

STARTERS

CHARCUTERIE PLATTER | 21

Rotating Cured Meats, Artisanal Cheeses, Fresh Fruit, Nuts, Sliced Baguette

LAMB LOLLIPOPS | 22

Greek Marinated Lamb Chops, Mediterranean Salad, Tzatziki Sauce, Grilled Pita

CRISPY CRAB CAKES | 20

Lump Crab Meat Grilled Golden Brown with Gochujang Honey Dipping Sauce

BLACKENED AHI TUNA TOSTADA | 18

Fresh Ahi Tuna, Cheddar/Jack Cheese, Mango Pico de Gallo, Guacamole, Cilantro, Sour Cream

CRAB AND ARTICHOKE DIP | 17

Lump Crab, Artichoke, Cream Cheese, Sour Cream, Pepperjack Cheese and Green Onions, Baked till Warm and Bubbly. Served with Tri Color Tortilla Chips

JONNY TENDERS or BONE-IN WINGS | 14 - 6 Piece | 22 - 12 Piece

BBQ, Sticky Asian, Buffalo, or Garlic Parmesan with Bleu Cheese and Ranch

STUFFED PORTABELLA CAPS | 14 GF

Balsamic Marinated Portabella Caps, Manchego and Parmesan Cheeses, Roasted Red Peppers, Chimichurri Drizzle

PASTAS

GLUTEN-FREE PASTA AVAILABLE

ADD CHICKEN BREAST | 7 ADD SHRIMP | 8 ADD SAUSAGE | 6

CAPRESE PASTA | 17

Linguini Pasta, Heirloom Tomatoes, Garlic, Fresh Mozzarella, Basil, Red Onion, Balsamic Reduction

CAJUN PASTA | 26

Ziti Pasta, Grilled Chicken, Italian Sausage, Shrimp, Red and Green Peppers, Onions in a Cajun Crème Sauce

SHRIMP & SEA SCALLOP PASTA | 29

Sauteed Sea Scallops, Shrimp, Calamari, Red Peppers, and Cremini Mushrooms. Served with a Garlic Cream Sauce on Pappardelle Pasta

PASTA PRIMAVERA | 22

Linguini Pasta, Broccolini, Mushrooms, Zucchini, Yellow Squash, Red Peppers tossed in a creamy Alfredo Sauce

SOUP

HOMEMADE SOUP OF THE WEEK | 6 Cup | 9 Bowl

HOUSE SPECIALTIES

SERVED WITH CHOICE OF 2 SIDES (UPGRADE TO A CUP OF SOUP +2)

LAKE SUPERIOR WHITEFISH | 28 GF

Fresh Grilled Wild Whitefish, Tomatoes, Capers, Olives, White Wine Butter Sauce

BLACK & BLUE GROUPE | 39 GF

Fresh Wild Grouper, Blackened, Grilled, and served with a Creamy Bleu Cheese Sauce

GREAT LAKES WALLEYE | 24

Panko Encrusted and Deep Fried. Served with Fries, Coleslaw, and Tartar Sauce

PRIME RIB | 10oz 36 | 14oz 46 GF (SATURDAY ONLY)

Slow Roasted Prime Rib, Horseradish Crème. Served with Au Jus

RIBEYE STEAK | 46 GF

14 oz Prime Grilled Steak, Au Jus

CHIMICHURRI SKIRT STEAK | 38 GF

12 oz Citrus Marinated Prime Skirt Steak, Chimichurri Dipping Sauce

CHICKEN PARMESAN | 28

Breaded and Fried Chicken Breast. Topped with Marinara, Mozzarella, and Parmesan and Baked Golden Brown. Served with Linguini Pasta

CHICKEN BRUSCHETTA | 28

Grilled Chicken Breast Topped with Bruschetta Mix, Fresh Basil, Balsamic Reduction

SIDES

SIDE SALAD | 6 GF

GRILLED VEGETABLES | 7 GF

FRIES | 7

COLESLAW | 5 GF

ROASTED BROCCOLINI | 6 GF

CREAMED SPINACH | 8 GF

HERBED RICE PILAF | 6 GF

GARLIC MASHED | 6 GF

CREMINI MUSHROOMS | 6 GF

SALADS

DRESSINGS: BUTTERMILK RANCH, HONEY-MUSTARD, CAESAR, BLEU CHEESE, SESAME LIME, BALSAMIC, ITALIAN, THOUSAND ISLAND, OR CILANTRO RANCH

AHI TUNA SALAD | 26

Iceberg Lettuce, Green Cabbage, Red Peppers, and Snow Peas tossed in a Sesame Lime Dressing. Topped with Seared Sesame Tuna, Wontons, Cilantro

SANTA FE SALAD | 23

Mixed Lettuce, Seasoned Chicken, Colby Jack Cheese, Tomatoes, Black Bean Corn Relish, Tortilla Strips, Cilantro Ranch Dressing, and Avocado Crema

ADD CHICKEN BREAST | 7

ADD SHRIMP | 8 ADD STEAK | 10

CAESAR SALAD | 15

Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

WEDGE SALAD | 16 GF

Wedge Iceberg, Red Onions, Heirloom Tomatoes, Bacon, Bleu Cheese Dressing

SUMMER SALAD | 18 GF

Mixed Greens, Apples, Blueberries, Strawberries, Dried Cranberries, Avocado, Feta Cheese tossed in Balsamic Vinaigrette

BURGERS

ALL BURGERS SERVED WITH FRIES AND COLESLAW
 +2 ADD BACON, FRIED EGG, CARAMELIZED ONIONS, MUSHROOMS, AVOCADO
 SUBSTITUTE BEYOND MEAT PATTY, GLUTEN-FREE BUN

THE JONNY CAB BURGER | 19
 Certified Prime Black Angus Beef, Double Patties, Provolone Cheese, Caramelized Onions, Applewood Bacon, Mayo, Lettuce, Tomato on a Brioche Bun

THE BLACK GOAT BURGER | 18
 Certified Prime Black Angus Beef, Double Patties, Blackberry Reduction, Goat Cheese, Mayo, Tomato, Spring Mix and Balsamic Dressing on a Brioche Bun

CHEESEBURGER | 16
 Certified Prime Black Angus Beef, Choice of 8 oz. or Double Patties on a Brioche Bun, Mayo, Lettuce, Tomato and Onion
 CHOICE OF CHEESE: Provolone, Havarti, American, Swiss

4oz CHEESEBURGER | 12

FLAT BREADS

MARGHERITA | 14
 Mozzarella, Marinara, Heirloom Tomatoes, Red Onion, Fresh Basil, Balsamic Reduction

CARNE ASADA | 17
 Mozzarella, Jalapeño Aioli, Sliced Prime Rib, Lettuce, Pico de Gallo, Avocado Crema

BBQ CHICKEN | 16
 Roasted Chicken, BBQ Sauce, Red Onion, Cheddar/Jack Cheese, Cilantro

ITALIAN SAUSAGE, BROCCOLINI & MUSHROOM | 16
 Mozzarella, Marinara, Italian Sausage, Broccolini, Cremini Mushrooms

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES AND COLESLAW
 UPGRADE TO A CUP OF SOUP +2

THE REUBEN | 18
 Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing. Served on Marble Rye Bread

CHICKEN BANH MI | 17
 Marinated Grilled Chicken Breast, Pickled Carrots, Daikon Radish and Cucumbers, Gochujang Mayo, Fresh Cilantro, Jalapeños. Served on Ciabatta Roll

PRIME DIP | 19
 Slow Roasted Prime Beef, Provolone Cheese, Horseradish Sauce, Au Jus. Served on a Whole Wheat Baguette

CAESAR CHICKEN WRAP | 17
 Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Heirloom Tomatoes

SPINACH ARTICHOKE CHICKEN SANDWICH | 18
 Grilled Boneless Chicken Breast topped with Spinach Artichoke Dip, Lettuce, Tomato, Onion. Served on Grilled Whole Wheat Bread

TENDERLOIN STEAK SANDWICH | 28
 Grilled Prime Tenderloin, Caramelized Onions, Cremini Mushrooms, Provolone Cheese, Horseradish Mayo, Tomato. Served on a Ciabatta Roll

GRILLED VEGETABLE & MOZZARELLA | 17
 Our Housemade Grilled Vegetables, Fresh Mozzarella, Basil, Pesto, Balsamic Reduction. Oven Roasted on a Ciabatta Roll

CARAMEL APPLE BREAD PUDDING | 12

DECADENT CHOCOLATE CAKE | 9

DESSERTS

SCOOP OF VANILLA ICE CREAM | 3 GF

BANANA PIE CRÈME BRÛLÉE | 9 GF

BLUEBERRY COBBLER | 12

COCKTAILS

BLOOD ORANGE PALOMA | 15
 Patron Tequila, Grapefruit Juice, Blood Orange Puree, Lime, topped with Fresca

CUCUMBER BREEZE | 15
 Ketel Cucumber Mint Vodka, St. Germain, Lime, Club Soda, garnished with Cucumber & Thyme

STRAWBERRY BOURBON LEMONADE | 15
 Jefferson's Reserve Bourbon, Strawberry Puree, Lemonade

CHERRY MULE | 15
 Tito's Vodka, Cherry Ginger Beer, Lime, Luxardo Cherries

SKINNY MAYRA-GARITA | 15
 Casamingos Blanco Tequila, Cointreau, Lime Juice, Fresh Fruit
 FRUIT CHOICES (OR COMBO): STRAWBERRY, RASPBERRY, BLUEBERRY, PINEAPPLE

OLD FASHIONED | 18
 Woodford Reserve Double Oak, Demerara, Orange Bitters, Luxardo Cherries

MANHATTAN | 18
 Whistle Pig 10 yr Rye, Sweet Vermouth, Bitters

ESPRESSO MARTINI | 18
 Espresso, Absolut Vanilla, Kahlua, Coffee Beans
 OR ORDER IT CLASSIC FOR A DARKER, LESS-SWEET VERSION

THE LOVEY | 15
 Tito's Vodka, St. Germain, Strawberry, Lemon, Prosecco

LUCID DREAM | 15
 Don Julio Blanco Tequila, Lemon, Prickly Pear, Agave

SODAS | 3.5 (FREE REFILLS)

Coke, Diet Coke, Sprite, Ginger Ale, Fresca, Lemonade, Iced Tea, Cranberry Juice, Fiji Water (no free refills)

COFFEE | 4 CAPPUCINO | 5 ESPRESSO | 3

SELTZERS

HIGH NOON | 4.5% | Vodka Seltzer | 8 +2 ADD JONNY CAB'S SKINNY KOOZIE
 Cherry, Lime, Mango, Pineapple

BEER

ON DRAFT
BLUE MOON | Wheat Ale | 5.4% | Denver | 7
MODELO | Pilsner | 4.4% | Mexico | 7
STELLA | Pilsner | 5.2% | Belgium | 7
REVOLUTION ANTI-HERO | IPA | 6.7% | Chicago | 8

CAN
GUINNESS | 4.2% | Ireland | 6

BOTTLE
AMSTEL LIGHT | 3.5% | Amsterdam | 6
COORS LIGHT | 4.2% | Golden | 4.5
COORS BANQUET | 5% | Golden | 4.5
CORONA | 4.6% | Mexico | 6
CORONA LIGHT | 4% | Mexico | 6
HEINEKEN | 5% | Amsterdam | 6
HEINEKEN 0.0 | NON-ALCOHOLIC | Amsterdam | 5
MICHELOB ULTRA | 3.8% | St. Louis | 5.5
MILLER LITE | 4.2% | Milwaukee | 4.5
PERONI | 5.1% | Italy | 6

JONNY Cab's

GLASS | BOTTLE

CABERNET SAUVIGNON

Simi , 2018, Healdsburg, CA	14 49
Harvey and Harriet , 2019, Paso Robles, CA	16 60
Post & Beam <i>by Far Niente</i> , 2020, Napa Valley, CA	18 62
Quilt , 2019, St. Helena, CA	18 62
Paul Hobbs Crossbarn , 2019, Sonoma Coast, CA	22 84
Turnbull , 2020, Napa Valley, CA	22 84
My Favorite Neighbor , 2019, Paso Robles, CA	23 88
Frank Family , 2018, Calistoga, CA	26 98
Raymond Reserve , 2020, Napa Valley, CA	26 98

PINOT NOIR

Wente , 2019, Livermore, CA	13 48
Argyle , 2020, Willamette Valley, OR	14 50
Belle Glos , 2020, Clark & Telephone Vineyard, CA	20 76
Paul Hobbs Crossbarn , 2019, Sonoma Coast, CA	20 76
Flowers , 2020, Healdsburg, CA	22 84

OTHER REDS

Malbec, Catena , 2020, Argentina	13 48
Merlot, Rutherford , 2019, Napa Valley, CA	14 52
Merlot, Matanzas Creek , 2019, Santa Rosa, CA	20 76
Merlot, Duckhorn , 2019, St. Helena, CA	26 98
Red Blend, Pure Paso , 2019, Paso Robles, CA	14 52
Red Blend, Trésor , 2016, Healdsburg, CA	22 84
Super Tuscan, Poggio Alla Guardia , 2019, Tuscany, Italy	14 52
Zinfandel, Frank Family Vineyards , 2019, Napa, CA	22 84

BY THE BOTTLE

<i>Cabernet Sauvignon</i> , Sinegal , 2019, St. Helena, CA	55
<i>Cabernet Sauvignon</i> , Faust , 2019, St. Helena, CA	60
<i>Cabernet Sauvignon</i> , ZD , 2019, Napa, CA	80
<i>Cabernet Sauvignon</i> , Cakebread , 2019, Rutherford, CA	90
<i>Cabernet Sauvignon</i> , Pine Ridge , 2021, Napa Valley, CA	90
<i>Cabernet Sauvignon</i> , Hall , 2019, St. Helena, CA	92
<i>Cabernet Sauvignon</i> , Silver Oak , 2018, Alexander Valley, CA	100
<i>Cabernet Sauvignon</i> , Caymus "Special Selection" 1.5L, 2017, Rutherford, CA ..	450
<i>Pinot Noir</i> , Gran Moraine , 2019, Yamhill-Carlton, OR	75
<i>Pinot Noir</i> , WillaKenzie Estate , 2021, Willamette Valley, OR	75
<i>Pinot Noir</i> , Kistler , 2020, Sonoma, CA	86
<i>Pinot Noir</i> , Rochioli , 2019, Healdsburg, CA	90
<i>Red Blend</i> , Rodney Strong "Symmetry" , 2016, Healdsburg, CA	65
<i>Red Blend</i> , Gamble Family "Paramount" , 2016, Oakville, CA	80

DESSERT WINES

<i>Sweet</i> , Dolce Far Niente , 2015, Oakville, CA	Glass 11
<i>Port</i> , Graham's 20 Year Old Tawny Port , Portugal	Glass 11

**\$40 Corkage Fee for any
outside wine opened in Jonny Cab's**

VINTAGES ARE SUBJECT TO CHANGE. THANK YOU.

JONNY Cab's

GLASS | BOTTLE

SPARKLING & CHAMPAGNE & ROSÉ

SPLIT

<i>Champagne, Moët Brut</i> - 187 ml, Epernay, France	17
<i>Champagne, Moët Brut Rose</i> - 187 ml, Epernay, France	20
<i>Champagne, Moët Imperial Brut</i> - 750 ml, Epernay, France	90
<i>Champagne, Schramsberg Brut</i> , 2018, Healdsburg, CA	18 62
<i>Prosecco, Scarpetta</i> , 2020, Grave del Friuli, Italy	10 36
<i>Prosecco, Riondo</i> , NV, Veneto, Italy	10 36
<i>Rosé, Kim Crawford</i> , 2021, Hawkes Bay, New Zealand	11 40
<i>Rosé, Hampton Water</i> , 2022, Languedoc, France	13 48

CHARDONNAY

<i>Shortbread Cellars Buttery Chardonnay</i> , 2020, CA	10 36
<i>Kendall-Jackson Unoaked</i> , 2020, Santa Rosa, CA	10 36
<i>Simi</i> , 2020, Healdsburg, CA	10 36
<i>Kendall-Jackson "Grand Reserve"</i> , 2019, Santa Rosa, CA	13 48
<i>Stags' Leap</i> , 2020, Napa, CA	14 52
<i>Paul Hobbs Crossbarn</i> , 2021, Sonoma Coast, CA	15 56
<i>Flowers</i> , 2020, Healdsburg, CA	17 64
<i>Frank Family</i> , 2020, Calistoga, CA	18 68
<i>Ferrari Carano "Reserve"</i> , 2020, Carneros, CA	18 68
<i>Far Niente</i> , 2019, Oakville, CA	22 84

SAUVIGNON BLANC

<i>Details</i> , 2021, Napa Valley, CA	11 40
<i>Kim Crawford</i> , 2021, Marlborough, New Zealand	11 40
<i>Frog's Leap</i> , 2020, Napa Valley, CA	17 64

OTHER WHITES

<i>Moscato, Candoni</i> , 2021, Provincia DiPavi, Italy	10 36
<i>Pinot Grigio, San Pietro</i> , 2021, Alto Addige, Italy	10 36
<i>Pinot Grigio, Terlato</i> , 2020, Friuli, Italy	13 48
<i>Riesling, Chateau St. Michelle</i> , 2021, Columbia Valley, WA	10 36
<i>White Blend, Chenin Blanc Viognier</i> , 2022, CA	10 36

BY THE BOTTLE

<i>Chardonnay, Ramey</i> , 2019, Healdsburg, CA	48
<i>Chardonnay, Rochioli</i> , 2020, Healdsburg, CA	75
<i>Chardonnay, Rombauer</i> , 2020, St. Helena, CA	90
<i>Rosé, La Crema</i> , 2021, Monterey, CA	40
<i>Rosé, Gran Moraine Brut</i> , 2021, Yamhill, OR	65
<i>Sauvignon Blanc, Cliff Lede</i> , 2021, Yountville, CA	35
<i>Sauvignon Blanc, Hall</i> , 2020, St. Helena, CA	58

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