

All of Johnny’s entrées are served with our house salad.
Choice of garlic mashed potatoes, fresh vegetables, pasta marinara or baked potato.

APPETIZERS

ITALIAN SAUSAGE STUFFED MUSHROOMS
Smothered with fresh Mozzarella cheese and baked – 13

TOASTED RAVIOLI
Blended cheese ravioli with marinara – 12

BETTA BRUSCHETTA 🍷
Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 11

CALAMARI MARINARA
Crispy calamari served with marinara and Johnny’s dipping sauce – 15

SAUSAGE BREAD 🍷
Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 14

LITTLE ITALY COMBINATION
Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 26

ENTRÉE SALADS

Add Grilled Salmon Fillet* 8 | Grilled Chicken Breast 6

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

SOUPS & SANDWICHES

All sandwiches are served with French fries.

FRENCH ONION | BAKED POTATO
Cup – 5 • Bowl – 7

CHICKEN PANINI
Garlic and olive oil marinated grilled chicken breast with melted fresh mozzarella cheese, sliced tomato, red onion, herbed mayonnaise and pesto on a toasted focaccia roll – 14

GRILLED ANGUS CHEESEBURGER
Grilled the way you like it – 13
Add thick-cut bacon - \$2

TURKEY, AVOCADO AND BACON
Shaved turkey with Swiss cheese, sliced avocado, tomato, thick-cut bacon, spring greens and herbed mayonnaise on grilled sourdough focaccia bread – 14

TRIPLE CLUB
Shaved ham and smoked turkey layered with Swiss, provolone and American cheese, thick-cut bacon, lettuce, sliced tomatoes and mayonnaise on grilled sourdough – 16

AUTOGRAPH PASTAS

Served with our House Salad | Substitute: Caesar 4 | 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, shrimp, artichokes, prosciutto, spinach and sun-dried tomatoes, served in a garlic cream sauce – 29

SHIITAKE STEAK RISOTTO
Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 36

CHEF ANDY’S HOMESTYLE RIGATONI 🍷
Spicy Italian sausage, portabella mushrooms, rigatoni pasta and spicy tomato cream sauce – 22

TRADITIONAL PASTAS

ADDITIONS: Grilled Salmon Fillet* 8 | Grilled Chicken Breast 6

THREE CHEESE RAVIOLI & SHRIMP ROSA
Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 22

JOHNNY’S MINELLI
Fettuccini served in a garlic cream sauce – 18

CLASSIC SPAGHETTI MARINARA
Spaghetti served with our signature marinara sauce – 19 • *With meat sauce – 22*

STEAKS

Our bred-to-be-the-best premium steaks are hand selected and aged a minimum of 28 days.

STEAK TOPPERS | Butter Crusts: Horseradish, Parmesan or Gorgonzola Cheese – 2 | Grilled Onions – 2 | Balsamic Sage Mushrooms – 2

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 39

CHAR-BROILED RIBEYE*
Perfectly marbled steak for peak flavor – 14 oz. 46

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

HEART OF ITALY COMBINATION*
Portion of the Chicken Parmigiano, Fettuccine Minelli and the Parmesan Crusted Top Sirloin – 34

CHICKEN & SEAFOOD

CHICKEN PARMIGIANO
Two 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 and button mushrooms, served with asparagus – 26

CEDAR PLANKED SALMON*
Salmon roasted on a cedar plank and glazed with apricot – 27

DESSERTS

WARM CHOCOLATE CAKE | Fresh baked chocolate cake with a molten center, served with cinnamon ice cream, whipped cream and caramel drizzle

CRÈME BRÛLÉE | Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, topped with caramelized sugar

TURTLE CHEESECAKE | Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans on a brownie crust

UPGRADES | **Salad:** Caesar 4 | Goat Cheese 6 | **Potato:** Loaded Baked Potato 3.5 | Asparagus 5 | Creamy Risotto 8