

JOHN & TONY'S

WINE CLUB • BAR • BANQUETS

RED & WHITE SANGRIA

GLASS \$7.50 PITCHER \$25

WHITE WINE

SPARKLING

	6 oz	8 oz	BOTTLE
Mionetto Prosecco (split)	10.25		
JT's Sparkling Wine (5 oz. flute)	5.25		23

SLIGHTLY SWEET

	6 oz	8 oz	BOTTLE
White Zinfandel, Crow Canyon - California	6.25	8.25	23
Riesling, Hirschbasch - Mosel, Germany	6.50	8.50	24
Riesling Piesporter, Hirschbasch - Mosel, Germany	7.25	9.50	26
Peach Moscato, Villa Jolanda - Piedmont, Italy	7.25	9.50	26
Moscato D'Asti, Bricco Riella - DOCG, Italy	9.25	12.25	33

LIGHT & FRUITY

	6 oz	8 oz	BOTTLE
Pinot Grigio, Folonari - Italy	6.50	8.50	28 carafe
Pinot Grigio, Rocca - Veneto, Italy	7.75	10.25	29
Sauvignon Blanc, Sea Pearl - Marlborough County, New Zealand	7.75	10.25	29

FULL BODIED

	6 oz	8 oz	BOTTLE
Chardonnay, John & Tony's	6.50	8.50	32 carafe
Chardonnay, Black Station - California	8.25	11.00	30

RED WINE

LIGHT, FRUITY RED

	6 oz	8 oz	BOTTLE
Pink Moscato, Innocent Bystander - Victoria, Australia	9.25	12.25	33
Pinot Noir, Folonari - Italy	7.25	9.50	28 carafe
Pinot Noir, Tortoise Creek - "Mission Grove" California	8.25	11.00	30

MEDIUM BODIED

	6 oz	8 oz	BOTTLE
Merlot, John & Tony's	6.50	8.50	32 carafe
Malbec, John & Tony's	6.50	8.50	32 carafe
Merlot, Milbrandt Traditions - Colombia Valley, Washington	9.25	12.25	33
Chianti Classico, Cetamura - DOCCG, Italy	9.25	12.25	33
Malbec, Santa Julia - Mendoza, Argentina			27

ROBUST & RICH

	6 oz	8 oz	BOTTLE
Red Blend, John & Tony's	6.50	8.50	32 carafe
Black Station, Red Blend - California	7.50	9.75	28
Cabernet Sauvignon, John & Tony's	6.50	8.50	32 carafe
DeLoach Cabernet Sauvignon - California	9.00	12.00	33
Obsidian Ridge, Cabernet Sauvignon - California			55
Raymond Limited 40 th Anniversary Cabernet Sauvignon - Napa Valley			70

Join our Wine Club Today!

630-520-0593

APPETIZERS

FRESH BRUSCHETTA ^V	7.99
ripe tomato, basil, onion, parmesan & balsamic glaze on garlic toast	
MOZZARELLA STICKS.....	7.99
breaded & served with marinara	
FRIED ZUCCHINI STRIPS.....	7.99
breaded & served with marinara	
BACON-WRAPPED DATES.....	8.99
sweet red pepper butter sauce	
SAUSAGE & PEPPERS ^{GF}	9.99
sautéed in olive oil & garlic	
FLAMING SAGANAKI ^V	9.99
flamed tableside with brandy & finished with fresh lemon	
CRISPY CALAMARI.....	12.99
hand cut & served with cocktail sauce	
SHRIMP STUFFED MUSHROOMS.....	12.99
garlic bread crumbs in a delectable champagne dill sauce	
SHRIMP DE JONGHE.....	12.99
blanketed in soft, garlic & sherry-laced bread crumbs	

SOUPS & SALADS

BAKED FRENCH ONION SOUP.....	6.99
baked with aged kasseri cheese & crostini	
MINISTRONE SOUP ^V	3.50 4.99
fresh vegetables, beans & pasta in a light tomato broth	
CAESAR SALAD ^V	5.99 8.99
crisp romaine, creamy caesar dressing, croutons, parmesan & garlic toast	
CHOPPED SALAD ^{GF}	10.99
avocado, tortilla strips, tomato, bacon, red onion, corn, bleu cheese, romaine, cilantro-lime vinaigrette	
THE WEDGE ^{GF}	8.99
giant iceberg wedge, tomato, bacon, bleu cheese dressing	
GREEK SALAD.....	9.99
fresh salad mix, olives, red onion, bell peppers, tomato, pepperoncini, feta cheese, garlic toast, oregano vinaigrette	

ADD to any salad only: Chicken 5 Calamari 6
Salmon 8 Shrimp 8
Flat Iron Steak 9

Dressings: Italian, balsamic, ranch, 1000 island, french, bleu cheese, honey mustard, creamy garlic, cilantro-lime

CRISPY CALAMARI

hand cut & served with cocktail sauce
12.99

BAKED FRENCH ONION SOUP

baked with aged kasseri cheese & crostini
6.99

FINGER FOOD

STEAK TACOS ^{GF} (3).....	12.99
corn tortillas, blend of cheese, lettuce, pico de gallo, salsa on side	
ANGUS BURGER SLIDERS (3).....	10.50
cheddar, grilled onion & pickle...add'l sliders \$3.50 each	
PULLED PORK SLIDERS (3).....	10.50
smoked & barbecued...add'l sliders \$3.50 each	
FILET MIGNON SLIDERS (3).....	15.00
caramelized onion, horseradish sauce...add'l sliders \$5 each	
CRISPY WINGS (10).....	12.99
battered, deep fried & served with celery	
BAJA FISH TACOS ^{GF} (3).....	12.99
cajun tilapia in corn tortillas, blend of cheese, red cabbage, pico de gallo, cilantro, avocado, tequila-lime sauce	
FIVE-CHEESE FLATBREAD.....	9.99
provolone, mozzarella, cheddar, jack & parmesan with fresh basil	
CHICAGO CLASSIC FLATBREAD.....	10.99
sausage, bell peppers, onion & mushroom	
TRE CARNI FLATBREAD.....	11.99
sausage, pepperoni & country ham	
CHICKEN TENDERS.....	10.99
served over fries with honey mustard	

HAND-MADE BURGERS

Served with fries. Add \$1.50 to substitute sweet potato fries or tater tots. Add soup or dinner salad \$2.79

STEAKHOUSE BURGER.....	10.99
lettuce, tomato, onion & pickles on a buttery brioche bun	
cheeses \$1: swiss, cheddar, goat cheese, bleu, American, pepper jack	
ingredients: mushrooms \$.50, grilled onions \$.50, bacon \$2, avocado \$2	
PATTY MELT.....	11.99
grilled onions & American cheese on marble rye	
BACON JAM BURGER.....	13.99
homemade bacon jam, smoked bacon & bleu cheese on brioche	
COWBOY BURGER.....	12.99
smoked bacon, grilled onions, barbecue sauce, pepper jack & cheddar cheeses on brioche bun	

SANDWICHES & WRAPS

Served with fries. Add \$1.50 to substitute sweet potato fries or tater tots. Add soup or dinner salad \$2.79

PULLED PORK.....	11.99
smoked & barbecued on a buttery brioche bun	
REUBEN STACK.....	14.99
1/2 lb. lean corned beef, swiss, sauerkraut & 1000 island, marble rye	
CUBANO.....	11.99
pulled pork, sliced ham, sliced pickles & cubano sauce, buttery brioche	
CHICKEN AVOCADO WRAP.....	12.99
avocado, chicken, lettuce, tomato, swiss & mayo in a flour tortilla	
BUFFALO CHICKEN WRAP.....	12.99
spicy chicken tenders, lettuce, tomato, bleu cheese dressing	
CHICKEN BLT CLUB.....	10.99
bacon, lettuce, tomato & mayo on white toast	

^V **VEGETARIAN** ^{GF} **GLUTEN FREE** - prepared in a sterile environment but finished where wheat products are present

‡Please alert your server of any food allergies prior to ordering.

We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

STEAKS & CHOPS

Served with roasted red potatoes & choice of soup or house salad
Add \$3.99 to substitute french onion soup or caesar salad

J&T'S HOUSE RIBEYE ^{GF}	9 oz.	21
HAND CUT & DRY AGED on premises with herbs, olive oil & garlic	18 oz.	35
FLAT IRON DUO ^{GF}		23
butcher's secret. twin 6 oz. marinated cuts, well marbled, tender & flavorful.		
NEW YORK STRIP ^{GF}		34
13 oz. cut broiled to its fullest flavor		
APPLE & BOURBON GLAZED PORK CHOP ^{GF}		18
topped with bourbon apples...add 2nd chop \$9		

PETITE FILET MIGNON ^{GF}	28
6 oz. cut of the most tender steak	
FILET MIGNON ^{GF}	35
8 oz. cut of the most tender steak	
"LONG BONE" VEAL CHOP ^{GF}	31
very special bone-in cut from the rib	
BABY BACK RIBS	18
meaty half slab with zesty barbecue sauce...full slab add \$9	
PARMESAN-CRUSTED PORK CHOP	18
add 2nd chop \$9	

ADD A CRUST OR SAUCE 3.00 EACH

CRUSTS: Peppercorn · Bleu · Parmesan · Loaded Mashed
SAUCES: Bordelaise · Béarnaise

ADD SURF TO YOUR TURF

PARMESAN-CRUSTED LOBSTER TAIL \$18.99
SHRIMP DE JONGHE \$12.99

CHICKEN & VEAL

Choice of soup or house salad.

Add \$3.99 to substitute french onion soup or caesar salad

CHICKEN PICCATA	17
chicken breast sautéed in lemon butter & capers on linguine	
CHICKEN DE JONGHE	18
chicken breast blanketed in soft, garlic & sherry-laced bread crumbs	
CHICKEN PARMESAN	17
chicken breast, classic preparation on spaghetti with garlic bread	
VEAL PICCATA	25
sautéed with lemon butter & capers on linguine	
VEAL MADEIRA	25
sautéed with wine & mushrooms on fettuccine	
VEAL PARMESAN	25
classic Italian preparation on spaghetti with garlic bread	

FRESH SEAFOOD

Choice of soup or house salad.

Add \$3.99 to substitute french onion soup or caesar salad

TILAPIA WITH PINEAPPLE SALSA ^{GF}	17
light cajun breading, roasted red pepper butter sauce, rice pilaf	
FISH & CHIPS BASKET	16
battered & deep fried cod with tartar sauce, served over fries	
SHRIMP DE JONGHE	22
blanketed in soft, garlic & sherry-laced bread crumbs with sautéed broccoli	
WALLEYE PIKE Broiled or Fried	21
served with sautéed broccoli & tartar sauce	
BROILED SALMON ^{GF}	21
creamy champagne dill sauce, rice pilaf	
SALMON DI GAMBERI ^{GF}	25
shrimp, mushroom, spinach, cherry tomato, lemon butter, rice pilaf	

FRESH PASTAS

Served with garlic toast & choice of soup or house salad. Gluten-Free penne pasta available \$4
Add \$3.99 to substitute french onion soup or caesar salad

	Half	Full		Half	Full
FETTUCCINE ALFREDO ^V	11	14	DRUNKEN SEAFOOD PENNE		25
classic with broccoli; add chicken \$5, shrimp \$8			shrimp, salmon & calamari in a rich vodka sauce		
RAVIOLI QUATTRO FORMAGGI ^V	11	14	CAVATELLI & ITALIAN SAUSAGE	13	16
ricotta, romano, parmesan, asiago, creamy tomato sauce			spicy sausage, tomato sauce, garnished with goat cheese		
SAUSAGE & VODKA PENNE	13	16	EGGPLANT PARMESAN ^V	13	16
our signature vodka sauce with spicy sausage			spaghetti marinara & mozzarella		
LINGUINE POMODORO ^V	10	12	CARBONARA	13	16
red sauce with fresh basil. add chicken \$5, sausage \$5, shrimp \$8			country ham, onion, peas, white wine, spaghetti, rich cream sauce add chicken \$5, shrimp \$8		

CREATE YOUR OWN PASTA \$10 HALF, \$12 FULL

1- CHOOSE A PASTA

SPAGHETTI LINGUINE FETTUCCINE PENNE
GLUTEN-FREE PENNE (\$4)
CHEESE RAVIOLI (\$3) CAVATELLI (\$1)



2- CHOOSE A SAUCE

OIL & GARLIC MEAT SAUCE ALFREDO (\$2)
MARINARA POMODORO CARBONARA (\$4)
CREAMY TOMATO VODKA (\$2) ARRABIATA

VEGETABLES \$1.50

CHEESE \$3

MEATS \$4

SPINACH	BROCCOLI	BELL PEPPERS	CHICKEN	COUNTRY HAM
ONION	ASPARAGUS (\$2)	MUSHROOMS	ITALIAN SAUSAGE	BACON
PEAS	CHERRY TOMATOES	SUN-DRIED	STEAK (\$9)	VEAL (\$9)
			SALMON (\$8)	SHRIMP (\$8)

SPLIT-PLATE CHARGE \$3

†Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, Especially if you have certain medical conditions.

STEAK TEMP GUIDE

We do not recommend our steaks cooked
medium well or well done

- RARE** very red, cool center
- MEDIUM RARE**red, warm center
- MEDIUM**..... pink, hot center
- MEDIUM WELL**.....dull, pink center
- WELL**..... broiled throughout

SIDE DISHES

	<i>additional side</i>	<i>choose one with entrée</i>
ROASTED RED POTATOES	3. ⁹⁹	Included
RICE PILAF	3. ⁹⁹	Included
SAUTÉED BROCCOLI.....	3. ⁹⁹	Included
BAKED POTATO	3. ⁹⁹	Included
LOADED BAKED POTATO	5. ⁹⁹	3. ⁹⁹
LOADED MASHED POTATO.....	5. ⁹⁹	3. ⁹⁹
GRILLED ASPARAGUS.....	5. ⁹⁹	3. ⁹⁹
SAUTÉED MUSHROOM CAPS.....	5. ⁹⁹	3. ⁹⁹
GARLIC SAUTÉED SPINACH	5. ⁹⁹	3. ⁹⁹
SHRIMP DE JONGHE	12. ⁹⁹	
PARMESAN-CRUSTED LOBSTER TAIL.....	18. ⁹⁹	

JD'S KIDS MENU

must be under age 12

CHICKEN FINGERS	7. ⁹⁹
<small>with honey mustard & fries</small>	
GRILLED CHEESE ^V	6. ⁹⁹
<small>served with fries</small>	
CHEESEBURGER SLIDERS	7. ⁹⁹
<small>two mini burgers with American cheese & served with fries</small>	
KIDS PASTA MARINARA	7. ⁹⁹
KIDS CHEESE RAVIOLI MARINARA.....	7. ⁹⁹
FLAT IRON STEAK & MASHED POTATO ^{GF}	14. ⁹⁹
KIDDY COCKTAIL	1. ⁵⁰
KIDS MILK / CHOCOLATE MILK.....	1. ⁵⁰
APPLE JUICE / ORANGE JUICE.....	1. ⁵⁰
KIDS SOFT DRINK	1. ⁵⁰

SUNDAY BRUNCH BUFFET

INCLUDES MIMOSAS, COFFEE, SOFT DRINKS
CUSTOM OMELETS, CREPES, DESSERTS
HUGE VARIETY!

A suggested gratuity of 18% may be added to parties of 8 or more.
It is company policy that guests have the right to determine
the final amount of gratuity free from compulsion or negotiation.

DRAFT BEER

	14 ^{OZ}	20 ^{OZ}	PITCHER
Miller Lite	4.25	6.00	16
North Coast Scrimshaw - American Pilsner	6.00	8.50	22
Bell's Two Hearted Ale - American IPA	6.00	8.50	22
Half Acre Daisy Cutter - American Pale Ale	6.00	8.50	22
Stella Artois - Belgian Lager	6.00	8.50	22
Great Lakes Elliot Ness - Amber Lager	6.00	8.50	22
Bell's Kalamazoo Stout	6.00	8.50	22
Two Brothers Pinball - Juicy Hopped Pale Ale	6.00	8.50	22
Manager's Pick		Market Price	

BOTTLED BEER

Miller Lite	4.00
MGD 64	4.00
Coors Light	4.00
Budweiser	4.00
Bud Light	4.00
Blue Moon	5.50
Corona	5.50
Heineken	5.50
Angry Orchard Cider	5.50
Two Bros Prairie Path ^{GF}	6.00
Non-Alcoholic	6.00
Domestic Buckets (5)	15.00
Import Buckets (5)	20.00

COFFEE & TEA

Regular or Decaf Coffee,
Hot Tea 2.75

Espresso 3.50, Double Espresso 5,
Cappuccino 4.50

SOFT DRINKS

7UP, RC, Diet Rite, Lemonade,
Iced Tea, Raspberry Iced Tea,
Root Beer, Ginger Ale
2.75

Red Bull 6

MARTINIS

PURPLE POMEGRANATE

citrus vodka, pomegranate, splash Razz 10

ISLAND OF CAPRI

melon liquor, Blue Curacao,
pineapple juice, splash 7UP 10

COSMOPOLITAN

vodka, triple sec, lime juice,
cranberry juice 9

CHOCOLAT ROYAL

vanilla vodka, chocolate, Bailey's 12

TITI MARTINI

citrus vodka, orange,
pineapple & cranberry 10

PEACH BELLINI

citrus vodka, peach & orange juice,
champagne 10

COCKTAILS

LOUISVILLE LEMONADE

Bulleit Bourbon, lemonade,
splash triple sec 11

MOSCOW MULE

Tito's Vodka,
fresh lime & ginger beer 11

MANHATTAN

Bulleit Bourbon, sweet vermouth,
bitters & cherry juice 12

ITALIAN MARGARITA

Jose Cuervo, amaretto,
triple sec, sweet & sour 9

OLD FASHIONED

Bulleit Bourbon, bitters,
muddled fruit, splash soda 12

SANGRIA RED/WHITE

Made from our premium wines of the month
Glass 7.5 Pitcher 25