

Johnny's Downtown

1406 W 6th St Ste 1 44113-1300 · +12166230055 · Updated: Jan 14, 2026

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RAW BAR 8

Jumbo Shrimp Cocktail	\$4.50
Hawaiian Tuna Sashimi	\$12.50
With Hot Mustard	
Selection of Oysters on Half Shell	\$3.50
Chilled Lobster	
Alaskan King Crab	\$4.25
Jumbo Lump Crab Salad	\$10.95
Small Tower	\$78.95
2 Oysters, 2 Shrimp Cocktail, 4oz King Crab, 1/2 Maine Lobster & Claw. Lump Crab Cocktail, Tuna Sashimi with Micro Greens & Lemon Zest	
Large Tower	\$98.95
4 Oysters, 4 Shrimp Cocktail, 8oz King Crab, Whole Maine Lobster & Claw, Lump Crab Cocktail, Tuna Sashimi with Micro Greens & Lemon Zest	

APPETIZERS 13

Baked Escargot with Garlic Butter	\$12.95
Mozzarella Marinara	\$9.95
Sautéed Stuffed Calamari	\$16.95
Steak Tartar with Pommes Frites	AVAILABLE OPTIONS
	\$14.95
	\$21.95
Chef's Tasting of Foie Gras	
Sauteed Frog Legs ~ Salsa Verde	\$16.95
Braised Pork Belly	\$14.95
With Fennel, Honey, & Red Pepper Flakes	
Burrata	\$14.95
With Balsamic Cherry Tomatoes, Kale Pesto, & Grilled Bread	

Grilled Flat Bread	\$10.95
with Roasted Tomatoes, Mozzarella, Caramelized Onions, and Balsamic	
Peppercorn Duck Breast	\$16.95
Walnuts, Sun-dried Cherries, Goat Cheese, & Frangelico	
Crostino al Prosciutto	\$12.95
Toasted Ciabatta, Melted Bocconcino Mozzarella, Arugula, Fresh Lemon & Extra Virgin Olive Oil	
Mussels Provencal	\$12.95
Local Beer Braised with Pommes Frites	
Steamed Littleneck Clams	\$14.95
With Andouille, Chick Peas, Blistered Tomatoes, Fennel, Herbs & Garlic Crostini	

SOUP & SALADS 5

Soup du Jour	\$8.95
French Onion	\$8.95
Chopped Kale, Marcona Almonds, Lemon & Honey	\$10.95
Traditional Caesar Salad	\$9.50
Romaine Lettuce tossed with Garlic Croutons, Caesar Dressing & Anchovies	
Nicoise Salad	AVAILABLE OPTIONS
Grilled Ahi, Egg, Tomato, Green Beans, Potato, Olives & Vinaigrette	
	\$16.95
	\$24.95

ENTREES 15

Italian Feast	\$34.95
Scampi, Shrimp, Scallops, & mussels with Marinara Sauce over Linguini	
Home-Made Gnocchi	\$28.95
Shrimp, Broccoli, Heavy Cream, & Romano Cheese	
Pasta Puttanesca	\$28.95
Sweet Bell Pepper Fettuccini with Shrimp, Romano, & Cayenne Cream	
Home-Made Angel Hair	\$28.95
With Marinara Sauce & Veal Meatballs	
Veal Scallopini & Shrimp	\$34.95
Sauteed with Marinara Sauce and Served Over Linguini	
Potato Crusted Grouper	\$40.95
Sauteed & Oven Baked ~ Served with Lemon Butter	
Pan Seared Lake Erie Walleye	\$38.95
With Marinated Vegetables, Harissa, & Basil Oil	

Grilled Long Bone Veal Chop	\$46.95
Charred Bell Peppers, Sautéed Mushrooms, & Soppressata	
Long Bone Veal Chop	\$46.95
Pounded & Breaded Chop Sautéed in Extra Virgin Olive Oil, topped with Tomato Concasse, Arugula, & Aged Balsamic	
Veal Parmesan	\$32.95
Breaded Veal with Melted Mozzarella & Broccoli Rabe	
Panko Romano Crusted Lamb Chop	\$34.95
Sautéed & Perfumed with Lemon & Rosemary	
Filet of Beef au Poivre	\$40.95
With Green Peppercorn, Sherry, Cognac, & Demi Glaze	
Filet Mignon	\$10.95
Chargrilled with Portabella, Cabernet Demi Glace & Garlic Crostini	
Braised Short Ribs of Beef	\$32.95
With Garlic Risotto & Vegetables	
Filet of Beef & Lobster	\$36.95
Wrapped in a Puff Pastry with Chardonnay Cream	

STARTERS 4

Fried Mozzarella Marinara	\$5.00
Veal Stuffed Banana Peppers	\$8.00
Soup du Jour	\$6.00
French Onion Soup Gratin	\$5.00

SALADS 5

Yellowfin Tuna Nicoise	\$12.00
Pan Seared Tuna Rare with Mixed Greens, Roasted Potatoes, Baby Tomatoes, Kalamata Olives, Chopped Egg, & Pickled Onion	
Seared Scallop & Wilted Arugula	\$12.00
Pan Seared Jumbo Scallops, Warm Arugula, Roasted Sweet Onion, Toasted Almonds, Crumbled Feta, Extra Virgin Olive Oil & Balsamic	
Chicken Walnut	\$10.00
Grilled Chicken, House Greens, Toasted Walnuts, Seasonal Berries, Red Bell Pepper, English Cucumber, & Carrot Finished with Honey Mustard Dressing	

Classic Caesar

Chopped Romaine with Caesar Dressing, Herbed Croutons & Shaved Provolone

AVAILABLE OPTIONS

\$5.00

Add Filet Mignon: \$6.00

Add Chicken: \$5.00

Add Jumbo Shrimp:

\$7.00

Boston Wedge

Boston Lettuce, Applewood Bacon, Crumbled Bleu Cheese, Chopped Egg, Red Onion & Creamy Spanish Sherry Vinaigrette

\$7.00

BURGERS & SANDWICHES 6

Gourmet Burger

Aged Cheddar, Maytag Bleu, Foie Gras (5), Truffled Chèvre

\$15.00

Johnny's Burger

Caramelized Onion, Mushrooms, Roasted Peppers, Banana Peppers

\$12.00

Cheese Burger

Cheddar, Swiss, Pepper Jack, Provolone

\$10.00

Peppered Ribeye & Gorgonzola

Peppercorn Crusted Ribeye, Caramelized Onion, Gorgonzola, Demi Glace on Grilled Thick-Sliced Italian

\$10.00

Veal Meatball Crostino

Toasted Italian Bread, Marinara, Mozzarella, & Pecorino Romano

\$9.00

Chicken Milanese

Olive Oil Fried Chicken, Marinara, Bocconcini Mozzarella on Toasted Herb Ciabatta & Balsamic Glazed Arugula

\$10.00

PASTA 4

Chicken & Sausage Scarpiello

Italian Sausage, Chicken, Peppers, Mushrooms, Lemon, Basil, & Linguini

\$13.00

Seafood Fettuccini

Shrimp, Scallops, Mussels, Lobster Chardonnay Cream & Red Pepper Fettuccini

\$14.00

Veal Meatball

Veal Meatballs with Johnny's Classic Marinara & Angel Hair Pasta

\$12.00

Arugula Chicken

Grilled Chicken, Roasted Tomatoes, Baby Arugula, Shaved Romano, & Penne Pasta

\$12.00

DINNER CLASSICS 5

Grilled Filet

Chargrilled Petite Filet Mignon with Mushroom Port Demi Glace

\$15.00

Veal Marsala	\$13.00
Sauteed Veal Scaloppini with Mushrooms, Marsala Wine, & Veal Stock	
Steak au Poivre	\$15.00
Peppercorn Crusted Petite Filet with Sherry Cognac Demi Glace	
Cedar Planked Salmon	\$12.00
Cedar Plank Roasted with Heirloom Tomatoes & Citrus Herb Butter	
Potato Crusted Grouper	\$13.00
Sauteed Black Grouped in Potato Crust with Lemon Beurre Blanc	