

APPETIZERS....

CHIPOTLE FRIES House cut fries served with truffle oil, pico de gallo, feta, arugula and chipotle garlic aioli	\$ 15
Guacamole Dip Homemade guacamole served with corn tortilla chips, pico de gallo and feta	\$16
FRIED CALAMARI MIX OF CALAMARI AND JALAPENOS TOSSED IN BUTTERMILK BATTER AND FRIED UNTIL GOLDEN, WITH MARINARA SAUCE AND RANCH	\$17
CRAB ARANCINI HAND MADE ARANCINI, STUFFED WITH CRAB, SPINACH AND PARM, SERVED WITH CHIPOTLE AOLI AND ARUGULA	\$19
FLATBREAD BAKED TO PERFECTION, TOPPED WITH PESTO, CORN, ROASTED TOMATOES, ARUGULA, FRESH MOZZARELLA, BALSAMIC REDUCTION DRIZZLE ADD: CHICKEN \$8, BACON \$2, PULLED PORK \$5, SHAVED STEAK \$6	\$15
Potato Skins Seven Skins loaded with a Monterey Cheddar Blend, crumbled bacon, scallions, and sour cream	\$16
Steak & Cheese Springrolls Shaved Sirloin, cheddar and gouda blend, wrapped in house, served with a spicy tomato sauce	\$17
SPINACH ARTICHOKE DIP A creamy blend of cheeses with spinach and artichokes topped with fried shallots, corn tortilla chips	\$17
Johnnie's Famous Meatballs House ground beef mixed with herbs, parmesan, bread crumbs and spices. simmered in our own marinara. Served with grilled crostini	\$16
KENMORE TRIANGLES QUESADILLAS, PULLED BUFFALO CHICKEN, MONTERERY JACK, PICO DE GALLO, GUACAMOLE AND SOUR CREAM	\$16
CHICKEN DRUMSTICKS CHAR GRILLED DRUMSTICKS TOSSED IN YOUR CHOICE OF BBQ OR A HOUSE MADE BUFFALO SAUCE SERVED WITH BLUE CHEESE	\$16

compe e can ape

SUUPS &	? SALAUS	
JOHNNIE'S HOUSE SALAD SIDE \$7 FULL \$13	Caprese Salad	\$15
Baby greens, tomato, cucumbers, red onions, carrots, kalamata olives with our house made Sherry Vinaigrette dressing	Heirloom tomatoes, fresh mozzarella , Arugula, basil pesto With a balsamic reduction	
CAESAR SALAD* SIDE \$7 FULL \$13		
Romaine, parmesan croutons, white anchovies and classic dressing	Clam Chowder	\$14
SANTA FÉ SALAD CHOPPED ROMAINE, BLACK BEANS, CORN, RED ONIONS, AVOCADO, TOMATOES, CILANTRO, BLACK OLIVES, TORTILLA STRIPS, MONTERREY JACK CHEESE	CREAMY HOMEMADE CHOWDER, WITH CLAMS, POTATOES, ONIONS, CORN, CARROTS, CELERY AND BACON BITS ADD LOBSTER \$13	
AND RANCH DRESSING	1	
ADD TO YO	UR SALAD	
GRILLED CHICKEN\$8	3 STEAK*\$10	

Salmon*\$12 Shrimp\$12 LOBSTER.......\$13 CRAB CAKES......\$13

SANDWICHES & BURGERS

Most sandwiches are served with fries, pickle, lettuce and tomato . Burgers are 80z and ground in house using a custom blend of prime angus sirloin, and chuck. Sub Parmesan Truffle Fries (\$2)

Johnnie's House Burger* Applewood bacon, Balsamic onions and cheddar cheese	\$21
FENWAY BURGER* Buffalo Bleu cheese sauce, guacamole, peppers and onions	\$21
PINEAPPLE CHICKEN SANDWICH GRILLED BREAST TOPPED WITH PEPPER JACK, BACON, CHARRED PINEAPPLE AND A CHIPOTLE GARLIC AIOLI	\$20
PULLED PORK SLOW COOKED BBQ PORK, PIMENTO CHEESE SAUCE TOPPED WITH FRIED ONIONS	\$18
FENWAY SAUSAGE. Traditional sausage, peppers and onions	\$16
Steak & Cheese Hoagie Shaved Sirloin, Gouda/cheddar blend, with Sautéed onions and Jalapenos	\$17
REUBEN	\$18
CRAB CAKE SANDWICH Breaded lump crab meat, guacamole and chipotle aioli	\$24
PORTABELLA SANDWICH GRILLED PORTABELLA, HOUSE PESTO, BALSAMIC ONIONS, PROVOLONE CHEESE	\$16
entrees	
ENTREES ** STEAK TIPS* HOUSE MARINATED SIRLOIN TIPS, MASHED POTATOES, GREEN BEANS AND BBQ SAUCE.	\$31
STEAK TIPS* HOUSE MARINATED SIRLOIN TIPS, MASHED POTATOES, GREEN BEANS AND BBQ SAUCE. FISH & CHIPS	\$31 \$23
Steak tips* House marinated sirloin tips, mashed potatoes, green beans and bbq sauce.	
STEAK TIPS* HOUSE MARINATED SIRLOIN TIPS, MASHED POTATOES, GREEN BEANS AND BBQ SAUCE. FISH & CHIPS BEER BATTERED HADDOCK FRIED UNTIL GOLDEN, SERVED WITH FRIES, COLESLAW AND TARTAR SALMON*	\$23
STEAK TIPS* HOUSE MARINATED SIRLOIN TIPS, MASHED POTATOES, GREEN BEANS AND BBQ SAUCE. FISH & CHIPS BEER BATTERED HADDOCK FRIED UNTIL GOLDEN, SERVED WITH FRIES, COLESLAW AND TARTAR SALMON* PAN SEARED, SERVED ON A BED OF RISOTTO WITH TOMATO, MUSHROOMS, SPINACH, CORN, FRESH	\$23

SIDES

FRENCH FRIES MAC & CHEESE TRUFFLE PARMESAN FRIES
GREEN BEANS SAUTÉED SPINACH COLESLAW
RISOTTO \$9 MASHED POTATOES

