

Johnnie's

Executive Chef : Joseph Symmes

Sous Chef: Bryan Mills

Appetizers

Blackened Ahi 12

Ahi tuna dry rubbed with five chili spice, pan seared and served with ginger soy vinaigrette tossed carrot & cucumber salad

*Chef Symmes' Signature Dish

Steamed Clams 10

Little Neck clams steamed in white wine butter sauce with garlic and Italian parsley

Sashimi Tower 16

Blue Fin tuna and Silver salmon stacked high on seaweed salad and flying fish caviar with wasabi aioli and ginger soy drizzle

Calamari 11

Rings & Tentacles dusted with seasoned semolina flour and flash fried, served with caper cocktail sauce

Brie en Croute 14

Aged brie wrapped in puff pastry, brick oven roasted with apples, roasted garlic, Proscuitto di Parma and balsamic glaze

Artichoke Bruschetta 10

Marinated artichoke hearts, Roma tomatoes, minced garlic and fresh basil tossed in extra virgin olive oil on seasoned crostinis with Asiago cheese and aged balsamic glaze

Signature Salads

Garden 6

Hearts of Romaine and mixed greens with carrot, cucumber, tomato and croutons with your choice of dressing

Classic Caesar 6

House made Caesar dressing, Romaine hearts, parmesan cheese and garlic croutons topped with a Ducale anchovy filet

Champagne Pear 8

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

The Wedge 9

A thick wedge of Iceberg lettuce, cucumber, tomatoes and Maytag bleu with house made Balsamic vinaigrette

Pastas

Macaroni and Cheese 17

Elbow macaroni pasta, Fontina, Gruyere, Mozzarella and Asiago cheese sauce topped with grilled asparagus, tomato filets and crumbled pepper bacon

Add - Filet Mignon 24 - Prawns 8 - Chicken Breast 5

Spinach Manicotti 16

Baby spinach folded into ricotta cheese with fresh herbs and rolled in fresh pasta sheets, served on a bed of sautéed spinach with pancetta-mushroom cream

Four \$ split entree charge

Eighteen % service charge added to parties of six or more

Seafood

New Orleans Calamari Hand pounded calamari steak dredged in seasoned Panko, smothered in Cajun Tiger prawn cream sauce with wild rice pilaf and asparagus	17
Sea Scallops Dry packed sea scallops on a red potato galette with wilted spinach, grilled sweet peppers and warm pancetta vinaigrette	22
Silver Salmon Sashimi grade Silver salmon, pan roasted with fresh garden squash and scallions with artichoke-crab cream	19
Seafood Stew Aqua Gem clams, Blue Fox mussels, Tiger prawns, Sea scallops and Silver salmon sautéed with garlic, shallots, tomatoes, five chili seasoning and fresh lemon	22

Grill Selections

Chicken Paella Pan roasted chicken & Andouille sausage with baby peas, bell peppers, tomatoes, & garlic with saffron infused basmati rice	17
Duck au Poivre Muscovy duck breasts, balsamic marinated on sautéed mushrooms with garlic mashed potatoes, asparagus and drizzled with blackberry balsamic reduction	24
Filet Mignon Prime beef tenderloin charbroiled, accompanied by marinated Italian squash, garlic mashed potatoes and smothered in green peppercorn Demi glace	32
Back Yard Ribeye Hand cut sixteen ounce Prime Ribeye, fire roasted to order, served with roasted red potatoes & steamed Broccolini	30
Baby Back Ribs Five chili rubbed baby back ribs smothered in whiskey BBQ sauce with white corn mashed potatoes	18

Side Dishes

Asparagus Grilled asparagus, garlic and Balsamic drizzle	5	Garden Vegetables Fresh garden vegetables sautéed in extra virgin olive oil	5
Mashed Potatoes Red potatoes, garlic and buttermilk	4	Spinach Baby spinach, butter and nutmeg	4



Join us for Champagne Brunch

Sundays 10:00 am-2:00 pm

Delicious food & complimentary champagne!

Don't miss out on our great breakfast menu as well as many of your lunch favorites

Ask your server for more information

Four \$ split entree charge
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