

APPETIZERS

OVERSTUFFED MUSHROOMS
WITH ITALIAN SAUSAGE

ROMA TOMATOES &
FRESH BUFFALO MOZZARELLA

CALAMARI MARINARA

JOHNNY'S BETTA BRUSCHETTA

EVEN BETTA SHRIMP BRUSCHETTA

TOASTED RAVIOLI

ZUCCHINI FRIES

SAUSAGE BREAD

LITTLE ITALY COMBINATION

SIGNATURE SALADS

STEAK TRIBUTE*

Sirloin steak, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing

AHI TUNA CAPRESE*

Rare marinated Ahi tuna steak, fresh Mozzarella, Roma tomatoes, capers, fresh basil, balsamic vinaigrette

PEPPER SEARED SALMON

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes

SHRIMP FRANGELICO

Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette

SOUP | MINISTRONE, BAKED POTATO, FRENCH ONION or TOMATO BISQUE..... cup • bowl

SIGNATURE SANDWICHES

Served with chips, garlic fries or coleslaw.

Substitute a house salad or cup of soup for • Caesar salad • side Spinach salad for additional cost

CRISPY CRABCAKE BURGER

Johnny's homemade lump crabcake, grilled roll, Roma tomatoes, Romaine lettuce, our own rémoulade sauce

PORTABELLA STEAK SANDWICH*

Charbroiled top sirloin, grilled ciabatta, sautéed portabellas, crispy fried onions, Gorgonzola cheese, herb mayonnaise

CHICKEN PANINI

Olive oil & garlic marinated grilled chicken breast, melted Mozzarella, tomato, red onion, herb mayonnaise

TURKEY, AVOCADO AND BACON

Grilled sourdough, herb mayonnaise, Swiss

CHOPHOUSE REUBEN

Shaved Pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, grilled artisan marble rye

TRIPLE CLUB

Shaved ham, smoked turkey, Swiss, Provolone, smoked bacon, grilled sourdough

JOHNNY'S ULTIMATE ITALIAN BEEF

Shaved prime rib, grilled peppers and onions, spicy Giardiniera, Provolone

GRILLED ANGUS CHEESEBURGER*

Certified Angus Beef grilled the way you like it. Add thick-cut bacon for additional cost

*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.

SALADS

Add at extra cost Garlic Sautéed Shrimp • Grilled Salmon Fillet • Grilled Chicken Breast • 6 oz. Chargrilled Top Sirloin

SUPPERCLUB SPINACH

Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg

TRADITIONAL CAESAR

Romaine, homemade Caesar, garlic croutons, Parmesan cheese

MEDITERRANEAN

Crisp greens, artichoke hearts, sweet peppers, Kalamata olives, cherry tomatoes, Feta, red wine vinaigrette

WALDORF

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans, Waldorf dressing

CRUSTED GOAT CHEESE

Crisp greens, pecan crusted goat cheese, apple, Gorgonzola cheese, balsamic vinaigrette

ROASTED PEAR AND ARUGULA

Spicy arugula, radicchio, roasted d'Anjou and red pears, prosciutto, golden raisins, shaved Parmegiano-Reggiano

Johnny's

**PICK
TWO**

HALF SANDWICH • HALF SALAD • SOUP
Combine items on this page and soups to create your own pick two

SANDWICHES

Served with **chips, garlic fries or coleslaw.**

Substitute a house salad or cup of soup • side Caesar salad • side Spinach salad for additional cost

TURKEY, BRIE AND ROAST PEAR

Handsliced multigrain bread, citrus aioli, fresh greens, tomato

CHICKEN SALAD SANDWICH

All white meat chicken salad, toasted fresh bread

CLUBHOUSE BLT B

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayonnaise, grilled sourdough

SHAVED PASTRAMI

Artisan marbled rye, spicy mustard, Swiss

CAPRESE SLIDERS

Fresh Mozzarella, basil, and Roma tomato on grilled Johnny's foccacia

CHICKEN CAESAR SANDWICH

Grilled Artisan sourdough, fresh tomato, Johnny's own Caesar salad, crisp prosciutto

CLUBHOUSE MONTE CRISTO

Deli style ham and smoked turkey, honey wheat bread, Swiss & American cheese, deep fried, served with raspberry preserves and sprinkled with powdered sugar

Piada - Crisp grilled flatbread native to Italy - Italian street food!

ITALIAN MEAT PIADA

Salami, Capicola, prosciutto, Provolone, spicy Giardinere

GRILLED TUNA PIADA

Marinated tuna, olive tapenade, roasted sweet peppers, fresh Mozzarella

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PASTA

Served with our family-style house salad

Substitute side Caesar salad • side Spinach salad

Add Garlic Sautéed Shrimp • Grilled Salmon Fillet • Grilled Chicken Breast • Johnny's own Italian Sausage

ORECCHIETTE BASILICO

Fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago

TORTELLINI PORTABELLA

Sautéed portabella mushrooms, fresh vegetables, Parmesan cream sauce, cheese tortellini

FETTUCCINE MINELLI

Johnny's homemade garlic cream sauce, fettuccine
Add mushrooms and bacon for additional cost

FOUR CHEESE RAVIOLI

Ravioli, basil pesto, Parmesan, Johnny's own marinara sauce

PAPPARDELLE WITH SCALLOPS AND ARUGULA

Lemon butter, cherry tomatoes, fresh basil

CAVATAPPI WITH OLIVES, TOMATOES AND FETA

SEAFOOD PASTA POMODORO

Shrimp, mussels, scallops, Roma tomatoes, garlic, spinach, portabella mushrooms, olive oil, aromatic broth, fettuccine

STEAKHOUSE SPAGHETTI with marinara

With meat sauce for additional cost

Soon To Be
Famous

LOBSTER MAC & CHEESE

Shell pasta baked in a rich cream with real lobster and a crunchy bread crumb top

PLATES

Served with our family-style house salad

Substitute side Caesar salad • side Spinach salad for additional cost

TERIYAKI SALMON

Petite fillet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli

CHICKEN PARMIGIANO

Fresh herbed focaccia crumbs, marinara, fresh Mozzarella

JOHNNY'S STUFFED MEATLOAF

Homemade meatloaf stuffed with ricotta cheese, spinach, mushrooms, served with cabernet demi glaze, garlic mashed potatoes

JOHNNY'S LASAGNA WITH MEAT SAUCE

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella

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STEAKS

Served with your choice of fresh vegetables, pasta marinara or garlic mashed potatoes

Add Asparagus • side Caesar salad • side Spinach salad

Try your steak Oscar style with crabmeat, fresh asparagus and bearnaise sauce

Add a Signature Crust: Horseradish, Parmesan or Gorgonzola cheese



CHUBBY CUT TOP SIRLOIN 6OZ*

CHUBBY CUT TOP SIRLOIN 9OZ*

DRUNKEN STEAK*

top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce

CHARBROILED RIBEYE*

LUNCH FILET 6OZ*



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.

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

DAILY

Monday-Friday 11am-4pm. Coffee, tea or soft beverage included.

MON | GOURMET GRILLED CHEESE WITH TOMATO BISQUE

Asiago crusted grilled sourdough filled with creamy Brie and Swiss cheese, served with homemade tomato bisque

TUE | FILET TIPS STROGANOFF

Sautéed mushrooms, sour cream, demi glaze, garlic butter egg noodles

WED | CHEF ANDY'S HOMEMADE CAVATAPPI

Spicy Italian sausage, portabella mushrooms, cavatappi pasta, spicy tomato cream sauce

THUR | STEAK, STEAK, STEAK*

Certified Angus Beef® top sirloin steak, grilled, topped with a Parmesan crust, served with garlic fries or garlic mashed potatoes

FRI | FISH AND CHIPS

Atlantic cod breaded and deep fried crisp, served with garlic fries

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