

APPETIZERS

CLASSIC SHRIMP COCKTAIL	13.5
Giant shrimp, cocktail sauce and Johnny's dipping sauce	
BETTA BRUSCHETTA	8.5
Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil	
Even betta with shrimp - 9.5	
LITTLE ITALY COMBINATION	18
Calamari Marinara, Sausage Bread, Toasted Ravioli and Bruschetta	
ZUCCHINI FRIES	8
Shoestring zucchini fries with rémoulade dipping sauce	
JUMBO LUMP CRAB CAKE	13
Served with rémoulade sauce	
CALAMARI MARINARA	10.5
Served with marinara and Johnny's dipping sauce	
SAUSAGE BREAD	10
Home baked bread stuffed with sausage, onion, Mozzarella and Colby cheese. Served with marinara sauce	
JOHNNY'S TOASTED RAVIOLI	9
Cheese ravioli with marinara and Johnny's dipping sauce	
ITALIAN SAUSAGE STUFFED MUSHROOMS	10
Smothered with cheese and baked	
ROMA TOMATOES & FRESH BUFFALO MOZZARELLA	9
Fresh basil, olive oil and balsamic vinegar	
FAMOUS IRON SKILLET POTATOES	9
Rich creamy shredded potatoes seared in an iron skillet until crispy on the outside, loaded with Wisconsin Cheddar cheese	



LOBSTER MAC & CHEESE	12.5
Shell pasta baked in a rich cream with real lobster and a crunchy bread crumb top	

SALAD

Add Garlic Sautéed Shrimp 5 • Grilled Salmon Fillet* 5.5 • Grilled Chicken Breast 3.5

JOHNNY'S SUPPERCLUB SPINACH	10
Spinach, hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg	
TRADITIONAL CAESAR	10
Romaine, homemade Caesar, garlic croutons, Parmesan cheese	
WALDORF	10.5
Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing	
CRUSTED GOAT CHEESE	11.5
Crisp greens, pecan crusted goat cheese, apple, Gorgonzola cheese, balsamic vinaigrette	
SHRIMP FRANGELICO	14.5
Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette	

SOUP

MINISTRONE SOUP	cup 4 • bowl 5
BAKED POTATO SOUP	cup 4 • bowl 5
FRENCH ONION SOUP	cup 4 • bowl 5
LOBSTER BISQUE	bowl 9

*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.

STEAKS

Served with our family-style house salad and fresh baked focaccia bread | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5
 Choice of garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato (loaded add 1) • asparagus add 3.5
 Add grilled shrimp skewer 7 • lobster tail (8 oz.) - Market Price

Our bred-to-be-the-best premium steaks are hand selected and aged 21 days.

PORTERHOUSE STEAK* 22 oz.....	40
 PARMESAN CRUSTED NEW YORK STRIP*.....	29
JOHNNY'S BONE-IN RIBEYE* 18 oz.....	39
 CHUBBY CUT TOP SIRLOIN* 9 oz.....	23
 CHAR-BROILED RIBEYE*.....	28
MIDWEST'S BEST FILET MIGNON*.....	6 oz. petite 27 • 10 oz. large cut 37



STEAK TOPPERS

- Butter Crusts: Horseradish • Parmesan • Gorgonzola cheese - 2
- Balsamic Sage Mushrooms - 2 • Grilled Onions - 2
- Oscar Style • Sinatra Style • Chanel Style - 7

SIGNATURE STEAKS

JOHNNY'S STEAK DEBURGO Our signature steak.*.....	29
Beef tenderloin medallions, roasted garlic, fresh thyme, basil, oregano, cream sauce	
 DRUNKEN STEAK*.....	24
Top sirloin marinated in Samuel Adams® & special herbs, garlic cream sauce	
 CRUSTED STEAK AND SHRIMP*.....	28
Parmesan-crust top sirloin and lump crab stuffed shrimp. Substitute a 6 oz. filet - add 7	
JOHNNY'S FILET MEDALLION TRIO*.....	30
Three individual filets topped with horseradish, Gorgonzola cheese, Parmesan crusts, rich demi-glaze	
 SMOTHERED STEAK*.....	24
Top sirloin, steak mushrooms, sautéed onions, Provolone cheese	
FILET OSCAR*.....	35
Filet topped with a Johnny's crab cake, asparagus, béarnaise sauce	

Steak Temperature Ordering Guide	BLUE - cold, red center	MEDIUM RARE - red, warm center	MEDIUM WELL - dull pink center
	RARE - very red, cool center	MEDIUM - pink, hot center	WELL - broiled throughout

SPECIALTY BEEF & CHOPS

PORK PORTERHOUSE* - 14 oz.....	24
Thick cut, char-broiled, cabernet demi glaze	
VEAL PARMIGIANO*.....	19
Veal topped with marinara sauce and fresh Mozzarella cheese	
JOHNNY'S VEAL SINATRA*.....	28
Veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce	
VEAL MILANESE*.....	21
Breaded veal scaloppine, Roma tomato, fresh arugula, balsamic vinaigrette	
HEART OF ITALY COMBINATION*.....	26
Chicken Parmigiano, Fettuccine Minelli and Parmesan crusted top sirloin. Substitute a 6 oz filet – add 7	
OVEN ROASTED PRIME RIB*.....	8 oz. 21 • 12 oz. 28 • 16 oz. 34
(Available Friday, Saturday and Sunday)	



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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SEAFOOD

Served with our family-style house salad and fresh baked focaccia bread | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5
Choice of garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato (loaded add 1) • asparagus add 3.5

CEDAR PLANKED SALMON*	21
Salmon roasted on a cedar plank, glazed with apricot butter	
SNAPPER BASILICO	24
Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
CRAB STUFFED SNAPPER	28
Crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes	
CRAB STUFFED SHRIMP	23
Tiger prawns, crab cake stuffing, béarnaise sauce	
SALMON FIORINTINO	22
Salmon, goat cheese, spinach, pine nuts, sesame crusted, tarragon béarnaise	
JOHNNY'S LOBSTER DINNER	Market Price
An 8 oz lobster tail	
COLOSSAL SHRIMP SCAMPI	23
Jumbo shrimp, fresh lemon, butter and cherry tomatoes	

CHICKEN

CHICKEN MADEIRA	18
Sautéed breast of chicken, asparagus, mushrooms, Provolone, Madeira wine sauce	
CHICKEN PARMIGIANO	17
Fresh herbed focaccia crumbs, marinara, fresh Mozzarella	
CHICKEN PICCATA	17
Sautéed chicken breast, lemon, butter, white wine, capers, red onion	

PASTA

Served with our family-style house salad | *Substitute* side salad: Caesar 2.5 • spinach 3.5 • goat cheese 4.5

PAPPARDELLE WITH SCALLOPS AND ARUGULA	26
Lemon butter, cherry tomatoes, fresh basil	
SALMON, SPINACH & ARTICHOKE	16
Salmon, spinach, artichoke hearts, cavatappi pasta, light garlic cream sauce, smothered in Mozzarella	
SEAFOOD PASTA POMODORO	17
Shrimp, mussels, scallop, Roma tomatoes, garlic, spinach, portabella mushrooms, olive oil and aromatic broth, fettuccine	
JOHNNY'S CHANEL NO. 5	22
Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce	
CHEF ANDY'S HOMESTYLE CAVATAPPI	15
Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce	
JOHNNY'S LASAGNA	15
Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella	

Add Garlic Sautéed Shrimp 5 • Grilled Salmon Fillet* 5.5 • Grilled Chicken Breast 3.5 • Johnny's own Italian Sausage 3.5 • Mushrooms & Bacon 2

JOHNNY'S MINELLI	12
Garlic cream sauce and fettuccine	
CAVATAPPI WITH OLIVES, TOMATOES AND FETA	15
TORTELLINI PORTABELLA	13
Sautéed portabella mushrooms, fresh broccoli, red peppers, Parmesan cream sauce, cheese tortellini	
ORECCHIETTE BASILICO	12
Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago	
CLASSIC SPAGHETTI MARINARA	11
With meat sauce 12.5	

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