

FRIED ZUCCHINI | 14

Crispy fried zucchini, golden and tender, served with a tangy barbecue ranch dipping sauce for the perfect savory & zesty bite

CRISPY BRUSSELS SPROUTS | 15

Flash fried brussels sprouts until crispy & tossed in our sweet chili sauce

LAMB LOLLIPOPS | 22

Delicious grilled lamb lollipops marinated in garlic & herbs served with a crisp provencal salad, creamy tzatziki sauce and grilled pita

PRIME STEAK SKEWERS | 22 GF

Prime NY strip grilled to perfection with zucchini, squash, red onion, and mushrooms. Served with homemade horseradish sauce (2 skewers)

CHEESEBURGER SLIDERS | 16

Juicy mini burgers with melted American cheese & crispy onion strings, served on soft buns with tangy pickles and side of BBQ ranch (3 sliders)

PRIME RIB SLIDERS | 18

Tender slices of prime rib layered with provolone and crispy onion strings on soft buns, served with a side of rich steak au jus (3 sliders)

STARTERS**BURRATA | 18**

Creamy burrata on a crisp toasted baguette layered with blackberry reduction, arugula tossed in lemon vinaigrette, and heirloom tomatoes. Finished with a blackberry sauce drizzle

BLACKENED AHI TUNA TOSTADAS | 22

Seared blackend ahi tuna over melted cheese on four crispy tostadas, topped with pico de gallo, sour cream, sliced avocado, cilantro, and fresh lime

CRISPY CRAB CAKES | 20

Lump crab meat sautéed until golden then drizzled with Gochujang honey aioli

JONNY WINGS | 18

Eight meaty slow-roasted bone-in wings. Sauces include buffalo, exotic, house BBQ, sweet chili, sticky asian, and lemon pepper rub. Served with bleu cheese & ranch

CRAB & ARTICHOKE DIP | 17

Creamy, cheesy artichoke dip with lump crab baked until warm & bubbly. Served with tortilla chips for dipping

CHARCUTERIE BOARD | 19

A curated mix of gouda, prosciutto, grapes, strawberries, salami, green olives, manchego, candied pecans, pita crisps, and blackberry jam

SAUSAGE & PEPPERS FLATBREAD | 18

Marinara & mozzarella topped with italian sausage, sweet peppers, onions, and oregano

HOT HONEY PEPPERONI FLATBREAD | 17

Marinara, mozzarella, pepperoni, and fresh basil. Drizzled with sweet & spicy honey

PROSCIUTTO, ONION, GOAT CHEESE FLATBREAD | 17

Garlic olive oil, prosciutto, caramelized onions, and goat cheese

MARGHERITA FLATBREAD | 15

Mozzarella, marinara, heirloom tomatoes, red onion, fresh basil, balsamic reduction

HOMEMADE SOUP 6 Cup | 9 Bowl**SALADS****DRESSINGS**

buttermilk ranch, sesame lime, bleu cheese, honey-mustard, caesar, italian, balsamic, house BBQ ranch, thousand island, and bacon vinaigrette

ADDED PROTEIN...

- 7 | CHICKEN BREAST
- 7 | STEAK
- 8 | SEARED TUNA
- 8 | SHRIMP
- 9 | SALMON

WEDGE SALAD | 16 GF

A crisp wedge of iceberg lettuce, crumbled bleu cheese, red onion, bacon bits, cherry tomatoes, and drizzled with homemade bleu cheese dressing

SOUTHWEST SALAD | 23

Fresh grilled chicken, crispy lettuce, heirloom tomatoes, black bean corn salsa, crispy tortilla strips, diced avocado, fresh cilantro, and shredded cheese. Tossed in our house BBQ ranch

ASIAN AHI SALAD | 24

Sesame-lime dressed greens with cucumber, red pepper, crispy wontons, and scallions, topped with seared blackened ahi tuna

CAESAR SALAD | 15

Crisp, chilled romaine lettuce with garlic croutons, parmesan cheese, and zesty caesar dressing

PASTAS**SHRIMP CAPRESE | 28**

Sautéed heirloom tomatoes and red onion in garlic oil with tail-on shrimp, finished with fresh basil, fresh mozzarella & balsamic glaze

CAJUN PASTA | 26

Rigatoni pasta with sautéed chicken, italian sausage, shrimp, red & green peppers, and onions in creamy cajun sauce

CHICKEN ALFREDO WITH PANCETTA | 22

Our rich homemade alfredo sauce combined with sautéed pancetta, green peas, and juicy chicken. Served over a bed of fettuccine

EGGPLANT PARMESAN | 23

Sliced eggplant, breaded & fried, topped with an italian cheese blend, and house marinara, broiled until slightly golden. Served over a bed of linguini

CHICKEN PARMESAN | 23

Crisp chicken cutlet, topped with an italian cheese blend, house marinara, and finished to perfection. Served over a bed of linguini

SHRIMP & SEA SCALLOP PASTA | 29

Sautéed sea scallops, shrimp, calamari, red peppers, and cremini mushrooms. Served with a garlic cream sauce over fettuccine

Gluten-Free
Pasta Available

SIDES

- 7 | GARLIC MASHED POTATOES GF
- 7 | BACON VINAIGRETTE GREEN BEANS GF
- 6 | HERBED RICE PILAF GF
- 7 | SAUTÉED ASPARAGUS GF
- 8 | OVEN-ROASTED VEGETABLES WITH BALSAMIC GLAZE GF
- 6 | CORN SUCCOTASH GF
- 6 | SIDE SALAD GF
- 9 | TRUFFLE FRIES
- 7 | FRIES
- 7 | BRUSSELS SPROUTS

HOUSE SPECIALTIES

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

*Gluten free option available upon request

LAKE SUPERIOR WHITEFISH | 28 GF

Fresh seared wild whitefish, tomatoes, capers, olives, smothered in a white wine butter sauce

PARMESAN CRUSTED SEA BASS | 41 GF

Seared sea bass filet topped with a crisp parmesan crust, paired with a delicate lemon butter sauce

SWEET CHILI SALMON | 34 GF

Salmon grilled to perfection, glazed with our sweet chili sauce, topped with cilantro

CHICKEN FRANCESE | 28*

Battered pan fried chicken breasts topped with our savory lemon butter sauce

CHICKEN MARSALA | 28*

Lightly floured & sautéed. Smothered in a rich, cremini mushroom marsala sauce

BBQ PORK CHOP | 35 GF

10oz bone-in Frenched Berkshire pork chop smothered in our house BBQ sauce.

SURF & TURF | 32 GF

7oz prime grilled NY Strip with house steak sauce & paired with your choice of:

- three sautéed shrimp in lemon butter
- three seared scallops in lemon butter
- one crispy crab cake with gochujang aioli

CHIMICHURRI SKIRT STEAK | 38 GF

12oz citrus marinated prime skirt steak, topped with chimichurri sauce

NEW YORK STRIP | 46 GF

14oz prime grilled strip steak prepared to perfection. Served with homemade peppercorn sauce

HOUSE PRIME RIB GF

- ONLY AVAILABLE FRIDAY + SATURDAY -

10oz **36** | 14oz **46**

Slow roasted prime rib cooked to perfection. Served with homemade horseradish sauce and au jus

HANDHELDS

SERVED WITH FRIES OR SIDE SALAD

THE JONNY CAB BURGER | 18

8oz hand-pressed, certified prime black angus beef patty topped with melted provolone, bacon, pickles, lettuce, tomato, flash fried onion strings. and honey habanero aioli. Served on a soft potato bun

PRIME FRENCH DIP | 23

8oz of slow-roasted prime beef topped with melted provolone cheese on a french baguette. Served with our homemade horseradish sauce & succulent au jus

+2 TO ADD BACON, FRIED EGG, MUSHROOMS, AVOCADO, CARAMELIZED ONIONS, OR GLUTEN-FREE BUN

HOT HONEY FRIED CHICKEN SANDWICH | 19

Battered fried chicken breast drizzled with our homemade honey habanero aioli topped with a fried egg, bacon, smoked gouda, and crisp pickle rounds. Served on potato bun

THE REUBEN SANDWICH | 19

Sliced corned beef stacked high with swiss cheese, thousand island dressing, and tangy slaw. Served on caraway rye

CHICKEN CAESAR WRAP | 17

Juicy grilled chicken breast, romaine, tomatoes, cucumbers, carrots, and red onion wrapped in a flour tortilla with creamy caesar dressing

SPECIALTY

JONNY
Cab's

COCKTAILS

OLD FASHIONED | 18

Woodford Reserve Double Oak, Demerara, Orange Bitters, Luxardo Cherries

HAVE IT ELEGANTLY SMOKED IN A GLASS DOME +2

SUMMER SPRITZ | 17

St-Germain, Prosecco, Club Soda, Fresh Mint, Lemon Wheel

PEACHES & GLEAM COSMO | 18

Tito's Vodka, Peach Schnapps, Cranberry, Peach Puree, Fresh Lime

CLASSIC ESPRESSO MARTINI | 18

Espresso, Absolut Vanilla, Mr. Black, Coffee Beans

OR ORDER IT CREAMY FOR A SWEETER VERSION

DEAD SEA MULE | 16

Dos Hombres Mezcal, Lime Juice, Ginger Beer, Grenadine.

Garnished with a Dried Lime

NORTHSIDE GLOW | 15

Malibu, Peach Schnapps, Cranberry, Pineapple

BLOOD ORANGE PALOMA | 15

Patron Tequila, Grapefruit Juice, Blood Orange Puree, Lime

Topped with Sprite

CUCUMBER CABARET | 16

Ketel Cucumber Mint, Triple Sec, Lemon Juice, Simple Syrup with Fresh Cucumber

SMOKED SOUR | 18

Woodford Reserve, Simple Syrup, Lemon, Lime, shaken with Egg White & elegantly smoked in a glass dome

STRAWBERRY VODKA LEMONADE | 16

Tito's Vodka, Lemon, Muddled Strawberries, Simple Syrup, Mint

BOURBON JAZZ | 17

Woodford Reserve, Triple Sec, Simple Syrup, Cherry Juice

MIDNIGHT BLOOM MARTINI | 18

Tito's Vodka, Lemon, Blueberry Puree, Coconut Puree, Lavender

THE PERFECT COUPLE | 16

Zaya Rum, Fresh Blackberries, Fresh Lime, Agave, Muddled Mint. Topped with Club Soda

SKINNY MAYRA-GARITA | 15

Casamingos Blanco Tequila, Cointreau, Lime Juice, Fresh Fruit

FRUIT CHOICES (OR COMBO):

STRAWBERRY, RASPBERRY, BLUEBERRY, PINEAPPLE, BLACKBERRY

DESSERTS

SCOOP OF VANILLA ICE CREAM | 3 GF

BLUEBERRY BREAD PUDDING | 13

Warm, flaky bread pudding with fresh blueberries, fresh mint, house blueberry sauce and a scoop of vanilla ice cream

CHEESECAKE TRIO | 10

A trio of creamy cheesecake—strawberry, key lime, blueberry with a dollop of whipped cream

CHOCOLATE BLISS CAKE | 12

A slice of heaven with our moist chocolate cake with a scoop of ice cream & rich chocolate drizzle

COOKIE SKILLET | 12

Molten chocolate chip cookie, warm & gooey, topped with a scoop of vanilla ice cream

COFFEE | 4 CAPPUCINO | 5 ESPRESSO | 3

SODAS | 3.5 (FREE REFILLS)

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

Mocktail Specials | 7

STRAWBERRY NOJITO

Lime Juice, Sprite, Mint, Fresh Strawberries

PASSIONFRUIT REFRESHER

Lime Juice, Tonic, Passionfruit, Tajin Rim

RASPBERRY PEACH LEMONADE

Raspberry & Peach Syrup. Soda, Lemonade

CUCUMBER LEMONADE

Lime Juice, Cucumbers, Soda, Lemonade, Tajin Rim

SELTZERS Cherry, Lime, Mango, Pineapple, Grapefruit

HIGH NOON | 4.5% | Vodka Seltzer | 8

BEER

ON DRAFT

MODELO | Pilsner | 4.4% | Mexico | 7

STELLA | Pilsner | 5.2% | Belgium | 7

REVOLUTION ANTI-HERO | IPA | 6.7% | 8

HOPULAR KID | Pale Ale | 5.5% | Alter Brewing Co | Downers Grove | 7

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

MICHELOB ULTRA | 3.8% | St. Louis | 5.5

MILLER LITE | 4.2% | Milwaukee | 4.5

GUINNESS (CAN) | 4.2% | Ireland | 6

PERONI | 5.1% | Italy | 6

PERONI ZERO | 0% | Italy | 5

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

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