## SALADS

## STEAK TRIBUTE*

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon and Johnny's
Tribute dressing - 18

## PEPPER SEARED SALMON* (8)

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 toasted pecans, crispy prosciutto and a hard cooked egg with Johnny's hot bacon 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 apricot 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, arugula and shaved Asiago cheese, served over parmesan 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* g

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

