

GLUTEN SENSITIVE MENU

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* **∅**

Fresh Atlantic salmon, parmesan cheese, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette – 18

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

ICEBERG WEDGE

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

RISOTTO

SHIITAKE STEAK RISOTTO*

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 43

SCALLOPS AND ARUGULA RISOTTO

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

UPGRADES

Vegetable

Asparagus – 6

Broccolini – 6

Brussels Sprouts - 5

STEAKS & SEAFOOD

All steak and seafood entrées are served with our house salad and choice of garlic mashed potatoes, fresh vegetables or baked potato.

STEAK TOPPERS | Sautéed Mushrooms – 2 | Grilled Onions – 2

JOHNNY'S STEAK DE BURGO* @

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 | 10 oz. large cut – 58

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor – 14 oz. 46

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 6 oz. 25 | 9 oz. 29

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with a pricot butter -27

HALIBUT*

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

