

JIM JOHNSTON'S STEAKHOUSE & PUB EST. 1979

APPETIZERS

SPRING ROLLS

3 vegetable spring rolls served with sweet & sour sauce 12

CHILI 11

ZUCCHINI STICKS 11

CHICKEN TENDERS 12

SHRIMP COCKTAIL 15

BUFFALO WINGS 14

Sauces: Classic Buffalo, Mango Habañero, Garlic Parmesan, Honey Garlic, or Thai Chili

POTATO SKINS 11

MOZZARELLA STICKS 10

ONION RINGS 10

JALAPENO POPPERS 11

SWEET POTATO FRIES 10

FRENCH ONION SOUP 8

Join our Rewards!



SCAN THE QR CODE

TO JOIN OUR LOYALTY PROGRAM!

Earn 1 point for every \$1 you spend on food!

Receive a \$10 discount for every

200 points redeemed!

TRY OUR 10oz. ANGUS BURGER

Served on a brioche roll with French fries, coleslaw and pickle. 17

Sub. Sweet Potato Fries or Onion Rings +3

EXTRA TOPPINGS +1 each.

American Cheese • Cheddar Cheese
Sautéed Onions • Mozzarella Cheese • Mushrooms
Finlandia Swiss • Pizza Topping

BACON +2

BLUE CHEESE +2

Buy a Gift
CERTIFICATE

Sold in any denomination
Ask your server or order online!

From the GRILL

Served with: Tossed Salad, Vegetable, Choice of Baked or Mashed Potato, French Fries or Rice

12 OZ. NEW YORK STRIP *

Boneless Certified Angus NY strip
grilled to perfection 35

COWBOY STEAK *

16oz C.A.B. bone-in ribeye 39

PRIME RIB AU JUS *

(FRI. & SAT. ONLY)

Choice beef slow roasted to retain the juice,
flavor & tenderness. 35

20 OZ. T-BONE STEAK *

"If you like a bone, this is your steak!" 36

FILET MIGNON *

The most tender of all steaks 35

BABY BACK RIBS

Full rack slow roasted so they fall off the bone 27

DOUBLE CUT GRILLED PORK CHOPS

Extra lean boneless pork chops
grilled to perfection 30

16 OZ. VEAL CHOP 34

LAMB CHOPS

Three grilled domestic chops
served with mint jelly 33

GRILLED NORTH ATLANTIC SALMON 33

JUMBO SEA SCALLOPS

Jumbo sea scallops with lemon butter 33

BROILED CHOPPED SIRLOIN

10 oz. fresh ground beef topped
with an onion ring 23

SLICED STEAK PLATTER

Thinly sliced N.Y. sirloin served
on toast points 25

CHICKEN PARMESAN

Served with house salad 25

GRILLED CHICKEN BREAST

Tender grilled chicken breast marinated
with a balsamic glaze, served with rice
and vegetables 25

Fresh SALADS

CHEF SALAD

Mixed greens topped with julienne of fresh turkey breast,
Black Forest ham, Finlandia Swiss cheese, grape tomatoes,
cucumbers, and sliced hardboiled egg 19

TAVERN SALAD

Spring mix with grilled chicken, goat cheese, raisins,
walnuts, sliced apples and balsamic vinaigrette dressing 20

GRILLED SHRIMP CAESAR SALAD

Grilled shrimp served over fresh romaine with
our zesty caesar dressing 19

CHICKEN CAESAR

Choice of grilled or blackened served over fresh romaine
with our zesty caesar dressing 18

CALIFORNIA COBB SALAD

Grilled chicken, roasted peppers, avocado, grape tomatoes,
cucumbers, smoked bacon, and crumbled bleu cheese
over a fresh bed of lettuce 20

*These items may be served undercooked. Consuming raw or undercooked meat, poultry, seafood, shell fish, or eggs may increase your risk for food-borne illness.

PUB SPECIALS

CHICKEN POT PIE

Served with house salad 21.95

OPEN FACED HOT TURKEY

With homemade turkey gravy, mashed potatoes or French fries 20

OPEN FACED HOT ROAST BEEF

With country brown gravy, mashed potatoes or French fries 20

FRENCH DIP AU JUS

Lean roast beef served with melted Finlandia Swiss Cheese on ciabatta bread with French fries 19

GRILLED CHICKEN SANDWICH

Fresh chicken breast cooked on our open charcoal grill and served on a brioche roll with lettuce, tomato, crisp applewood smoked bacon, melted muenster cheese, French fries and coleslaw 17

SIRLOIN STEAK SANDWICH

More than 1/2 lb. of choice NY Sirloin, served on toast points with French fries and coleslaw 22

PUB CLUB

Turkey or Roast Beef, served with French fries 17

CLASSIC REUBEN

Lean corn beef piled high on toasted rye bread with sauerkraut, Russian dressing and melted Finlandia Swiss cheese. Served with French fries, coleslaw and pickle 20

FISH & CHIPS

Our delicious battered Haddock fried golden brown 19

PULLED PORK SANDWICH

Served on ciabatta bread with French fries 17

WINE SELECTIONS

Red

CABERNET SAUVIGNON, Beringer, California 9

CABERNET SAUVIGNON, Hess Select, California 11

MERLOT, Beringer, California 9

PINOT NOIR, Mezza Corona, Italy 9

MALBEC, Altos, Argentina 9

CHIANTI, Ruffino, Italy 9

White

CHARDONNAY, Beringer, California 9

CHARDONNAY, Kendall Jackson, California 11

PINOT GRIGIO, Mezza Corona, Italy 9

PINOT GRIGIO, Santa Margherita, Italy 15

SAUVIGNON BLANC, Beringer, California 9

SAUVIGNON BLANC, Matua, New Zealand 11

MOSCATO, Beringer, California 9

RIESLING, Woodbridge, California 9

PROSECCO, Avissi, Italy 10

Blush

WHITE ZINFANDEL, Corbett Canyon, California 9

ROSE, Crios, Argentina 9

The MARTINI List

RASPBERRY MARTINI

Ketel one, lemon juice, fresh raspberry, topped with Prosecco

ARUBATINI

Mango malibu, chambord, pineapple juice

CHOCOLATE MARTINI

Stoli vanilla vodka, Baileys, Crème de Cacao, Frangelico, chocolate syrup, milk

FRENCH KISS

Stoli vanilla, Chambord liqueur & a splash of pineapple juice

PEACH SANGRIA

White zinfandel, peach Schnapps, splash of pineapple juice & sprite

CLASSIC OLD FASHIONED

Served over a big cube

MELONTINI

Midori melon, dry vermouth, pineapple juice, splash of lemon juice, dash of bitters

PEACHTINI

Absolut peach, peach Schnapps, splash of sour mix

POMEGRANATE MARTINI

Pomegranate vodka, Pama liqueur, Cointreau

ESPRESSOTINI

Stoli vanilla, Baileys irish cream, shot of espresso, topped with coffee beans

BEERS

DRAFTS

COORS LIGHT
GOOSE IPA
SAM ADAMS Seasonal
GUINNESS

STELLA ARTOIS
YUENGLING LAGER
BUD
MILLER LITE

MICHELOB ULTRA
BLUE MOON
SIERRA NEVADA
BUD LIGHT

BOTTLES

HEINEKEN
CORONA
CORONA LIGHT

ANGRY ORCHARD HARD CIDER
AMSTEL LIGHT
MAHEINEKEN ZERO Non-Alcoholic

Sweet Endings

DESSERTS

CHEESECAKE 9

NEW YORK BLACKOUT CAKE 9

BROWNIE ALA MODE 9

HOT APPLE PIE WITH ICE CREAM 9

APPLE PIE 8

ICE CREAM 5

CARROT LAYER CAKE 9

RICE PUDDING 7