APPETIZERS

ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with fresh mozzarella cheese and baked – 11 Light Portion – 8

CALAMARI MARINARA

Served with marinara and Johnny's dipping sauce – 12 Light Portion – 8

PAN SEARED SEA SCALLOPS

Seared jumbo scallops with brussels sprout slaw, tossed in Johnny's hot bacon dressing – 15.5

JOHNNY'S TOASTED RAVIOLI

Blended cheese ravioli with marinara – 10 Light Portion – 6

BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil – 10 Light Portion – 7

Even betta with shrimp – 11 Light Portion – 8

SAUSAGE BREAD @

Fresh baked bread stuffed with sausage, peppers, onion, fresh mozzarella and colby cheese, served with marinara sauce – 12 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 – 14

SMOKED SALMON DIP

Made in-house and served with toasted crostini for dipping – 12

ZUCCHINI FRIES

Shoestring zucchini fries served with a rémoulade dipping sauce -10 Light Portion -8

JUMBO LUMP CRAB CAKE

Jumbo lump crab meat served with a rémoulade sauce – 18

LITTLE ITALY COMBINATION

Portion of the calamari marinara, sausage bread, toasted ravioli and bruschetta – 20 Light Portion – 16

ENTRÉE SALADS -

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Grilled Chicken Breast 4 | Filet Tip Skewer* 7

JOHNNY'S SUPPER CLUB SPINACH

Spinach with sun-dried tomatoes, sweet toasted pecans, crispy prosciutto and hard cooked egg with Johnny's hot bacon dressing – 13

WALDORF

Spring greens, tri-colored apples, Gorgonzola cheese and sweet toasted pecans with Johnny's Waldorf dressing – 12

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 – 12

SOUPS-

BAKED POTATO | FRENCH ONION

Cup - 5 • Bowl - 6.5

LOBSTER BISQUE | Bowl - 9

AUTOGRAPH PASTAS

Served with a house salad and fresh baked focaccia bread. Side Salad Substitute: Caesar 3.5 | Spinach 4.5 | Goat Cheese 5.5 | Romaine Wedge 6.5

JOHNNY'S LASAGNA

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese – 18

JOHNNY'S CHANEL NO. 5 @

Marilyn's Trademark! Blended cheese ravioli topped with lobster, shrimp, artichokes and prosciutto, served in a garlic cream sauce – 25

THREE CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp and spicy Rosa sauce – 20

LOBSTER MAC & CHEESE @

Shell pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping -25

CHICKEN PROSCIUTTO

Linguine served with a grilled chicken breast, sun-dried tomatoes and prosciutto in a parmesan cream sauce – 23

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettucine with olive oil and an aromatic tomato broth – 23

CHEF ANDY'S MOMESTYLE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi and spicy tomato cream sauce – 20

SHELLS AND SAUSAGE

Shell pasta, Italian sausage deglazed with chicken stock, sun-dried tomatoes, spinach and parmesan cheese – 20

TRADITIONAL PASTAS

ADDITIONS: Garlic Sautéed Shrimp 5.5 | Grilled Salmon Fillet* 6 | Grilled Chicken Breast 4 Johnny's Italian Sausage 3.5 | Mushrooms & Thick-Cut Bacon 3

LINGUINE BASILICO

Fresh basil, red cherry tomatoes and shaved Asiago cheese with linguine – 14

JOHNNY'S MINELLI

Fettuccini served in a garlic cream sauce – 14

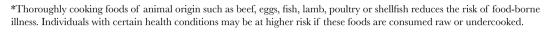
CLASSIC SPAGHETTI MARINARA

Spaghetti served with our signature marinara sauce – 13

With meat sauce – 15



Angus Beef®



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 – 30

JOHNNY'S FILET MEDALLION TRIO*

Three individual filets topped with horseradish, Gorgonzola and parmesan crusts, served in a rich demi-glace -31

SHIITAKE STEAK DIANE*

Beef medallions served with sautéed shiitake mushrooms, topped with a brandy cream sauce and asparagus – 32

FILET OSCAR*

Filet topped with a Johnny's crab cake, asparagus and béarnaise sauce – 35

STEAK DIAVOLO*

9 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle – 28

MIDWEST'S BEST FILET MIGNON*

Our most tender cut of lean, midwestern beef 6 oz. petite – 29 | 10 oz. large cut – 39

CHAR-BROILED RIBEYE*

Perfectly marbled steak for peak flavor – 31

PARMESAN CRUSTED A NEW YORK STRIP*

Abundant marbling for full flavor, topped with Johnny's parmesan butter crust – 29

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic, combining marbling, tenderness and flavor – 9 oz. 23

JOHNNY'S BONE-IN RIBEYE*

Both flavorful and tender with a perfect amount of marbling – 18 oz. 39.50

PORTERHOUSE STEAK*

Combining the rich flavor of a strip with the tenderness of a filet – 22 oz. 37

STEAK TOPPERS

Butter Crusts: Horseradish, Parmesan or Gorgonzola Cheese – 2

Grilled Onions – 2

Balsamic Sage Mushrooms – 2

Oscar, Sinatra, Chanel or Diavolo Style – 7

SURF & TURF

CRUSTED STEAK AND SHRIMP*

Parmesan crusted top sirloin served with jumbo shrimp stuffed with lump crab meat resting on béarnaise sauce – 31 Substitute a 6 oz. filet – add 10

FILET AND SEAFOOD ROCKEFELLER

Scallops and lobster served alongside beef tenderloin medallions with a Gorgonzola cream sauce -39

SPECIALTY BEEF & CHOPS

JOHNNY'S VEAL SINATRA*

Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce – 28

VEAL PARMIGIANO*

Veal topped with marinara sauce and fresh mozzarella cheese – 21

HEART OF ITALY COMBINATION*

Portion of the chicken parmigiano, fettuccine minelli and the parmesan crusted top sirloin – 27

Substitute a 6 oz. filet – add 10

VEAL ROSA*

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce – 24

OVEN ROASTED PRIME RIB*

Rubbed with fresh herbs and spices then slow-roasted, served with beef au jus and creamy horseradish sauce 10 oz. 25 | 14 oz. 29 | 18 oz. 34 (Available Friday and Saturday)

UPGRADES

Potato/Vegetable

Loaded Baked Potato 2

Asparagus 4

Asparagus with Béarnaise 4.5

Creamy Risotto 3.5

Broccolini 3.5

Creamed Spinach Potatoes 4

Brussels Sprouts 3.5

Lobster Mac & Cheese 5

Iron Skillet Potatoes 9

Salad

Caesar 3.5

Spinach 4.5

Goat Cheese 5.5 Romaine Wedge 6.5

Additions

Grilled Shrimp Skewer 7 Seared Sea Scallops 10 Lobster Tail (8 oz.) – Market Price

CHICKEN

CHICKEN PARMIGIANO

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese -20

CHICKEN PICCATA

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion – 22

SEAFOOD

CEDAR PLANKED SALMON*

Salmon roasted on a cedar plank and glazed with apricot butter – 23

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with lump crab meat, served with béarnaise sauce – 28

JOHNNY'S LOBSTER DINNER

An 8 oz. cold water lobster tail served with butter – market price

SCALLOPS AND ARUGULA RISOTTO

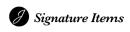
Seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto – 26

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.



Angus Beef®

Certified

*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.