



GLUTEN SENSITIVE MENU

SALADS

STEAK TRIBUTE*

Skewer of filet tips served over spring greens with Gorgonzola cheese, cherry tomatoes, thick-cut bacon, red onions, and Johnny's Tribute dressing – 22

PEPPER-SEARED SALMON*

Fresh Atlantic salmon, parmesan cheese, whipped goat cheese, red onions, 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 – 16

RISOTTO

SHIITAKE STEAK RISOTTO*

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

SCALLOPS AND ARUGULA RISOTTO

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

UPGRADES

Potato/Vegetable

Asparagus – 6

Broccolini – 7

Brussels Sprouts – 6

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 – 4 | Grilled Onions – 3 | Mushrooms & Onions – 5

JOHNNY'S STEAK DE BURGO*

Our signature steak – 6 oz. filet, roasted garlic, basil, and oregano served in a cream sauce – 45

MIDWEST'S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef
6 oz. petite – 43 | 10 oz. large cut – 64

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor – 14 oz. 49

TOP SIRLOIN STEAK*

A steakhouse classic, combining marbling, tenderness, and flavor – 9 oz. 32

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



*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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