

Johnnie's

Salads

Gorgonzola Wedge

iceberg lettuce, tomato, red onion,
apple wood smoked bacon,
gorgonzola dressing

\$6.95

Champagne Pear

baby spring lettuce, citrus champagne
vinaigrette, maytag bleu cheese, pears,
toasted walnuts, orange segments

\$7.95

Classic Caesar

romaine hearts, caesar dressing,
parmesan cheese, garlic croutons

\$5.95

Balsamico

baby spring lettuce, balsamic vinaigrette,
strawberries, feta cheese, sliced almonds

\$7.95

Country Fried Chicken

romaine hearts, chipotle ranch, sweet red onion, white corn, tomato,
egg, panko breaded chicken breast, maytag bleu cheese

\$12.95

Pastas

Pesto Chicken

garden vegetables, extra-virgin olive oil, garlic, house made basil pesto,
angel hair pasta, chicken breast, asiago cheese

\$16.95

Macaroni and Cheese

five cheese sauce, ziti pasta, tomato filets, Italian parsley

\$15.95

add chicken breast or prawns for 5.95

Chipotle Fettuccini Alfredo

smoky chipotle alfredo sauce, fettuccini pasta, sweet bell peppers,
garlic, mushrooms, spinach, parmesan cheese

\$16.95

add chicken breast or prawns for 5.95

Seafood Capellini

aqua gem clams, prawns, scallops, tomatoes, mushrooms,
garlic, italian sherry wine, angel hair pasta, butter

\$20.95

Seafood

New Orleans Calamari

calamari steak, panko breading, garlic
mashed potatoes, green beans,
tiger prawn creole cream sauce

\$16.95

Crab Stuffed Salmon

sterling salmon filet, crab stuffing,
brown rice, asparagus, lemon,
pineapple beurre blanc

\$20.95

Prawn Scampi

prawns, minced garlic, tomato,
mushrooms, white wine, asparagus,
pesto angel hair, lemon

\$19.95

Blackened Sea Scallops

day boat scallops, tequila lime
beurre blanc, organic brown rice,
buttered baby carrots

\$19.95

Fish and Chips

catch of the day, beer batter, house
made coleslaw, french fries,
Johnnie's tartar sauce, lemon wedges

\$15.95

Tilapia Picata

lemon-caper beurre blanc, brown rice,
italian squash, roasted peppers,
feta cheese, balsamic glaze

\$15.95

Grill

Filet Mignon

8 oz. beef tenderloin, garlic mashed potatoes, veal demi-glace,
brandy glazed baby carrots

\$29.95

New York

14 oz. new york strip steak, horseradish mashed potatoes,
asparagus, whiskey mushrooms, maytag bleu cheese

\$25.95

Whiskey Rib

house-smoked st. louis style ribs, whiskey barbeque sauce,
white corn mashed potatoes, garden vegetables

\$16.95

Pork Chop

10 oz. bone-in pork chop, smashed ginger carrot-potatoes
asparagus, fried onions, chipotle honey

\$17.95

Chicken Cordon Blue

boneless chicken breast, four cheese blend, brown sugar ham,
garlic mashed potatoes, spinach, roasted garlic mornay

\$15.95

Asian Duck

muscovy duck, ginger-soy marinade, brown rice, baby greens,
wasabi vinaigrette, carrot-cucumber slaw, asparagus tempura,
ginger soy drizzle, sesame seeds

\$19.95

18% gratuity may be added to parties of 6 or more