



Tue - Thu till 10PM

Fri - Sat till 11PM

Sun - 4-7PM

Beverages available till 1AM

Show 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 & 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 & tortilla chips.....\$7 (Gf)
- Vegetarian Chili★**
With vegetables & 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 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 & 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 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

Special Burger 8oz Local grass fed beef with cheddar cheese, bacon, lettuce, tomato and red onion. Served with mixed greens salad and fries.....\$18

Grilled Chicken Sandwich

Grilled free range chicken breast on a toasted bun, with lettuce, tomato, red onion, chipotle mayo & French fries. \$15

Add Cheddar, Mozzarella or Swiss Cheese+\$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

Sides

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

BBQ Pulled Pork Sandwich

BBQ pulled pork on a grilled burger bun, served with coleslaw and fries.....\$15

Nina Panina★

Fresh basil, sliced tomato and fresh mozzarella on sourdough bread, served with a petite salad and mashed potato.....\$15

Julian Press★

Portabella mushroom, roasted red peppers, goat cheese & mozzarella on sourdough bread, served with a petite salad and mashed potato.....\$15

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.*