ARUGULA RISOTTO

Seared scallops, cherry tomatoes, a rugula and shaved Asiago cheese, served over parmes an cheese risotto – $38\,$

SIDES

Potato/Vegetable

- Fresh Vegetables
 - Baked Potato
- Garlic Mashed Potatoes
 - Asparagus
 - Broccolini

Brussels Sprouts

STEAKS —

STEAK TOPPERS | Balsamic Sage Mushrooms - 2 | Grilled Onions - 2

JOHNNY'S STEAK DE BURGO* Ø

Our signature steak -6 oz. filet, roasted garlic, basil and oregano served in a cream sauce -42

MIDWEST'S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef 6 oz. petite – $40 \mid 10$ oz. large cut – 55

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor - 14 oz. 46

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 31



*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.