

# 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 – 8

## SAUSAGE BREAD

Freshly baked bread stuffed with sausage, onion, fresh mozzarella and cheddar cheese, served with marinara sauce – 14  
Light Portion – 9

## 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 – 18

## MINI BEEF WELLINGTON\*

Beef filet tips with duxelles baked in a puff pastry, served with shiitake mushrooms and a mushroom demi-glace – 21

## PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussels sprout slaw, tossed in Johnny's hot bacon dressing – 24

## 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 – 26

# SALADS

ADDITIONS: Garlic Sautéed Shrimp 7 | Salmon Fillet\* 9 | Grilled Chicken Breast 8

## 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-crusting goat cheese, apple, carrots and Gorgonzola cheese with a white balsamic vinaigrette – 16

## JOHNNY'S CHOPPED CHICKEN

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 Asiago 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

LOBSTER BISQUE | Bowl – 10

# TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 7 | Salmon Fillet\* 9 | Grilled Chicken Breast 8

Johnny's Italian Sausage 4 | Mushrooms & Thick-Cut Bacon 3

## CLASSIC BUCATINI & MEATBALLS

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

## BUCATINI CARBONARA

Bucatini with crispy prosciutto, egg and parmesan cheese – 22

## JOHNNY'S LASAGNA

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

## JOHNNY'S MINELLI

Fettuccine in a garlic cream sauce – 19

## WHITE BOLOGNESE PAPPARDELLE

Pappardelle with carrots, celery, ground pork and beef, parmesan cheese and fried sage – 23

## FILET TIPS STROGANOFF\*

Pappardelle with sautéed mushrooms, sour cream, demi-glace and filet tips – 24

# AUTOGRAPH PASTAS

Served with a house salad and fresh baked focaccia bread.

Side Salad Substitute: Caesar 4.5 | Spinach 5.5 | Wedge 5 | Goat Cheese 6.5

## 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

## LOBSTER MAC & CHEESE

Rigatoni baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 31

## SHIITAKE STEAK RISOTTO\*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 50

## SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops and garlic atop of fettuccine with an aromatic tomato sauce – 27

## CHEF ANDY'S

## HOMESTYLE RIGATONI

Spicy Italian sausage, mushrooms, rigatoni and spicy red pepper tomato cream sauce – 22

## SCALLOPS AND ARUGULA RISOTTO

Seared scallops, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto – 38

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 – 44

### JOHNNY'S FILET MEDALLION TRIO\* 🍷

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glace – 49

### FILET OSCAR\*

Filet topped with a Johnny's crab cake, asparagus and lobster hollandaise sauce – 51

### STEAK DIAVOLO\*

9 oz. top sirloin served with three shrimp, spicy tomato sauce and balsamic drizzle – 36

### MIDWEST'S BEST FILET MIGNON\*

Our most tender cut of lean, midwestern beef with demi-glace  
6 oz. petite – 42 | 10 oz. large cut – 64

### CHAR-BROILED RIBEYE\*

Perfectly marbled steak for peak flavor – 14 oz. 48

### PARMESAN CRUSTED NEW YORK STRIP\*

Abundant marbling for full flavor, topped with Johnny's parmesan butter crust – 41

### CHUBBY CUT TOP SIRLOIN\*

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

### JOHNNY'S BONE-IN RIBEYE\*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 63

### BEEF WELLINGTON\*

Beef filet with duxelles and prosciutto baked inside a puff pastry, served with shiitake mushrooms and a mushroom demi-glace – 6 oz. 48

### STEAK TOPPERS

Butter Crusts:

Horseradish, Parmesan or Gorgonzola Cheese – 2

Grilled Onions – 2

Balsamic Sage Mushrooms – 2

Oscar Style – 9

Sinatra, Chanel or Diavolo Style – 10

## SPECIALTIES

### JOHNNY'S VEAL SINATRA\*

Breaded veal with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 34

### HEART OF ITALY COMBINATION\*

Portion of the Chicken Parmigiano, Fettuccine Minelli and the Parmesan Crusted Top Sirloin – 34

*Substitute a 6 oz. filet – add 19*

### OVEN ROASTED PRIME RIB\*

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce  
12 oz. 41 | 14 oz. 45 | 16 oz. 49  
*(Available Friday and Saturday)*

## UPGRADES

### Potato/Vegetable

Loaded Baked Potato 5

Asparagus 6

Creamy Risotto 8

Broccolini 7

Bacon Brussels Sprouts 5

Lobster Mac & Cheese 10

Iron Skillet Potatoes 9

### Salad

Caesar 4.5

Spinach 5.5

Wedge 5

Goat Cheese 6.5

### Additions

Scallops 15

## CHICKEN

### CHICKEN PARMIGIANO

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

### CHICKEN MADEIRA

Chicken cutlets breaded in herb flour and topped with Madeira sauce, provolone cheese, button mushrooms and asparagus – 26

### CHICKEN PICCATA

Chicken cutlets breaded in herb flour, 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 – 32

### HALIBUT\*

8 oz. halibut fillet with sautéed spinach and a red pepper sauce, topped with a lemon beurre blanc – 49

### JOHNNY'S CRAB CAKES\*

Prepared with lump crab mix, lobster hollandaise sauce and an arugula salad – 38