

# Johnny's Italian Steakhouse

## Prefix Dinner Menu

All selections include non-alcoholic beverages, Johnny's homemade focaccia bread and house salad.

### CAST FAVORITE

\$20 per guest

#### Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak weighing in at a chubby 10 oz accompanied with our garlic mashed potatoes.

#### Our House Pork Chop

Char-broiled with a Rosemary demi-glaze, accompanied with our garlic mashed potatoes.

#### Chicken Marsala

Breast of chicken sautéed with red onion, mushrooms, Marsala wine and finished with fresh cream.

#### Fettucine Minelli

Johnny's homemade garlic cream sauce tossed with fettuccine.

### DIRECTOR'S CUT

\$25 per guest

#### Drunken Steak

Marinated in pale ale and special herbs. Served atop our drunken sauce, accompanied with our garlic-mashed potatoes.

#### Stuffed Pork Chop

Pork chop stuffed with sun-dried tomatoes, Prosciutto ham and Polenta, char-broiled and topped with Marsala wine sauce.

#### Grilled Atlantic Salmon

Perfectly Char-broiled and served with a white wine butter sauce, accompanied with our garlic mashed potatoes.

#### Chicken or Shrimp Minelli

Johnny's homemade garlic cream sauce and fettuccine tossed with grilled chicken breast or shrimp.

### PRODUCER'S CUT

\$28 per guest

#### Parmesan Crusted New York Strip

A gentleman's cut at 12 oz. charbroiled and finished with a Parmesan butter crust. Served with our garlic mashed potatoes.

#### Our House Double Pork Chop

Char-broiled with a Cabernet demi-glaze, accompanied with our garlic mashed potatoes

#### Cedar Planked Salmon

Fresh Atlantic salmon roasted on a cedar plank and glazed with apricot butter, accompanied with our garlic mashed potatoes.

#### Chicken Tortellini Portabella

Sautéed portabella mushrooms and fresh vegetables with chicken in a Parmesan cream sauce with cheese tortellini.

### MAESTRO'S CHOICE

\$36 per guest

#### Large Cut Filet Mignon

A tender cut straight from the center of the tenderloin, accompanied with our garlic mashed potatoes.

#### Stuffed Double Pork Chop

Char-broiled with a Cabernet demi-glaze, accompanied with our garlic mashed potatoes

#### Lobster Tail

An 8 oz lobster tail broiled to perfection.

#### Chanel No. 5

Marilyn's trademark! We took her five favorites - lobster, shrimp, artichokes, prosciutto and cheese ravioli - added our homemade garlic cream sauce and came up with this movie star bombshell.