

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

APPETIZERS

JOHNNY’S SIGNATURE MEATBALLS 🍴
House-made meatballs with marinara sauce, Parmesan cheese, and basil – 15

ITALIAN SAUSAGE STUFFED MUSHROOMS
Button mushrooms stuffed with Italian sausage, smothered in mozzarella cheese, and baked – 13

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

JOHNNY’S TOASTED RAVIOLI
Blended cheese ravioli served with marinara sauce – 12

BETTA BRUSCHETTA 🍴
Grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, basil, and a drizzle of olive oil – 11

SHRIMP COCKTAIL
Jumbo shrimp served with cocktail sauce and Johnny’s dipping sauce – 18

SAUSAGE BREAD 🍴
Freshly baked bread stuffed with sausage, onions, mozzarella cheese, and cheddar cheese, served with marinara sauce – 14

LITTLE ITALY COMBINATION
Portion of Calamari Marinara, Sausage Bread, Johnny’s Toasted Ravioli, and Betta Bruschetta – 26

ENTRÉE SALADS

Add Grilled Salmon Fillet* 8 | Grilled Chicken Breast 6

CRUSTED GOAT CHEESE
Spring greens with pecan-crusted goat cheese, apples, carrots, Gorgonzola cheese, and white balsamic vinaigrette – 16

JOHNNY’S CHOPPED CHICKEN
Chopped grilled chicken served over iceberg lettuce with Gorgonzola cheese, tomatoes, bacon, avocado, fried onion strings, and Johnny’s Tribute dressing – 16

TRADITIONAL CAESAR
Romaine with garlic croutons, Asiago cheese, and 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 mozzarella cheese, tomatoes, red onions, 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, avocado, tomatoes, 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 cheeses, thick-cut bacon, lettuce, tomatoes, and mayonnaise on grilled sourdough – 16

AUTOGRAPH PASTAS

All pastas are served with our House Salad.

JOHNNY’S LASAGNA
Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce, and mozzarella cheese – 23

JOHNNY’S CHANEL NO. 5
Marilyn’s Trademark! Blended cheese ravioli topped with shrimp, artichokes, prosciutto, spinach, and sun-dried tomatoes, served in a garlic cream sauce – 29

SHIITAKE STEAK RISOTTO
Beef medallions with sautéed shiitake mushrooms and spinach, served over Parmesan risotto and finished with a cabernet demi-glace – 36

CHEF ANDY’S HOMESTYLE RIGATONI 🍴
Spicy Italian sausage, portabella mushrooms, and rigatoni tossed in a spicy tomato cream sauce – 22

TRADITIONAL PASTAS

All pastas are served with our House Salad.

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

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

CLASSIC SPAGHETTI MARINARA
Spaghetti served with marinara sauce – 19
Add meatballs – 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

JOHNNY’S STEAK DE BURGO* 🍴
Our signature steak! A 6 oz. filet with roasted garlic, basil, and oregano, served with a rich cream sauce – 42

MIDWEST’S BEST FILET MIGNON*
Our most tender cut of lean, Midwestern beef, finished with a demi-glace – 6 oz. petite 39

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

JOHNNY’S BONE-IN RIBEYE*
Flavorful and tender with the perfect amount of marbling – 20 oz. 60

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

CHICKEN PICCATA
Chicken cutlets breaded in herb flour, then sautéed in lemon, butter, white wine, capers, and red onions – 25

CHICKEN MADEIRA
Chicken cutlets breaded in herb flour, topped with Madeira sauce, provolone cheese, and button mushrooms, served with a side of asparagus – 26

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

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