



APPETIZERS

Steakhouse "Prime" Meatballs

Veal, Pork, Sirloin, Marinara, Parmesan 10

Cheese Curds

Wisconsin Cheese Curds, Marinara 10

Crab Cakes

Handcrafted, House Remoulade 16

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

Spied- ini

Spied-
Stuffed Ten-

derloin, Linguine, Marinara 30

(Made daily, We apologize if it is not available)

Rosa Linguine

Tomato, Mushroom, Spinach, Linguine, Red Sauce & Sweet Cream 16 Add Chicken 20

Poleto Chicken

Seared Boneless Half Chicken, Roasted Fingerling

Potatoes, Chef's Selected Vegetable, Garlic Pan Sauce 24

Pork Scaloppini

Hand Pounded Pork Cutlets, Whipped Potato, Chef's selected Vegetable, Lemon Caper Butter Sauce 24

Veal del Giorno

SOUPS & SALADS

Baked Five Onion Soup 6

Soup Du Jour MP

Caesar Salad Half 5 Dinner 9 Add Chicken 4

BLT Wedge Salad 8

Our House Salad 5

SEAFOOD

Jumbo Gulf Shrimp

Hand Breaded and Deep Fried, Cocktail Sauce 32

Pan Seared Salmon

Herb Risotto, Wilted Spinach, Mango Salsa 28

Daily Fresh Seafood

Chef's Selection of Fresh Seafood MP

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 38

Ribeye 40

Filet Mignon Petite 36 Large 48

Pork Chops "Best in Wisconsin"

"Prime" Twin Chops, Broiled or Breaded, Applesauce 29

Rack of Lamb

Rosemary Garlic Crust, Roasted Fingerlings, Asparagus, Cabernet Demi Glace 38

Baby Back BBQ Ribs Half Rack 20 Full Rack 28

All entrees include oven fresh bread, our house salad,

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

Roasted Garlic 7

STEAK ENHANCEMENTS

Carr Valley Bleu Cheese Crumbles 6

Maitre D' Butter MP

Bourbon Peppercorn Sauce 6

Seared Scallops 16

"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 8/29/19*



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 16

The Manhattan - Cheese & Sausage **OR** Cheese & Pepperoni. 18

The Johnny's Special - Cheese, Sausage, Mushroom & Onions. 19

The Veggie - Cheese, Mushroom, Onions, Black Olives & Green Peppers. 18

The Spicy - Cheese, Sausage, Mushrooms, Onions, Black Olives & Banana Peppers. 20

Nana Rosie's Favorite - Cheese, Sausage, Pepperoni, Mushrooms, Onions, Green Peppers & Black Olives. 23

The Greek - Cheese, Sausage, Kalamata Olives, Onion, Goat Cheese, Fresh Tomato. 23

Combine toppings to your liking, Build-Your-Own Pizza 16

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

DAILY FEATURED ENTREÉS

Tuesday

Sicilian Steak

Italian Breaded Tenderloin, Linguine, Marinara, Bell Peppers & Onions

Wednesday

Prime Rib of Beef

18 Hour Slow Roasted Prime Rib of Beef, House Made Au Jus

Thursday

Chef Selected Ravioli

Ravioli Prepared With Fresh Ingredients and Scratch Made Sauces

Friday

Fresh Fish Entrées

Saturday

Prime Rib of Beef

In House Cut "Prime" Steaks

Items Subject to Change Without Notice. We Apologize if Your Preferred Selection is Unavailable

At Johnny Manhattan's we are very excited to use the freshest high quality and locally sourced items. We are proud to offer Strauss Veal, Locally sourced produce from Eva's Gardens and Farm Happy, & The finest Cheeses from Grande and Carr Valley.

We are blessed to be surrounded by the best.

Lighting & Your Steak

Certain lighting can make some steaks appear more grey in color instead of the intended red. If you feel your entrée 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



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