

Johnny's Italian Steakhouse

Private Parties & Special Events Menu

Our Culinary Maestros are proud to offer you these fine selections for your upcoming event. If you don't see one of your favorites offered, we are happy to customize menus to your liking!

Cast Favorite

\$22 per guest

Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak served with our garlic mashed potatoes.

Lasagna with Meat sauce

Layered pasta and seasoned ricotta cheese with a plum tomato and meat sauce, topped with melted mozzarella.

Pesce Piccata

A fresh water snapper fillet with lemon, butter, white wine, capers and a touch of diced red onions accompanied by our garlic mashed potatoes.

Chicken Angel Hair Basilica

Angel hair pasta tossed in our Basilica sauce with grilled chicken and fresh basil.

Director's Cut

\$26 per guest

Drunken Steak

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

Our House Pork Chop

Char-broiled with a rosemary demi-glaze.

Crispy Dilled Fish

A crusted tilapia fillet topped with shrimp and smothered in a creamy dill sauce with our garlic mashed potatoes.

Chicken Piccata

Chicken breast sautéed and finished with lemon, butter, white wine, capers and a touch of diced red onion.

Producer's Cut

\$28 per guest

Petite Filet Mignon

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

Our House Double Pork Chop

Char-broiled with a Cabernet demi-glaze.

Grilled Atlantic Salmon

Perfectly grilled and served with a white wine butter sauce and our garlic mashed potatoes.

Chicken Marsala

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

Maestro's Choice

\$30 per guest

New York Strip

A gentleman's cut charbroiled to perfection. Served with our garlic mashed potatoes.

Stuffed Pork Chops

Pork chops stuffed with sun-dried tomatoes, Prosciutto ham and polenta. Served with garlic mashed potatoes and rosemary demi-glaze.

Cedar Planked Salmon

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

Seafood Pasta Pomodoro

A generous portion of Mediterranean seafood including shrimp, mussels and scallops tossed with roma tomatoes, garlic, spinach and portabella mushrooms in a olive oil and aromatic broth over fettucine.

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Chairman's menu

\$36 per guest

Petite Filet Mignon and Lobster Tail

A tender cut straight from the center of the tenderloin, accompanied with a 8 oz lobster tail broiled to perfection and our garlic mashed potatoes.

Veal Sinatra

Slices of tender veal sautéed with chunks of shrimp, snow crab, a variety of mushrooms, sun-dried tomatoes, fresh basil and roasted garlic simmered in a light cream sauce, accompanied with our garlic mashed potatoes.

Salmon Fiorintino

Fresh Atlantic salmon stuffed with goat cheese, spinach, pine nuts and sesame crusted, baked and served with a white wine tarragon butter sauce, served with our garlic mashed potatoes.

On the Town Crab Lasagna

Thick layers of Ricotta, Parmesan and Mozzarella layered between pasta, spinach, marinara and fresh crab meat, topped with the favorite Chanel sauce.

Chairman's Reserve Menu

\$48 per guest

Lucky Eights

An 8 oz filet cut straight from the center of the tenderloin, accompanied with an 8 oz lobster tail broiled to perfection and our garlic mashed potatoes.

Fly Me to the Moon

A mixed grille featuring our grilled center cut pork chop, 4 oz filet medallion in our DeBurgo sauce and a grilled salmon fillet, accompanied with our garlic mashed potatoes.

Toumedos Sinatra

Two 4 oz medallions of beef tenderloin seared to perfection with chunks of shrimp, crab, a variety of mushrooms, sun-dried tomatoes, fresh basil and roasted garlic in a light cream sauce, accompanied with our garlic mashed potatoes.

Chanel #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.

All Johnny's banquets are served with a house salad and our own freshly baked focaccia bread.

Desserts

\$6 per guest

Allow us to tempt your sweet tooth with our outstanding homemade dessert selections!