

# APPETIZERS

## CLASSIC SHRIMP COCKTAIL

Giant shrimp, cocktail sauce and Johnny's dipping sauce

## BETTA BRUSCHETTA

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil  
Even betta with shrimp - 9

## LITTLE ITALY COMBINATION

Calamari Marinara, Sausage Bread, Toasted Ravioli and Bruschetta

## ZUCCHINI FRIES

Shoestring zucchini fries with rémoulade dipping sauce

## JUMBO LUMP CRAB CAKE

Served with rémoulade sauce

## CALAMARI MARINARA

Served with marinara and Johnny's dipping sauce

## SAUSAGE BREAD

Home baked bread stuffed with sausage, onion, Mozzarella and Colby cheese. Served with marinara sauce

## JOHNNY'S TOASTED RAVIOLI

Cheese ravioli with marinara and Johnny's dipping sauce

## ITALIAN SAUSAGE STUFFED MUSHROOMS

Smothered with cheese and baked

## ROMA TOMATOES & FRESH BUFFALO MOZZARELLA

Fresh basil, olive oil and balsamic vinegar

## FAMOUS IRON SKILLET POTATOES

Rich creamy shredded potatoes seared in an iron skillet until crispy on the outside, loaded with Wisconsin Cheddar cheese



## LOBSTER MAC & CHEESE

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

# SALAD

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

## JOHNNY'S SUPPERCLUB SPINACH

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

## TRADITIONAL CAESAR

Romaine, homemade Caesar, garlic croutons, Parmesan cheese

## 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

## SHRIMP FRANGELICO

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

# SOUP

MINISTRONE SOUP.....cup • bowl

BAKED POTATO SOUP.....cup • bowl

FRENCH ONION SOUP.....cup • bowl

LOBSTER BISQUE.....bowl

\*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 • spinach • goat cheese  
 Choice of garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato | loaded potato or asparagus additional cost  
 Add grilled shrimp skewer • 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.

 PARMESAN CRUSTED NEW YORK STRIP\*

JOHNNY'S BONE-IN RIBEYE\* 18 oz.

 CHUBBY CUT TOP SIRLOIN\* 9 oz. • 12 oz.

CHAR-BROILED RIBEYE\*

MIDWEST'S BEST FILET MIGNON\* 6 oz. petite • 10 oz. large cut

*Johnny's* STEAK TOPPERS : Butter Crusts: Horseradish • Parmesan • Gorgonzola cheese  
 : Balsamic Sage Mushrooms • Grilled Onions  
 : Oscar Style • Sinatra Style • Chanel Style

## SIGNATURE STEAKS

JOHNNY'S STEAK DEBURGO Our signature steak.\*

Beef tenderloin medallions, roasted garlic, fresh thyme, basil, oregano, cream sauce

 DRUNKEN STEAK\*

Top sirloin marinated in Samuel Adams® & special herbs, garlic cream sauce

 CRUSTED STEAK AND SHRIMP\*

Parmesan-crusted top sirloin and lump crab stuffed shrimp. Substitute a 6 oz. filet for additional cost

JOHNNY'S FILET MEDALLION TRIO\*

Three individual filets topped with horseradish, Gorgonzola cheese, Parmesan crusts, rich demi-glaze

 SMOTHERED STEAK\*

Top sirloin, steak mushrooms, sautéed onions, Provolone cheese

FILET OSCAR\*

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

<b>Steak Temperature Ordering Guide</b>	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.

Thick cut, char-broiled, cabernet demi glaze

VEAL PARMIGIANO\*

Veal topped with marinara sauce and fresh Mozzarella cheese

JOHNNY'S VEAL SINATRA\*

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

VEAL MILANESE

Breaded veal scaloppine, Roma tomato, fresh arugula, balsamic vinaigrette

HEART OF ITALY COMBINATION\*

Chicken Parmigiano, Fettuccine Minelli and Parmesan crusted top sirloin. Substitute a 6 oz filet for additional cost

OVEN ROASTED PRIME RIB\* 8 oz. • 12 oz. • 16 oz.

(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

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*Served with* our family-style house salad and fresh baked focaccia bread | *Substitute* side salad: Caesar • spinach • goat cheese  
*Choice of* garlic mashed potatoes • fresh vegetables • wild rice • pasta marinara • baked potato | loaded potato or asparagus additional cost

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## CEDAR PLANKED SALMON

Salmon roasted on a cedar plank, glazed with apricot butter

## SNAPPER BASILICO

Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago

## CRAB STUFFED SNAPPER

Crab stuffing, sautéed shrimp, fresh lemon butter, cherry tomatoes

## CRAB STUFFED SHRIMP

Tiger prawns, crab cake stuffing, béarnaise sauce

## SALMON FIORINTINO

Salmon, goat cheese, spinach, pine nuts, sesame crusted, tarragon béarnaise

## JOHNNY'S LOBSTER DINNER

An 8 oz lobster tail

## COLOSSAL SHRIMP SCAMPI

Jumbo shrimp, fresh lemon, butter and cherry tomatoes

# CHICKEN

## CHICKEN MADEIRA

Sautéed breast of chicken, asparagus, mushrooms, Provolone, Madeira wine sauce

## CHICKEN PARMIGIANO

Fresh herbed focaccia crumbs, marinara, fresh Mozzarella

## CHICKEN PICCATA

Sautéed chicken breast, lemon, butter, white wine, capers, red onion

# PASTA

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## PAPPARDELLE WITH SCALLOPS AND ARUGULA

Lemon butter, cherry tomatoes, fresh basil

## SALMON, SPINACH & ARTICHOKE

Salmon, spinach, artichoke hearts, cavatappi pasta, light garlic cream sauce, smothered in Mozzarella

## SEAFOOD PASTA POMODORO

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

## JOHNNY'S CHANEL NO. 5

Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce

## CHEF ANDY'S HOMESTYLE CAVATAPPI

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

## JOHNNY'S LASAGNA

Pasta, seasoned Ricotta cheese, plum tomatoes, meat sauce, Mozzarella

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

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## JOHNNY'S MINELLI

Garlic cream sauce and fettuccine

## CAVATAPPI WITH OLIVES, TOMATOES AND FETA

## TORTELLINI PORTABELLA

Sautéed portabella mushrooms, fresh broccoli, red peppers, Parmesan cream sauce, cheese tortellini

## ORECCHIETTE BASILICO

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

## CLASSIC SPAGHETTI MARINARA

With meat sauce for additional cost

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