

APPETIZERS

JOHNNY’S SIGNATURE MEATBALLS

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

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 12

CALAMARI MARINARA

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 – 7

SAUSAGE BREAD

Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 13
Light Portion – 8

SPINACH ARTICHOKE DIP

Bubbly blend of melted cheeses, spinach and artichokes, served with toasted sourdough baguettes – 12

CLASSIC SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and Johnny’s dipping sauce – 16

PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussels sprout slaw, tossed in Johnny’s hot bacon dressing – 21

SOUS VIDE SALMON DIP

Made in-house and served with toasted crostini for dipping – 13

ZUCCHINI FRIES

Shoestring zucchini fries served with a rémoulade dipping sauce – 12

LITTLE ITALY COMBINATION

Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 22

ENTRÉE SALADS

ADDITIONS: Garlic Sautéed Shrimp 6 | Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5

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 – 14

WALDORF

Spring greens, tri-colored apples, Gorgonzola cheese and sweet toasted pecans with Johnny’s Waldorf dressing – 13

CRUSTED GOAT CHEESE

Spring greens, pecan-crusted goat cheese, apple, carrots and Gorgonzola cheese with a white balsamic vinaigrette – 15

TRADITIONAL CAESAR

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

ROMAINE WEDGE

7 oz. New York Strip served alongside heart of romaine wedge covered in blue cheese dressing, cherry tomatoes and chopped bacon – 19

SOUPS

BAKED POTATO | FRENCH ONION | MINESTRONE
Cup – 5 • Bowl – 7

AUTOGRAPH PASTAS

Served with a house salad and fresh baked focaccia bread.
Side Salad Substitute: Caesar 4 | Spinach 5 | Goat Cheese 6

JOHNNY’S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 22

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 – 27

THREE CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 22

LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 26

CHICKEN PROSCIUTTO

Angel hair served with a grilled chicken breast, sun-dried tomatoes and prosciutto in a parmesan cream sauce – 24

SHIITAKE STEAK RISOTTO

Beef medallions alongside sautéed shiitake mushrooms and spinach, served over parmesan risotto and covered with cabernet demi-glace – 34

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettucine with olive oil and an aromatic tomato broth – 25

CHEF ANDY’S HOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi and spicy tomato cream sauce – 22

SCALLOPS AND ARUGULA RISOTTO

Seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto – 30

TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 6 | Grilled Salmon Fillet* 7 | Grilled Chicken Breast 5
Johnny’s Italian Sausage 3.5 | Mushrooms & Thick-Cut Bacon 3

CLASSIC SPAGHETTI MARINARA

Spaghetti served with our signature marinara sauce – 15
With meat sauce – 17
Meatball – 3 each

ANGEL HAIR BASILICO

Fresh basil, red cherry tomatoes and shaved Asiago cheese with angel hair – 15

JOHNNY’S MINELLI

Fettuccini served in a garlic cream sauce – 16



*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.

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 – beef tenderloin medallions, roasted garlic, basil and oregano served in a cream sauce – 38

JOHNNY’S FILET MEDALLION TRIO* 🍷

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glace – 36

SHIITAKE STEAK DIANE*

Beef medallions served with sautéed shiitake mushrooms, topped with a brandy cream sauce and asparagus – 39

FILET OSCAR*

Filet topped with a Johnny’s crab cake, asparagus and béarnaise sauce – 39

STEAK DIAVOLO*

9 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle – 34

MIDWEST’S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef
6 oz. petite – 34 | 10 oz. large cut – 46

CHAR-BROILED RIBEYE* 🍷

Perfectly marbled steak for peak flavor – 14 oz. 43

PARMESAN CRUSTED NEW YORK STRIP* 🍷

Abundant marbling for full flavor, topped with Johnny’s parmesan butter crust – 33

CHUBBY CUT TOP SIRLOIN* 🍷

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 25

JOHNNY’S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 20 oz. 49

CRUSTED STEAK AND SHRIMP* 🍷🍷

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 36
Substitute a 6 oz. filet – add 12

BEEF WELLINGTON

Beef filet topped with a truffle duxelle, wrapped in prosciutto and baked inside a puff pastry – 6 oz. 39

STEAK TOPPERS

Butter Crusts:
Horseradish, Parmesan or Gorgonzola Cheese – 2
Grilled Onions – 2
Balsamic Sage Mushrooms – 2
Oscar, Sinatra, Chanel or Diavolo Style – 7

SPECIALTY BEEF

JOHNNY’S VEAL SINATRA*

Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 30

VEAL PARMIGIANO*

Veal topped with marinara sauce and fresh mozzarella cheese – 24

HEART OF ITALY COMBINATION* 🍷

Portion of the chicken parmigiano, fettuccine minelli and the parmesan crusted top sirloin – 29
Substitute a 6 oz. filet – add 12

VEAL ROSA*

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce – 25

OVEN ROASTED PRIME RIB* 🍷

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce
12 oz. 36 | 14 oz. 39 | 16 oz. 44
(Available Friday and Saturday)

UPGRADES

Potato/Vegetable

Loaded Baked Potato 2
Asparagus 4
Creamy Risotto 3.5
Broccolini 3.5
Brussels Sprouts 3.5
Lobster Mac & Cheese 5
Iron Skillet Potatoes 9

Salad

Caesar 4
Spinach 5
Goat Cheese 6

CHICKEN

CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese – 22

CHICKEN PICCATA

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion – 24

SEAFOOD

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with apricot butter – 25

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat, served with béarnaise sauce – 34

FEATURED DAILY SEAFOOD

Ask your server about our daily seafood feature!



For your dining experience we offer these cuts in **Certified Angus Beef®** - this is Angus beef at it’s best®. It’s the tastiest, juiciest, most tender beef you’ll ever have. Indulge your taste buds today.



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