

APPETIZERS

COCONUT SHRIMP FOUR BREADED AND FRIED JUMBO SHRIMP SERVED WITH MANGO SALSA, ARUGULA AND BLUE CHEESE BUFFALO SAUCE	\$12
FRUIT SALAD ASSORTED SEASONAL FRUIT WITH A MINT ORANGE DRESSING	\$6
GRANOLA YOGURT PARFAIT STYLE COMBINATION OF FRUIT, GRANOLA AND YOGURT	\$7
CRAB CAKES LUMP CRAB CAKE, SERVED OVER A LEMON BEURRE BLANC SAUCE, CORN AND DICED TOMATOES	\$14
1919 MOLASSES GLAZED WINGS MARINATED WINGS, GRILLED AND BRUSHED WITH A JERK- SPICED MOLASSES GLAZE.	\$10
SPICY HONEY WINGS GRILLED WINGS, TOPPED WITH A HOUSE MADE SPICY HONEY MUSTARD GLAZE	\$10

SALADS

- ARUGULA SALAD** \$10
 BABY ARUGULA, WATERMELON, RED PEPPER, SUNFLOWER SEEDS, APPLEWOOD SMOKED BLUE CHEESE AND APPLE CIDER VINAIGRETTE
- AVOCADO LOBSTER SALAD** \$15
 AVOCADO, LOBSTER CHUNKS, GRAPE TOMATO, FETA CHEESE, SHALLOTS, CELERY, CORN, CUCUMBER WITH RANCH DRESSING
- COBB SALAD** \$14
 BACON, GOAT CHEESE, HAM, EGG, AVOCADO, TOMATO AND WHEAT CROUTONS, OVER A BED OF ROMAINE AND ARUGULA, SERVED WITH BALSAMIC DRESSING

JOHNNIE'S HOUSE SALAD
 SIDE \$4 FULL \$7
 BABY GREENS, TOMATO, CUCUMBER, ONION, CARROT, KALAMATA OLIVES, WITH OUR HOUSE MADE SHERRY MUSTARD DRESSING

ADD TO YOUR SALAD	
GRILLED CHICKEN	\$4
STEAK*	\$6
SALMON*	\$7
SHRIMP	\$7
CRAB CAKE	\$7

SANDWICHES

CROQUE MADAME SANDWICH HAM AND MUENSTER CHEESE, OVER EASY EGG, BÉCHAMEL SAUCE ON A CROISSANT BUN	\$14
SMOKED SALMON SANDWICH AVOCADO SPREAD, CUCUMBER, EGG WHITE, ARUGULA, SMOKED SALMON, RED ONIONS AND SOUR CRÈME FRAICHE	\$16
GRILLED PINEAPPLE CHICKEN SANDWICH GRILLED BREAD, PEPPER JACK CHEESE, GRILLED PINEAPPLE AND HOMEMADE COLESLAW	\$13
BREAKFAST BURGER* FONTINA CHEESE, BACON, AND AN OVER EASY EGG	\$16

*INDICATES A MENU ITEM COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS INCREASES THE RISK OF FOOD-BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

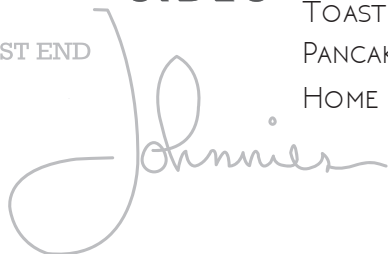
ENTREES

FRENCH TOAST	\$9
BATTERED THICK CUT BRIOCHE, SERVED WITH FRESH FRUIT – ADD: ICE CREAM \$2	
BUTTERMILK PANCAKES	\$10
A STACK OF THREE SERVED WITH CARAMEL ALMOND BUTTER, WHIPPED CREAM AND YOUR CHOICE OF BACON, HAM OR SAUSAGE – ADD: ICE CREAM \$2	
BREAKFAST SKILLET	\$13
A BED OF HOME FRIES TOPPED WITH GRILLED CHORIZO, OVER EASY EGGS, MOZZARELLA AND CHEDDAR CHEESE BLEND	
THE BENEDICTS	
SERVED ON GRILLED ENGLISH MUFFIN WITH HOME FRIES, GRILLED ASPARAGUS AND TOPPED WITH HOLLANDAISE	
CLASSIC – 2 POACHED EGGS, HAM	\$14
FRIED TOMATO – 2 POACHED EGGS, FRIED TOMATO, SUCCOTASH	\$14
CRAB CAKE – 2 POACHED EGGS, CRAB CAKES	\$18
LOBSTER BLT – 2 POACHED EGGS, LOBSTER CHUNKS, SLICED TOMATO, BACON BITS	\$20
HOT MESS	\$14
TWO POACHED, DEEP FRIED EGGS, MASHED POTATO WITH BACON BITS, FRESH TOMATO, GRILLED CHORIZO, TOPPED WITH CARAMELIZED ONIONS	
HASH AND EGGS	\$15
TWO POACHED EGGS OVER A HASH OF RED POTATO, ONIONS, SLICED ASPARAGUS AND CORNED BEEF, SMOTHERED IN HOLLANDAISE	
STEAK AND EGGS*	\$15
TWO EGGS ANY STYLE, HOUSE MARINATED STEAK TIPS, HOME FRIES, AND A MUSHROOM DEMI-GLACE	
THREE EGG OMELETTE	\$11
SERVED WITH HOME FRIES AND TOAST (EGG WHITES AVAILABLE)	
CHEESE – CHEDDAR, GOAT, FONTINA, MUENSTER, FETA OR PEPPER JACK	
VEGGIE – SPINACH, TOMATO, PEPPERS, ONIONS, OLIVES, SHIITAKE MUSHROOMS OR ASPARAGUS	
MEAT – SAUSAGE, HAM, BACON, SPICY SAUSAGE, LOBSTER OR SMOKED SALMON	
80¢ PER TOPPING, LOBSTER \$7, SMOKED SALMON \$3	
WEST END HUEVOS	\$14
A PEPPER JACK QUESADILLA TOPPED WITH TWO OVER EASY EGGS, BEEF CHILI, GUACAMOLE, PICO DE GALLO AND CHIPOTLE SOUR CREAM.	
STANDARD BREAKFAST	\$10
TWO EGGS ANY STYLE, HOME FRIES AND TOAST	
ADD – BACON \$2, HAM \$2, REGULAR OR SPICY SAUSAGE \$3	
STEAK FRITES*	\$21
GRILLED SKIRT STEAK, SMOKED TRUFFLE- PARMESAN FRIES, FRIED PARSLEY SERVED WITH SEASONED COMPOUND BUTTER. (AVAILABLE WITH ANY STYLE EGG INSTEAD OF BUTTER)	

SIDES

EGG*	\$2	FRENCH FRIES	\$5	BACON	\$5
TOAST	\$2	SMOKED TRUFFLE FRIES	\$6	HAM	\$5
PANCAKE	\$5	HOME FRIES W/ PEPPERS,	\$7	SAUSAGE	\$5
HOME FRIES	\$5	ONIONS, & GRATINATED CHEESE		SPICY SAUSAGE	\$5

WEST END



CONNECT WITH JOHNNIES