

Johnnie's

Welcome to Johnnie's Restaurant located in the Historic Hotel Diamond.

Please enjoy a home cooked meal created
by Executive Chef Joseph Symmes and his culinary team

Appetizers

Calamari

Squid rings & tentacles, seasoned
Semolina flour, caper cocktail sauce,
Sriracha aioli, lemon wedges
\$11.95

Artichoke Bruschetta

Artichoke hearts, tomatoes, garlic,
basil, extra-virgin olive oil, crostinis,
Asiago cheese, balsamic glaze
\$8.95

Crab Cakes

Florida rock crab, green bean fries,
Sriracha aioli, lemon wedges
\$13.95

Blackened Ahi

Five chili rub, ginger soy vinaigrette,
carrot-cucumber salad, soy drizzle
\$14.95

Brie en Croute

Aged Brie, puff pastry, apples, garlic,
Prosciutto di Parma, balsamic glaze
\$12.95

Little Neck Clams

White wine, garlic, Italian parsley,
butter, crostinis, lemon wedges
\$10.95

Signature Salads

House Garden

Romaine, baby greens, carrot ribbons, cucumber wheels, Roma tomatoes,
garlic herbed croutons, tossed in your favorite house-made dressing
Ranch - Bleu Cheese - Raspberry Vinaigrette - Balsamic Vinaigrette
\$6.95

Classic Caesar

Chopped Romaine hearts, Parmesan cheese, garlic croutons,
creamy Caesar dressing, Spanish Ducale anchovies
\$7.95

Champagne Pear

Mixed green lettuce, sliced pears, Valencia oranges, spiced walnuts,
Maytag Bleu cheese tossed in our famous champagne citrus vinaigrette
\$8.95

Balsamico

Mixed spring greens, Feta cheese, toasted almonds, strawberries, balsamic vinaigrette
\$7.95

Favorite Pastas

Macaroni and Cheese

Elbow macaroni pasta, Fontina,
Gruyere, Mozzarella, Asiago cheese,
grilled asparagus, tomato filets,
crumbled pepper bacon, parsley
\$16.95

Beef Stroganoff

Prime rib, mushrooms, onions, veal jus,
dijon mustard cream, fettucinni pasta,
sour cream, scallions
\$18.95

Chicken Ravioli

Oven roasted chicken and mozzarella
stuffed pasta pillows, sautéed spinach,
house-made marinara, Parmesan cheese
\$16.95

Chicken Pesto Pasta

Fire roasted chicken breast, artichoke,
tomato, garlic, basil pesto, white wine,
Capellini pasta, Parmesan
\$17.95
Substitute prawns for an additional \$5.00

Four \$ split entree charge
Eighteen % service charge added to parties of six or more

Seafood

New Orleans Calamari

Hand-pounded calamari steak, seasoned Panko, Cajun Tiger prawn cream sauce, organic wild rice pilaf, asparagus spears \$17.95

Silver Salmon

Sterling salmon filet, stir-fried jasmine rice, green bean tempura, Sriracha aioli, ginger soy drizzle \$20.95

Alaskan Halibut

Filet of Alaskan Halibut, Tiger prawn Bordelaise, roasted root vegetables, steamed broccolini \$24.95

Tiger Prawn Scampi

Hand-peeled Tiger prawns, white wine, garlic, tomato filets, wild mushrooms, Italian parsley, Lunberg's organic wild rice pilaf, asparagus tips \$19.95

Grill Selections

Classic Cordon Bleu

Black forest ham & Gruyere cheese stuffed chicken breast, garlic studded mashed potatoes, sautéed Haricot Verts, garlic Mornay \$16.95

Duck au Poivre

Balsamic marinated duck airline, garlic sautéed mushrooms, mashed potatoes, grilled asparagus tips, balsamic reduction, pink peppercorns \$26.95

Filet Mignon

Prime beef tenderloin, pink peppercorn seasoning, garlic mashed potatoes, classic Béarnaise, baby carrots \$34.95

Spencer Style Ribeye

Hand cut eighteen-ounce Ribeye, Pablano mashed potatoes, onion rings, grilled zucchini, chipotle honey \$32.95

Double Cut Pork Chop

Niman Ranch pork chop double cut and charbroiled, smashed root vegetables, asparagus spears, apple-pecan brandy glaze \$22.95

Baby Back Ribs

Baby back ribs, whiskey barbeque sauce, white corn mashed potatoes, grilled asparagus spears \$18.95

Sides

Mac 'n Cheese

Ditalini pasta, double cream,
four cheese blend
\$6.95

Mashed Potatoes

Red potatoes, garlic, buttermilk,
butter, double cream
\$4.95

Asparagus Spears

Grilled asparagus, garlic and
Balsamic drizzle
\$4.95

Broccolini

Steamed baby broccoli,
four cheese sauce
\$5.95

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