



**Tue - Thu till 10PM**  
**Fri - Sat till 11PM**  
**Sun - 4-7PM**  
**Beverages available till 1AM**

# Bar Menu

## Starters

- BBQ Pulled Pork Sliders (4)** .....\$11
- Edamamme★** Boiled Soy Bean pods tossed in Kosher Salt. Perfect for picking.....\$6 (Gf)
- Crispy Fried Calamari** Tossed with hot peppers and mixed greens, served with chipotle ranch.....\$9
- Catfish Fingers** US farm raised fried catfish, served with chipotle ranch.....\$9

- Nachos★** Tortilla chips, cheddar-jack cheese, hot peppers, black olives, tomatoes, fresh salsa, fresh guacamole and sour cream.....\$14 (Gf)
- With Veggie or Beef Chili**.....\$16 (Gf)
- Family-sized Antipasto★**  
Warm garlic bread served with roasted garlic white bean puree, fresh mozzarella tomato salad, roasted red peppers and balsamic dressed greens.....\$15
- Chicken Fingers or Buffalo Tenders**.....\$9

## Soups & Salads

- Beef Chili** Local grass fed beef and red beans topped with cheddar jack cheese and tortilla chips.....\$7 (Gf)
- Vegetarian Chili★**  
With vegetables and red beans topped with cheddar jack cheese and tortilla chips.....\$6 (Gf)
- Vegetarian French Onion Soup★**  
Made with a hearty vegetable broth, sherry, Guinness, topped with croutons melted Swiss cheese.....\$6

- House Salad★** Field greens with cherry tomatoes, cucumbers and balsamic vinaigrette.....\$6 (Gf)
- Arugula Salad★**  
Fresh arugula topped with cherry tomatoes, shaved parmesan & balsamic vinaigrette.....\$10 (Gf)
- With grilled chicken**.....\$14 (Gf)
- With steak tips**.....\$16 (Gf)
- Caesar Salad★** Romaine greens, cherry tomatoes, croutons and parmesan cheese.....\$10
- With grilled chicken**.....\$14 (Gf)
- With steak tips**.....\$16 (Gf)

## Entrees

- Steak Tips** 12oz local grass fed steak, grilled and served with mashed potatoes and green beans.....\$20 (Gf)
- Mixed Grill**  
Grilled steak tips, chicken and sausage, served with mashed potatoes and green beans.....\$20 (Gf)
- Grilled Salmon**  
Atlantic salmon grilled and topped with housemade mango pineapple salsa. Served with rice and green beans.....\$20 (Gf)
- Southern Fried Catfish**  
US farm raised fried catfish served with fries, housemade coleslaw and chipotle ranch.....\$18
- New Orleans Jambalaya**  
Chicken, sausage, ham and spices in a classic New Orleans's jambalaya, served with rice.....\$18

- Rosemary Chicken**  
Pan roasted natural chicken breast with sautéed mushrooms, prosciutto and parmesan in a Marsala reduction over mashed potatoes.....\$19
- Chicken Penne Mykanos**  
Free range sautéed chicken, fresh tomato, spinach, black olives and Feta cheese; tossed with penne in a garlic and white wine sauce.....\$19
- Vegetarian Style**.....\$16
- Steak Mushroom Stroganoff** Local grass fed steak, portabella and button mushrooms sautéed with scallions, garlic, sherry, cream and Dave's fresh egg noodle. \$21
- Vegetarian Style**.....\$16
- Grilled Vegetable Plate★** Grilled marinated portabella mushroom, red onion, sliced tomato and red pepper served over goat cheese mashed potatoes with a balsamic drizzle and grilled asparagus.....\$16

- Please inform your server of any food allergies before placing your order.

★=Vegetarian, or available as such upon request. (Gf)= Gluten Free

*Beef = Local grass fed*  
*Chicken = Free range*

# Burgers & Sandwiches

*(Gluten free without Bread)*

## Johnny's Natural Cheeseburger

Local grass fed ground beef with cheddar cheese, lettuce, tomato and red onion. Served with fries.....\$12.50  
+bacon.....+\$1.00

## Garden Burger★

With mozzarella, grilled tomato, red onion, lettuce and roasted garlic white bean spread on a toasted bun.  
Served with fries.....\$11 +portabella mush...+\$1.50

## Mexican Burger

Local grass fed beef with cheddar cheese, fresh avocado, grilled tomato, lettuce, red onion, chipotle mayo.  
Served with fries.....\$15  
Vegetarian option available.....\$12

## Bacon Bleu Cheese Burger

Local grass fed ground beef topped with bleu cheese crumbles and crispy bacon. Served with lettuce, tomato, red onion and fries.....\$15

## Barbecue Burger

Local grass fed ground beef topped with BBQ sauce and fried onion, served with lettuce, tomato and fries.....\$15  
*(Gluten free without bread / fried onion)*

# Sides

Goat Cheese Mashed Potatoes.....\$3.50  
Sautéed Spinach.....\$3.50  
Green Beans.....\$4.50  
French Fries.....\$4.50  
Sweet Potato Fries.....\$4.50

## Grilled Chicken Sandwich

Grilled free range chicken breast on a toasted bun, with lettuce, tomato, red onion and chipotle mayo.  
Served with fries.....\$15  
Add Cheddar, Mozzarella or Swiss Cheese....+\$1.00

## BBQ Pulled Pork Sandwich

BBQ pulled pork on a grilled bun, topped w/ housemade coleslaw and served with fries.....\$15

## Nina Panina★

Fresh basil, sliced tomato, fresh mozzarella and balsamic glaze on sourdough bread.  
Served with a petite salad.....\$11

## Julian Press★

Portabella mushroom, roasted red peppers, goat cheese and mozzarella on sourdough bread.  
Served with a petite salad.....\$12

## Housemade Desserts

### ★ Chocolate Cake Pudding

Served with whipped cream and powdered sugar. \$7.50

### ★ Cheesecake

Served with whipped cream, powdered sugar and strawberry sauce. \$7.50

**Welcome to Johnny D's. We are a family run business since 1969. Our beef is locally raised and 100% grass fed with no hormones added. Our chicken is raised without antibiotics or growth hormones. We are dedicated to using a 100% non-hydrogenated oil for our frying needs, and no hidden meat based broths in soup or sauces.**

**\* Consuming raw or undercooked meats, poultry, or seafood, shellfish, or eggs may increase risk of food borne illness.**