

# APPETIZERS

## SAGANAKI 6.95

Imported Kefalograviera Cheese Flamed with Brandy. Opah!

## SHRIMP SAGANAKI 9.95

Imported Kefalograviera Cheese Topped with (4) Jumbo Shrimp, Flamed with Brandy. Opah!

## SHRIMP COCKTAIL 8.95

(6) Jumbo Fan-Tail Shrimp Dressed with a Homestyle Cocktail Sauce and Lemon

## SHRIMP DE JONGHE 9.95

Lightly Sautéed in Garlic and Butter, Topped with Our Special De Jonghe Sauce and Baked to Perfection

## BLACKENED SHRIMP 9.95

(6) Grilled Shrimp with Cajun Spices

## SHRIMP CREOLE 9.95

Sautéed in Lemon Butter, Cajun Spices, Basil and Tomatoes

## SHRIMP & SCALLOPS CREOLE 10.95

Sautéed in Lemon Butter, Cajun Spices, Basil and Tomatoes

## CALAMARI 8.95

Lightly Battered and Fried, Served with Marinara

## ITALIAN SAUSAGE AND PEPPERS 6.95

Sautéed with Olive Oil and Garlic

## HALF SLAB BABY BACK RIBS 9.95

Charbroiled to Perfection and Served with Our Own Special Barbeque Sauce

## BUFFALO WINGS 8.95

(10) Jumbo Wings Breaded, Fried and Shaken in Johnny's Famous Hot Sauce

## CHICKEN FINGERS 7.45

(6) Tender Strips of Chicken Lightly Breaded and Served with Marinara Sauce

## BEER BATTERED ONION RINGS 7.45

## BAKED FRENCH ONION SOUP 3.95

Broth with Caramelized Sweet Onions Baked with Homemade Croutons and Grated Parmesan and Mozzarella Cheese

## SOUTHWEST EGGROLLS 7.95

# MAIN COURSE SALADS

## SOUTHWESTERN SALAD

Seasoned Chicken Breast Served atop Mixed Greens, Tossed with Black Olives, Fresh Tomatoes, Red Onions, Cheddar Cheese and Tortilla Strips, Served with Ancho-Citrus Ranch Dressing

8.95

## CALIFORNIA SALAD

Sautéed Shrimp, Sweetened Dried Mangoes and Cranberries, Tomatoes, Cucumbers and a Hard Boiled Egg atop Mixed Greens and Served with a Chardonnay Vinaigrette Dressing

9.95

## CRANBERRY, WALNUT & APPLE SALAD

Mixed Greens, Spinach, Cranberries, Walnuts, Bleu Cheese Crumbles and Diced Apples Served with Your Choice of Raspberry Vinaigrette or Balsamic Vinaigrette

9.95

ADD CHICKEN FOR \$3.95 EXTRA

ADD STEAK, SALMON OR

FOUR GRILLED SHRIMP FOR \$4.95 EXTRA

## CITRUS GRILLED SALMON SALAD

Seasoned Salmon Fillet Alongside Red and Yellow Peppers, Tomatoes, Cucumbers, Fried Mangoes, Red Onions and Crumbled Goat Cheese, Served with a Chardonnay Vinaigrette Dressing

9.95

## JOHNNY'S CHOPPED SALAD

Chopped Lettuce, Tomatoes, Onions, Black Olives, Bacon, Chopped Egg, Green Pepper, Crumbled Bleu Cheese and Cheddar Cheese, Served with Your Choice of Dressing

9.95

ADD CHICKEN FOR \$3.95 EXTRA

ADD STEAK, SALMON OR

FOUR GRILLED SHRIMP FOR \$4.95 EXTRA

## CLASSIC CAESAR SALAD

Romaine Leaves with Garlic Croutons, Tossed in a Traditional Caesar Dressing

6.95

ADD CHICKEN FOR \$3.95 EXTRA

ADD STEAK, SALMON OR

FOUR GRILLED SHRIMP FOR \$4.95 EXTRA

# DeKalb County's #1 Certified Angus Beef Charhouse

## FROM THE CHARGRILL

*All Entrées Include: Fresh Baked Bread, Soup (Baked French Onion Add \$2.00) or Salad (Garden or Caesar) or Cinnamon Applesauce and Choice of Baked Potato, Garlic Mashed Potatoes or Rice Pilaf and Vegetable.*

*All Our Steaks are U.S.D.A. Certified Angus Beef and Hand-Cut on the Premises.*

### **NEW YORK STRIP STEAK 21.95**

16 oz. Cut, the Favorite of Many  
Steak Connoisseurs

### **CRUSTED PORTABELLA MUSHROOM**

#### **TOP SIRLOIN STEAK 20.95**

14 oz. U.S.D.A. Prime Center-Cut Top  
Sirloin Charbroiled to Perfection and  
Topped with a Large Portabella Mushroom

### **PORTERHOUSE STEAK 26.95**

24 oz. Cut, Combines the Rich Flavor of  
the Strip with the Tenderness of a Filet

### **JOHNNY'S CUT**

#### **(COWBOY STYLE) 26.95**

22 oz. Certified Angus Beef Bone-In  
Ribeye Steak with Grilled Red Onions  
and a Side of Jack Daniels Steak Sauce

### **RIBEYE STEAK 21.95**

16 oz. Cut, Well-Marbled, Deliciously Juicy

### **T-BONE STEAK 22.95**

20 oz. Certified Angus Beef Cut,  
Charbroiled to Perfection

### **FILET MIGNON 24.95**

8-9 oz. Cut, the Most Tender of All Steaks

**WITH CRUSHED PEPPERCORNS AND PEPPERCORN SAUCE \$1.00 EXTRA**

**WITH BLEU CHEESE BUTTER \$2.00 EXTRA**

*~ We are Not Responsible for Steaks Ordered "Well Done" ~*

### **BARBECUE BABY BACK RIBS 19.95**

1-3/4 lb. Full Slab of Baby Back Ribs Slowly Cooked to Perfection  
in Our Own Special Barbecue Sauce

### **CHOPPED STEAK 11.95**

16 oz. Freshly Ground Lean Beefsteak Charbroiled to Perfection,  
Topped with Sautéed Onions

### **JOHNNY'S SPECIAL 15.95**

Two 10 oz. Center-Cut All Natural Charhouse Pork Chops  
Seasoned and Broiled, Served with Cinnamon Applesauce

**ADD B.B.Q. SAUCE \$1.00 EXTRA**

### **LAMB LOIN CHOPS 23.95**

Four Chops Grecian Style Charbroiled to Perfection (Best in the World!)

### **HALF SLAB OF RIBS & B.B.Q. CHICKEN 15.95**

Half Slab of Ribs with Grilled 10 oz. Chicken Breast

## SPECIALTY SANDWICHES

*Served on a Toasted Bun with Lettuce, Tomato, Garlic Mashed Potatoes  
or French Fries and Coleslaw.*

### **CHICKEN BREAST 7.95**

10 oz. Supreme Chicken Breast  
Charbroiled to Perfection

### **CHICKEN COLORADO 8.95**

10 oz. Supreme Chicken Breast Topped with  
Bacon, Barbecue Sauce and Cheddar Cheese

### **ALL AMERICAN**

#### **STEAK-CHEESEBURGER 7.95**

10 oz. Freshly Ground, Hand-Packed  
Lean Beef

### **CHARHOUSE STEAKBURGER 8.95**

10 oz. Freshly Ground, Hand-Packed Lean  
Beef Topped with Crumbled Bleu Cheese

*WE ARE NOT RESPONSIBLE FOR LOSS OR EXCHANGE OF PERSONAL PROPERTY.  
MAXIMUM TWO SEPARATE CHECKS PER TABLE, SORRY FOR ANY INCONVENIENCE.*

# ITALIAN SPECIALTIES

*All Entrées Include: Fresh Baked Bread, Soup (Baked French Onion Add \$2.00) or Salad (Garden or Caesar) and Vegetable.*

## **CHICKEN MARSALA 14.95**

10 oz. Chicken Breast Sautéed with Mushrooms in a Marsala Wine Sauce, Served with a Side of Angel Hair Pasta

## **VEAL MARSALA 17.95**

8 oz. Tender Pieces of Veal Scaloppine Sautéed with Mushrooms and Marsala Wine Sauce, Served with a Side of Angel Hair Pasta

## **CHICKEN PARMIGIANA 14.95**

10 oz. Chicken Breast Topped with Marinara Sauce, Mozzarella Cheese and Parmesan on a Bed of Spaghetti, Baked to Perfection

## **VEAL PARMIGIANA 17.95**

Sautéed Veal Scaloppine Topped with Marinara Sauce, Mozzarella Cheese and Parmesan on a Bed of Spaghetti, Baked to Perfection

## **EGGPLANT PARMIGIANA 14.95**

Fresh Eggplant Layered with Mozzarella and Romano Cheeses, Basil, Marinara Sauce, Spaghetti, Baked to Perfection

## **CHICKEN LIMONE 14.95**

10 oz. Chicken Sautéed and Topped with a Lemon-Wine Sauce, Served with a Side of Angel Hair Pasta

## **VEAL LIMONE 17.95**

8 oz. Veal Scaloppine Sautéed and Topped with a Lemon-Wine Sauce, Served with a Side of Angel Hair Pasta

## **FETTUCCINE ALFREDO 11.95**

Fettuccine Pasta Tossed in a Creamy Alfredo Sauce with a Touch of Nutmeg

## **CHICKEN FETTUCCINE ALFREDO 14.95**

Fettuccine Alfredo Topped with a Charbroiled 10 oz. Chicken Breast

## **BAKED MOSTACCIOLI 12.95**

Served with Marinara Sauce, Topped with Mozzarella Cheese and Baked to Perfection

# FRESH FISH & SEAFOOD

*All Entrées Include: Fresh Baked Bread, Soup (Baked French Onion Add \$2.00) or Salad (Garden or Caesar) or Cinnamon Applesauce and Choice of Baked Potato, Garlic Mashed Potatoes or Rice Pilaf and Vegetable.*

## **ORANGE ROUGHY 16.95**

10-12 oz. Orange Roughy Fillet Broiled with Olive Oil-Lemon Sauce

## **FILLET OF SALMON 17.95**

12 oz. Fresh Atlantic Salmon Broiled with Olive Oil-Lemon Sauce

## **TERIYAKI ADD \$1.00**

## **WHITEFISH FILLET 15.95**

10-12 oz. Fresh Lake Superior Whitefish Broiled with Olive Oil-Lemon Sauce

## **NEW ORLEANS ADD \$2.95**

Blackened with Sautéed Spinach & Rice Pilaf

## **MEDITERRANEAN**

## **ORANGE ROUGHY 19.95**

Topped with Baked Artichoke Hearts, Diced Tomatoes, Black Olives and Spinach, Sautéed with Olive Oil and Lemon Wine Sauce

## **MEDITERRANEAN**

## **FILLET OF SALMON 19.95**

Topped with Baked Artichoke Hearts, Diced Tomatoes, Black Olives and Spinach, Sautéed with Olive Oil and Lemon Wine Sauce

## **FILLET OF SALMON NAPOLEON 19.95**

Broiled Fresh Atlantic Fillet of Salmon Served with Grilled Portabella Mushrooms, Topped with Garlic Mashed Potatoes and a Side of Sautéed Spinach

## **WHOLE CATFISH 15.95**

Lightly Breaded and Fried Until Golden Brown

## **SAUTÉED GULF SHRIMP 16.95**

(6) Jumbo Shrimp Sautéed in Olive Oil and Garlic

## **GULF SHRIMP 16.95**

(6) Large Fan-Tail Shrimp Lightly Breaded and Fried Until Golden Brown

## **CRAB STUFFED SHRIMP 17.95**

(6) Crab Stuffed Shrimp Fried in Cholesterol-Free Oil until Golden Brown

# DESSERTS

**CHOCOLATE TUXEDO TRUFFLE 4.95**  
Marbled Cake Layered with a Dark and White Chocolate in the Middle

**CHEESECAKE 4.95**  
New York Style Topped with Choice of Raspberry, Chocolate or Strawberry Topping

**ICE CREAM SUNDAE 4.95**  
With Choice of Raspberry, Chocolate or Strawberry Topping

**TIRAMISU 4.95**  
Layered Lady Fingers with Vanilla Custard and Coffee

**STRAWBERRY SHORTCAKE 4.95**  
Three Layered Sponge Cake with Vanilla Custard and Strawberries in Between Layers

## FOR OUR LITTLE FRIENDS

*For Children Under 12 Years of Age.*

*All Orders are Served with French Fries or Mashed Potatoes and Soft Drink.*

**CHEESEBURGER 6.95**

**HAMBURGER 6.95**

**CHICKEN FINGERS 6.95**

**SPAGHETTI 6.95**  
With Marinara Sauce (No Potato)

**MOSTACCIOLI 6.95**  
With Marinara Sauce (No Potato)

## SIDES

**GARLIC MASHED POTATOES 2.95**

**BAKED IDAHO POTATO 2.95**

**SAUTÉED SPINACH WITH GARLIC 3.50**

**FRESH VEGETABLES 2.95**

**FRENCH FRIES 2.50**

**ADDITIONAL SALAD DRESSING .75**

**BROCHETTE VEGETABLES 2.95**

## BEVERAGES

**PEPSI**  
**ROOT BEER**  
**MOUNTAIN DEW**  
**RASPBERRY ICED TEA**  
**DIET PEPSI**  
**SIERRA MIST**  
**ICED TEA**  
**LEMONADE**

**1.95 EACH**

(Complimentary Refills on Beverages)

**PREMIUM COFFEE 1.95**  
(Regular or Decaffeinated)

**JUICE OR MILK 2.50**  
(No Refills)