

APPETIZERS

JOHNNY’S SIGNATURE MEATBALLS

House-made meatballs in marinara sauce, parmesan cheese, and basil – 15

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 13

CALAMARI MARINARA

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

JOHNNY’S TOASTED RAVIOLI

Blended cheese ravioli with marinara – 12
Light Portion – 7

BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil, and basil – 11
Light Portion – 8

SAUSAGE BREAD

Freshly baked bread stuffed with sausage, onion, fresh mozzarella cheese, and cheddar cheese, served with marinara sauce – 14
Light Portion – 9

SPINACH ARTICHOKE DIP

Bubbly blend of melted cheeses, spinach, and artichokes, served with toasted crostini – 13

CLASSIC SHRIMP COCKTAIL

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

MINI BEEF WELLINGTONS*

Beef filet tips with duxelles baked in a puff pastry, served with shiitake mushrooms and a mushroom demi-glace – 21

PAN-SEARED SEA SCALLOPS

Seared jumbo scallops with Brussels sprout slaw, tossed in Johnny’s hot bacon dressing – 24

ZUCCHINI FRIES

Shoestring zucchini fries served with a rémoulade dipping sauce – 13

LITTLE ITALY COMBINATION

Portion of the Calamari Marinara, Sausage Bread, Toasted Ravioli, and Bruschetta – 26

SALADS

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

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

WALDORF

Spring greens, tri-colored apples, Gorgonzola cheese, and sweet toasted pecans with Johnny’s Waldorf dressing – 14

CRUSTED GOAT CHEESE

Spring greens, pecan-crusted goat cheese, apple, carrots, and Gorgonzola cheese with a white balsamic vinaigrette – 16

JOHNNY’S CHOPPED CHICKEN

Chopped grilled chicken, iceberg lettuce, Gorgonzola cheese, tomato, bacon, diced avocado, fried onion strings, and Johnny’s Tribute dressing – 22

TRADITIONAL CAESAR

Romaine, garlic croutons, and Asiago cheese with a house-made Caesar dressing – 14

ICEBERG WEDGE

Iceberg wedge covered in blue cheese dressing, cherry tomatoes, sliced pepperoncini, sliced red onions, and chopped bacon – 16

SOUPS

BAKED POTATO | FRENCH ONION | SOUP OF THE DAY

Cup – 5 • Bowl – 7

LOBSTER BISQUE | Bowl – 10

TRADITIONAL PASTAS

Served with a house salad and fresh baked focaccia bread.

ADDITIONS: Garlic Sautéed Shrimp 7 | Salmon Fillet* 9 | Grilled Chicken Breast 8 | Johnny’s Italian Sausage 5 | Mushrooms & Thick-Cut Bacon 4

CLASSIC BUCATINI & MEATBALLS

Bucatini with our signature marinara sauce and house-made meatballs – 22

BUCATINI CARBONARA

Bucatini with crispy prosciutto, egg, and parmesan cheese – 22

JOHNNY’S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce, and fresh mozzarella cheese – 23

JOHNNY’S MINELLI

Fettuccine in a garlic cream sauce – 19

WHITE BOLOGNESE PAPPARDELLE

Pappardelle with carrots, celery, ground pork and beef, parmesan cheese, and fried sage – 23

FILET TIPS STROGANOFF*

Pappardelle with sautéed mushrooms, sour cream, demi-glace, and filet tips – 24

AUTOGRAPH PASTAS

Served with a house salad and fresh baked focaccia bread.

Side Salad Substitute: Caesar 5 | Spinach 6 | Wedge 7 | Goat Cheese 7

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 – 30

LOBSTER MAC AND CHEESE

Rigatoni baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 31

SHIITAKE STEAK RISOTTO*

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

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, and garlic atop of fettucine with an aromatic tomato sauce – 27

CHEF ANDY’S HOMESTYLE RIGATONI

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

SCALLOPS AND ARUGULA RISOTTO

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

All of Johnny’s entrées are served with our house salad and fresh 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 – 6 oz. filet, roasted garlic, basil, and oregano served in a cream sauce – 46

JOHNNY’S FILET MEDALLION TRIO* 🍷

Three individual filets topped with horseradish, Gorgonzola, and parmesan crusts, served in a rich demi-glace – 49

FILET OSCAR*

Filet topped with a Johnny’s crab cake, asparagus, and lobster hollandaise sauce – 53

STEAK DIAVOLO*

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

MIDWEST’S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef with demi-glace
6 oz. petite – 44 | 10 oz. large cut – 65

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor – 14 oz. 53

PARMESAN-CRUSTED NEW YORK STRIP*

Abundant marbling for full flavor, topped with Johnny’s parmesan butter crust – 48

TOP SIRLOIN STEAK*

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

JOHNNY’S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 66

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 – 3

Grilled Onions – 3

Sautéed Mushrooms – 5

Mushrooms & Onions – 6

Balsamic Sage Mushrooms – 5

Oscar Style – 9

Sinatra, Chanel, or Diavolo Style – 10

SPECIALTIES

DRY AGED TUSCAN PORK CHOP*

12 oz. balsamic marinated Duroc pork chop grilled and served over creamy cannellini beans with prosciutto, roasted tomatoes, artichokes, spinach, and herbs – 38

HEART OF ITALY COMBINATION*

Portion of the Chicken Parmigiano, Fettuccine Minelli, and the Parmesan-Crusted Top Sirloin – 38
Substitute a 6 oz. filet – add 20

OVEN ROASTED PRIME RIB*

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce
12 oz. 41 | 14 oz. 45 | 16 oz. 49
(Available Friday and Saturday)

UPGRADES

Potato/Vegetable

Loaded Baked Potato 5

Asparagus 6

Creamy Risotto 8

Broccolini 7

Bacon Brussels Sprouts 6

Lobster Mac & Cheese 10

Iron Skillet Potatoes 9

Salad

Caesar 5

Spinach 6

Wedge 7

Goat Cheese 7

Additions

Scallops 15

CHICKEN

CHICKEN PARMIGIANO

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

CHICKEN MADEIRA

Chicken cutlets breaded in herb flour and topped with Madeira sauce, provolone cheese, button mushrooms, and asparagus – 26

CHICKEN PICCATA

Chicken cutlets breaded in herb flour, sautéed in lemon, butter, white wine, capers, and red onion – 25

SEAFOOD

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with apricot butter – 32

ATLANTIC COD*

8 oz. Atlantic cod fillet roasted with a charred scallion butter, topped with a lemon and dill beurre blanc, served with Brussels sprout slaw – 36

JOHNNY’S CRAB CAKES*

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