



APPETIZERS

Steakhouse “Prime” Meatballs

Veal, Pork, Sirloin, Marinara, Parmesan 8

Cheese Curds

Wisconsin Cheese Curds, Marinara 10

Crab Cakes

Handcrafted, House Remoulade 14

Haystack Onion Rings 10

Seared Tuna

Napa Slaw, Soy Ginger, Wasabi, Pickled Ginger 14

Calamari

Fresh, Deep Fried, Marinara 12

Shrimp Cocktail

Jumbo Gulf Shrimp, Lemon, Cocktail Sauce 16

Escargot

Garlic & Shallot Butter, Garlic Toast 14

Nancy’s Garlic Bread 5 with cheese 8

ITALIAN SPECIALTIES

Spaghetti & Steakhouse “Prime” Meatballs

Veal, Pork, Sirloin, Spaghetti, Marinara 14

Lasagna

Italian Cheeses, Tomato Sauce
Ground Sirloin & Pork Sausage 18

Spiedini

Stuffed Tenderloin, Linguine, Marinara 28

Rosa Linguine

Tomato, Mushroom, Spinach, Linguine, Red Sauce &
Sweet Cream 16 Add Chicken 19

Tuscan Chicken

Grilled Chicken Breast, Basil Pesto, Roma Tomatoes,
Fresh Mozzarella, Linguine 24

Osso Bucco

Strauss Veal Shank, Creamy Polenta, Gremolata 34

Veal del Giorno

Daily Veal Dish Selected By Our Chefs MP

All entrees include garlic bread and our house salad

SOUPS & SALADS

Baked Five Onion Soup 6

Soup Du Jour MP

Caesar Salad Half 5 Dinner 9 Add Chicken 4

BLT Wedge Salad 8

SEAFOOD

Jumbo Gulf Shrimp

Hand Breaded and Deep Fried, Cocktail Sauce 32

Pan Seared Salmon

Herb Risotto, Wilted Spinach, mango Salsa 28

Lobster Tail – South African Cold Water Lobster Tail Oven Broiled

Please allow up to 40 minutes

Single or Twin Tails MP

Fresh Fish Entrees Featured Every Friday

All entrees include oven fresh bread and our house salad

STEAKS & CHOP'S

New York Strip 36

Ribeye 40

Filet Mignon Petite 32 Large 46

Pork Chops “Best in Wisconsin”

“Prime” Twin Chops, Broiled or Breaded, Applesauce 28

Rack of Lamb

Dijon Pistachio Crust, Spring Onion Risotto, Asparagus,
Rosemary Demi Glace 34

Baby Back BBQ Ribs Half Rack 20 Full Rack 28

All entrees include oven fresh bread, our house salad,
and choice of potato unless specified

Rare: cold red center

Medium Rare: warm red center

Medium: warm pink center

Medium Well: small amount of pink in center

Well Done: brown throughout

SIDES MATTER

Portions are intended to be shared

Grilled Asparagus 8

Seasonal Vegetable MP

Sautéed Onions 4

Sautéed Mushrooms 8

Creamed Corn 7

Chef Selected Mac & Cheese MP

Hollandaise 4

Bourbon Peppercorn Sauce 4

Carr Valley Bleu Cheese Sauce 5

Six Pack for the Kitchen 18

Lighting & Your Steak

Certain lighting can make some steaks appear more grey in color instead of the intended red. If you feel your entree is overdone, we invite you to please ask your server to double check the doneness in the kitchen. We are happy to replace a steak that is overdone, but most often, taking a few bites will assure you that your steak is cooked to your liking.

Thank You

“We are not responsible for steaks ordered medium well or well done.”

The state of Wisconsin’s food code requires Johnny Manhattan’s to inform our guests that, “consuming raw or undercooked meats, poultry, shellfish, seafood or eggs, may increase your risk of food borne illnesses.”

Prices subject to change without notice. Please, we do not offer separate checks. For parties of 6 or more, we add an 18% gratuity - Executive Chef Peter Ignatiev

8/7/18



OUR HANDCRAFTED PIZZA

Offering Large 16” Only

Combinations are as stated, sorry no substitutions. • Any deviation or fractions will be charged per topping

- Cheese Only** 18
- The Manhattan** - Cheese & Sausage **OR** Cheese & Pepperoni. 20
- The Johnny’s Special** - Cheese, Sausage, Mushroom & Onions. 21
- The Veggie** - Cheese, Mushroom, Onions, Black Olives & Green Peppers. 21
- The Spicy** - Cheese, Sausage, Mushrooms, Onions, Black Olives & Banana Peppers. 24
- Nana Rosie’s Favorite** - Cheese, Sausage, Pepperoni, Mushrooms, Onions, Green Peppers & Black Olives. 26
- The Greek** - Cheese, Sausage, Kalamata Olives, Onion, Goat Cheese, Fresh Tomato. 25

Combine toppings to your liking, Build-Your-Own Pizza 18

Add \$2 each Topping: Mozzarella Cheese • Sausage • Pepperoni • Mushrooms • Onions
Green Peppers • Black Olives • Banana Peppers
Add \$3 each Topping: Bacon • Green Olives • Artichokes
Add \$4 each Topping: Fresh Tomatoes • Kalamata Olives

BURGERS & SANDWICHES

Includes French fries

- Johnny’s Half Pound Hamburger**
Half Pound Lean Ground Beef, Lettuce, Tomato, Pickle, Fried Onion Ring 14 Add Cheese 15
- Chicken Breast Sandwich**
Grilled or Crispy Fried, Lettuce, Tomato, Pickle, Fried Onion Ring 11

We Heard You, Guest Favorites

Tuesday Sicilian Steak **Wednesday** Prime Rib **Thursday** Spaghetti Formaggio **Friday** Fresh Fish Features
Saturday Prime Rib, Fresh Seafood

SIGNATURE DRINKS

- Johnny’s Manhattan**
Maker’s Mark or Korbel, Luxardo Liqueur, Luxardo Cherries 10
- Limoncello & Violet Cocktail**
House made Limoncello, Crème de Violette Liquor, Splash of Tonic 8
- Cranberry St. Germain Cocktail**
Absolut, St. Germain, Cranberry Juice 8.5
- Grape Crush**
360 Grape Vodka, Lemonade, Raspberry Liquor 8
- Key Lime Martini**
Whipped Vodka, Fresh Lime Juice, Coconut Milk, Graham Cracker Crust 9
- Pomegranate Martini**
Pama Liqueur, Absolut Citron Vodka 10
- Tiramisu Martini**
Rum Chata, Kahlua, Ryan’s Irish Cream 9
- Cherry Moscow Mule**
360 Bing Cherry Vodka, Ginger Beer, Lime Juice 8.50
- White Moscato Sangria**
Grey Goose Orange, Triple Sec, Moscato, Fruit 9
- Red Sangria**
Red Wine with Fruit and Juices 9
- Bourbon Smash**
Bulleit Bourbon, Sweet and Sour, Orange & Cherry 9.5
- Dark ‘n Stormy**
Meyer’s Dark Rum, Ginger Beer, Lime Juice 9

ON DRAUGHT

- Miller Lite
- Stella Artois
- New Glarus Spotted Cow
- New Glarus Moon Man
- Schofferhofer Grapefruti
- Lakefront IPA
- Lakefront Riverwest Stein
- Great Lakes Edmund Fitzgerald Porter
- Alaskan Amber
- City Lights Amber Ale
- Guinness
- Ask about our Seasonal Beers

ICE CREAM DRINKS

- Blue Tail Fly
- Grasshopper
- Golden Cadillac
- Brandy Alexander
- Banana Banshee
- Pink Squirrel
- Bourbon Root Beer Float
- Amaretto Cheesecake
- Mudslide

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