

# APPETIZERS

## JOHNNY'S SIGNATURE MEATBALLS

House-made meatballs with marinara sauce, Parmesan cheese, and basil – 17

## ITALIAN SAUSAGE STUFFED MUSHROOMS

Button mushrooms stuffed with Italian sausage, smothered in mozzarella cheese, and baked – 15

## CALAMARI MARINARA

Crispy calamari served with marinara sauce and Johnny's dipping sauce – 17

## JOHNNY'S TOASTED RAVIOLI

Blended cheese ravioli served with marinara sauce – 13

## BETTA BRUSCHETTA

Grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, basil, and a drizzle of olive oil – 12

## SAUSAGE BREAD

Freshly baked bread stuffed with sausage, onions, mozzarella cheese, and cheddar cheese, served with marinara sauce – 16

## SPINACH ARTICHOKE DIP

Bubbly blend of melted cheeses, spinach, and artichokes with toasted crostini – 14

## CLASSIC SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and Johnny's dipping sauce – 19

## MINI BEEF WELLINGTONS\*

Beef filet tips with duxelles baked in a puff pastry, served with shiitake mushrooms and a mushroom demi-glace – 23

## PAN-SEARED SEA SCALLOPS

Seared jumbo scallops with Brussels sprout slaw, tossed in Johnny's hot bacon dressing – 29

## ZUCCHINI FRIES

Shoestring zucchini fries served with a rémoulade dipping sauce – 14

## LITTLE ITALY COMBINATION

Portion of Calamari Marinara, Sausage Bread, Johnny's Toasted Ravioli, and Betta Bruschetta – 27

# SALADS

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

## JOHNNY'S SUPPER CLUB SPINACH

Spinach with sun-dried tomatoes, sweet toasted pecans, crispy prosciutto, a hard-cooked egg, and Johnny's hot bacon dressing – 15

## WALDORF

Spring greens with tri-colored apples, Gorgonzola cheese, sweet toasted pecans, and Johnny's Waldorf dressing – 15

## CRUSTED GOAT CHEESE

Spring greens with pecan-crusting goat cheese, apples, carrots, Gorgonzola cheese, and white balsamic vinaigrette – 18

## TRADITIONAL CAESAR

Romaine with garlic croutons, Asiago cheese, and Caesar dressing – 14

## PEPPER SEARED SALMON\*

Fresh Atlantic salmon served over spring greens with Parmesan cheese, crostini, whipped goat cheese, red onions, bruschetta tomatoes, and white balsamic vinaigrette – 19

## 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 – 18

## ICEBERG WEDGE

Iceberg wedge covered in blue cheese dressing, cherry tomatoes, pepperoncini, red onions, and bacon – 15

# SOUPS

BAKED POTATO | FRENCH ONION | SOUP OF THE DAY

Cup – 6 • Bowl – 8

# TRADITIONAL PASTAS

Served with a house salad and freshly baked focaccia bread.

ADDITIONS: Garlic Sautéed Shrimp 7 | Grilled Salmon Fillet\* 9 | Grilled Chicken Breast 8 | Johnny's Italian Sausage 4 | Mushrooms & Thick-Cut Bacon 3

## CLASSIC BUCATINI & MEATBALLS

Bucatini tossed in marinara sauce and topped with house-made meatballs – 23

## BUCATINI CARBONARA

Bucatini with crispy prosciutto, egg, and Parmesan cheese – 23

## JOHNNY'S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce, and mozzarella cheese – 25

## JOHNNY'S MINELLI

Fettuccine in a garlic cream sauce – 21

## WHITE BOLOGNESE PAPPARDELLE

Pappardelle with carrots, celery, ground pork and beef, Parmesan cheese, and fried sage – 25

## FILET TIPS STROGANOFF\*

Pappardelle with sautéed mushrooms, sour cream, demi-glace, and filet tips – 26

# AUTOGRAPH PASTAS

Served with a house salad and freshly baked focaccia bread.

Side Salad Substitute: Caesar 4 | Spinach 5 | Wedge 5 | Goat Cheese 6

## 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 – 32

## LOBSTER MAC AND CHEESE

Rigatoni baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 32

## SHIITAKE STEAK RISOTTO\*

Beef medallions with sautéed shiitake mushrooms and spinach, served over Parmesan risotto and finished with a cabernet demi-glace – 39

## SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, and garlic over fettuccine in an aromatic tomato sauce – 29

## CHEF ANDY'S

## HOMESTYLE RIGATONI

Spicy Italian sausage, mushrooms, and rigatoni tossed in a spicy red pepper tomato cream sauce – 24

## SCALLOPS AND ARUGULA RISOTTO

Seared scallops, cherry tomatoes, arugula, and shaved Asiago cheese, served over Parmesan risotto – 44

All of Johnny's entrées are served with our house salad and freshly 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! A 6 oz. filet with roasted garlic, basil, and oregano, served with a rich cream sauce – 44

### JOHNNY'S FILET MEDALLION TRIO\* 🍷

Three individual filets, each topped with a horseradish, Gorgonzola, or Parmesan crust, served with a rich demi-glace – 39

### FILET OSCAR\*

Filet topped with Johnny's crab cake and finished with lobster hollandaise, served with a side of asparagus – 49

### STEAK DIAVOLO\*

9 oz. top sirloin served with three shrimp, spicy tomato sauce, and a balsamic drizzle – 38

### MIDWEST'S BEST FILET MIGNON\*

Our most tender cut of lean, Midwestern beef, finished with a demi-glace  
6 oz. petite – 42 | 10 oz. large cut – 55

### 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 – 44

### CHUBBY CUT TOP SIRLOIN\*

A steakhouse classic combining marbling, tenderness, and flavor – 9 oz. 33

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

Flavorful and tender with the perfect amount of marbling – 20 oz. 64

### 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 – 4

Grilled Onions – 4

Balsamic Sage Mushrooms – 4

Oscar Style – 11

Sinatra, Chanel, or Diavolo Style – 12

## SPECIALTIES

### JOHNNY'S VEAL SINATRA\*

Breaded veal with shrimp, crab meat, mushrooms, sun-dried tomatoes, basil, roasted garlic, and a light cream sauce – 35

### HEART OF ITALY COMBINATION\*

Portion of the Chicken Parmigiano, Fettuccine Minelli, and the Parmesan-Crusted Top Sirloin – 36

### OVEN-ROASTED PRIME RIB\*

Rubbed with herbs and spices, then slow-roasted and served with beef au jus and creamy horseradish sauce  
12 oz. 39 | 14 oz. 44 | 16 oz. 48  
*(Available Friday and Saturday)*

## UPGRADES

### Potato/Vegetable

Loaded Baked Potato 5

Asparagus 6

Creamy Risotto 8

Broccolini 7

Brussels Sprouts 5

Lobster Mac & Cheese 10

Iron Skillet Potatoes 6

### Salad

Caesar 4

Spinach 5

Wedge 5

Goat Cheese 6

## CHICKEN

### CHICKEN PARMIGIANO

Chicken cutlets breaded in herbed focaccia crumbs, topped with marinara sauce and mozzarella cheese – 26

### CHICKEN MADEIRA

Chicken cutlets breaded in herb flour, topped with Madeira sauce, provolone cheese, and button mushrooms, served with a side of asparagus – 28

### CHICKEN PICCATA

Chicken cutlets breaded in herb flour, then sautéed in lemon, butter, white wine, capers, and red onions – 27

## SEAFOOD

### CEDAR PLANKED SALMON\*

Salmon roasted on a cedar plank and glazed with apricot butter – 29

### HALIBUT\*

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

### JOHNNY'S CRAB CAKES\*

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