

<u>STARTERS</u>
Bucket of Shrimp - Over ½ lb., you peel them
Onion Rings - Hand dipped and bronzed to perfection
♥ French Onion Soup - Homemade stock, baked under a crust of melted cheese4.25
♥ French Onion Soup - Without cheese
Cheesy Garlic Bread5.95
Buffalo Wings - Hot and spicy boneless chicken served with dipping sauce7.25
Shrimp Cocktail - Five Pieces
Breaded Chicken Tenders - Served with ranch dressing
Soup du Jour - Made fresh dailyCup 2.85 / Bowl 3.50
Cowpoke Steak Salad - Lettuce topped with corn, red onions, tortilla strips, steak & our special BBQ ranch dressing
Caesar Salad - The traditional salad with eggs and croutons
♥ Chef's Salad - Smoked ham, turkey, assorted cheeses, tomatoes, diced egg & choice of dressing
Looking for a great wine with your salad? Try a glass of chardonnay.
Bleu Cheese crumbles
SANDWICHES Include Johnny's house salad and french fries.
Chopped Steak burger Deluxe - 1/3 lb. hand packed steak trimmings9.95 Add American, Cheddar or Swiss cheese and grilled onions50 More
The Prime Sandwich - Slow roasted and tender, served open faced14.95
Stockman's Steak Sandwich - Diced sirloin topped with grilled onions and mozzarella cheese & served on a toasted bun
SPECIALITY DINNERS Broiled Ginger Chicken Breast - Marinated in fresh ginger and spices14.95
Sweet Breads - A favorite speciality served broiled or breaded, with tartar sauce14.50
Deep Fried Half Chicken - Hand breaded13.50 All white or dark 1.50 extra.
Husker Pork Chop - The best the Midwest has to offer
Chicken Fried Steak - Homemade, lightly breaded and served with Johnny's special mushroom sauce
♥Smaller Portions For the smaller appetite, half portion of Ginger Chicken or Chicken Fried Steak11.25
Sample these great specialities with a glass of shiraz.
Trade Up Exchange salad for a bowl of soup or baked potato for a loaded baked potato1.00 Exchange salad for a small Ceasar Salad

STEAKS

Johnny's Cafe is proud to be serving Midwest Corn-fed Beef. Combining the great taste of USDA Choice Midwest beef with the third generation of the Kawa family assures you the finest in Midwest dining. Each steak is individually selected, hand cut and aged on premise.

Chateaubriand (For Two) - The royalty of cuts, hand carved at your table and served with sauteed mushrooms
T- Bone - The "T" stands for tremendous in size and flavor, over 1 lb26.95
Porterhouse - 22 oz., the first two premium cuts past the pin bone31.95
Omaha Strip Steak - Better than the famed K.C. or N.Y., 12 ounces25.95
Broiled Ribeye Steak - Our butcher's favorite steak, best marbling, 13 oz24.95
Top Sirloin / Club Steak - Two names, one great cut
Native Filet Mignon - 9 oz., more tender when cooked under Medium Well29.95
♥Petite Filet Mignon - 6 oz, more tender when cooked under Medium Well22.95
Surf & Turf - 6 ounce Petite Filet and 5 ounce Lobster Tail. Market Price.
Sauteed Fresh Mushrooms
Try one of these great steaks with a glass of Merlot.

PRIME RIB OF BEEF

Slow Roasted and Hand-Cut to Order.

Cowboy Cut of Prime Rib, Au Jus , 11 oz	22.95
Junior Cowboy Cut of Prime Rib of Beef, Au Jus - 9 oz	19.95
Diamond Jim Cut of Prime Rib - Over 1 pound	.29.95
Perfect with a glass of Cabernet Sauvignon.	

♥Broiled Lobster Tail - Served with drawn butter. 5 oz. or two 5 oz. Market Price.

Half Portion Orange Roughy - For the smaller appetite, 6 ounces......14.95

Try these delicious fish entree's with a glass of Chardonnay.

All Dinners Include: Salad with Johnny's famous house dressing and fresh baked rolls and butter. Choice of potato: au-gratin, baked, hashbrowns or french fries.

How do you like your steak? Use our temperature guide:

RARE - Red and Cool

MEDIUM RARE - Red Center

MEDIUM - Pink Center

MEDIUM WELL - No Pink

WELL DONE - Cooked throughout, not responsible



These symbols represent a Johnny's Café Signature Menu Item.

♥ In cooperation with Methodist Health Systems, we are pleased to offer healthy selections that are approved by dietitians and are low in fat, cholesterol and sodium. For more information call Health Touch One, 331-1111.

An Automatic 18% gratuity will be added to parties of 8 or more. Plate charge \$3.00. Set-up (soup, salad, bread and butter) charge \$4.50. Additional charge for shared meals (comes with 1 side item) \$3.00.







DESSERTS

Homemade Bread Pudding

Topped with a Jack Daniels creme sauce. 4.75

Fresh Baked Apple or Cherry Pie Better than Grandma's. 3.75

Fresh Baked Pecan Pie

Try this one warmed up. 4.25

Robert's Ice cream

Choice of vanilla or sherbet. Scoop **2.25** / Dish **3.75**

Ice Cream Turtle Pie

Chocolate & vanilla ice cream layered with chocolate fudge, caramel & bits of pecan. **4.75**

Sundaes

Choice of Chocolate, Caramel, Creme de Menthe or Wine. 1 Scoop **2.50** / 3 Scoops **4.25**

Hot Fudge Sundae

Can't go wrong with this classic, three scoops smothered in fudge. **4.95**

Traditional Cheesecake

Baked fresh and delicious. **4.50** Add cherries or strawberries for only **1.50**

Oreo Cheesecake

Oreo crust with chunks of cookies and topped with chocolate. **5.00**

PAYMENT

Johnny's Cafe happily accepts cash and all major credit cards.

A 18% gratuity will be added to parties of eight or more persons.

WONDERING WHAT MAKES US FAMOUS AND DIFFERENT FROM ALL THE REST...

Our complimentary cottage cheese spread.

Our 'from scratch' mushroom wine sauce.

Our complimentary liver pate on the first weekend of every month.

Our fresh baked desserts.

Our hand-cut, aged, premiere steaks.

Our commitment to produce 'from scratch', quality food and serve it to you, our customers, with prompt and courteous service.



HISTORY

In 1922, Frank Kawa, a Polish immigrant, purchased a 10-seat saloon named Johnny's Cafe. As the establishment became a success & the stockyards began to boom, Frank made a few changes: guns were banned, electricity was added and the restaurant was expanded. Frank focused on offering quality food and professional service. During the Stockyards' peak Johnny's Cafe was open from 6am until 1am every day with the Coffee Shop and dining rooms open for lunch and dinner.

During the early 1960's, Frank passed away leaving his sons Tom & Jack in control of daily operation of the restaurant. The early 1970's brought a major remodeling of Johnny's Cafe as carpet was laid and the second floor removed, the kitchen was relocated, the interior redecorated and the front doors were commissioned. The 1970's also saw many changes in South Omaha. The construction of the Kennedy Freeway began and many longstanding businesses such as Phillips Department Store and the South Omaha Fruit Market left the area.

The 1980's brought with it a need to create a healthier menu. Johnny's Cafe added many chicken and fish specialties to the menu.

In the 1990's, Kari & Sally Kawa joined the restaurant as the third generation of Kawa's continue to run Johnny's Cafe as it was from the beginning.

In 2001 Johnny's Cafe was a location shoot for the movie "About Schmidt" starring Jack Nicholson.

GENERAL INFORMATION

Johnny's Cafe has on-premise banquet facilities that can accommodate groups from 10-200 people.

Johnny's Cafe offers a wide selection of Catering Services.

Johnny's Cafe is open on Thanksgiving, Mother's Day, and Easter featuring Special Menus.



COCKTAILS & LIBATIONS

We proudly pour a premium well:

Jack Daniels Bourbon
Dewars Scotch
Bombay Gin
Finlandia Vodka
Bacardi Rum
Korbel Brandy

Wines by the Glass

Domino Cabernet Domino Merlot Domino Chardonnay Domino White Zinfandel	5.75 5.75 5.75 5.75
Handcraft Petite Sirah 181 Merlot Massimo Malbec Gnarly Head Authentic Red Gnarly Head Pinot Grigio	7.00 7.00 7.00 7.00 7.00
Black Stallion Cabernet Brazin Dry Creek Zinfandel Irony Pinot Noir Black Stallion Chardonnay	8.00 8.00 8.00 8.00

Johnny's Cafe also offers a full range of wines, champagnes and sparkling wines. Please ask to see the Captain's List for a full list of wines by the bottle.

CLASSIC COCKTAILS

Margarita (rocks or frozen)
Daiquiri
Old Fashion
Pina Colada
Manhattan

BOTTLED BEERS

Budweiser
Bud Light
Miller Lite
MGD
Coors Light
Sam Adams
Michelob Ultra
O'Douls
Heineken & Heineken Dark
Lucky Bucket
Boulevard Wheat

MARTINIS

Tanqueray • Bombay Sapphire Stoly • Chopin • Ketel One • Absolut

AFTER DINNER DRINKS

Kahlua Supreme Grasshopper Pink Squirrel Stinger Chocolate Martini





