

# Johnny's Italian Steakhouse®

## GLUTEN SENSITIVE MENU

### SALADS

#### STEAK TRIBUTE\* 🍴

Skewer of filet tips served over spring greens with Gorgonzola cheese, cherry tomatoes, thick-cut bacon, red onion, and Johnny's Tribute dressing – 21

#### 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

#### 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

#### ICEBERG WEDGE

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

### RISOTTO

#### SHIITAKE STEAK RISOTTO\*

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

#### SCALLOPS AND ARUGULA RISOTTO

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

### UPGRADES

#### Potato/Vegetable

Asparagus – 6

Broccolini – 7

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! A 6 oz. filet with roasted garlic, basil, and oregano, served with a rich cream sauce – 44

#### 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

#### CHUBBY CUT TOP SIRLOIN\*

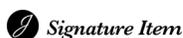
A steakhouse classic combining marbling, tenderness, and flavor – 9 oz. 33

#### 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



Signature Item

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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