

- Dinner Menu -

All dine-in tables receive a complimentary order of Marilyn's garlic & herb focaccia.

- Appetizers -

STUFFED BANANA PEPPERS

Hot yellow wax peppers stuffed with a combination of veal, beef, pork, fresh herbs, cheeses, & a dash of spice. Topped with a spicy red sauce & melted fresh mozz. 15

MARGARITA SHRIMP COCKTAIL

Tequila lime marinated shrimp sautéed with fresh herbs & spice. Served with a zesty Mexican-style cocktail sauce. 16

KOREAN CHICKEN BITES

Trimmed organic whole muscle chicken breast cut in to chunks then dredged & deep fried till golden brown, & then again until extra crispy. Tossed in an authentic Dakgangjeong sauce & garnished with sesame, scallion, & chiles. 15

WISEGUY SLIDERS

Four of our homemade meatballs on Breadworks slider rolls topped with Calabrian soppressata, fresh mozzarella, a splash of our Sunday red sauce, & pepperoncini peppers. 14

JOHNNY'S CANDIED BACON

Thick sliced applewood smoked bacon with a secret mix of brown sugar & spices baked in. Slightly sweet, slightly hot, slightly salty... Extremely addictive. 13

GENERAL TSO'S CAULIFLOWER

A tasty riff on a classic. Fresh cauliflower florets dusted with cornstarch, lightly battered, & fried before being tossed in our own classic General Tso's sauce. Garnished with fresh scallion & toasted sesame seed. 15

SUMMER DIPPING PLATE

Calabrian soppressata, sliced heirloom tomatoes, fresh basil, grilled Breadworks crostini, hand-pulled Liuzzi burrata, fresh grapes, aged balsamic, spiced EVOO, Park sharp provolone, & grated pecorino romano. 18

BUFFALO SHRIMP FRIES

Fresh cut boardwalk style Burbank potatoes deep fried & covered with our house buffalo sauce, a bounty of hand-breaded shrimp & topped with melted queso & shredded jack cheese. Finished with bleu cheese crumbles & scallion. 16

- Soups -

MINISTRATA MARITATA

Wedding Soup - This recipe is a family heirloom & closely guarded secret. It's authentic & robust flavors reside in the marriage of the ingredients. We hope you enjoy it as much as we do! cup 5 bowl 7

CHEF'S SELECTION

Also known as the soup of the day, our daily chef's selection is scratch-made with seasonal ingredients. Ask your server for details on today's offering. cup 5 bowl 7

- Side Salads -

CHEF'S

Mixed greens, heirloom baby tomato, cucumber, slab bacon, & sharp white cheddar cheese. Served with our house ranch dressing on the side. 6

GARDEN

Mixed greens, heirloom baby tomato, cucumber, olive, red onion, & crouton. Served with our house italian vinaigrette on the side. 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- Entree Salads -

Imported Bleu Cheese Crumbles - 2, Extra dressing - 1 (take \$5 off for 1/2 size portion)

MARILYN'S SUNDAY SALAD

Fresh mixed greens, tomato, cucumber, aged asiago cheese, olives, ham, raisins & almonds. Served dressed & exclusively with Marilyn's Sunday dressing. 15
Chicken - 17, Steak - 21, Shrimp - 19, Salmon - 21

STRAWBERRY & WALNUT

Fresh chopped romaine mixed with baby spinach & greens, then adorned with fresh strawberries, candied walnuts, & feta cheese. Topped with your choice of blackened protein. Served with a champagne vinaigrette dressing. 15
Chicken - 17, Steak - 21, Shrimp - 19, Salmon - 21

PITTSBURGH CHOP CHOP

Your choice of protein grilled to your liking, with house cut fries, chopped fresh greens, small diced veggies, hardboiled egg, tomato, crouton, & candied bacon pieces. Served with our own celery seed dressing. 15
Chicken - 17, Steak - 21, Shrimp - 19, Salmon - 21

SURF & TURF

Jumbo shrimp, scallops, & Prime Angus beef with grilled asparagus, roasted tomato, marinated portobello mushroom, black olive, roasted red bell pepper, & white cheddar. Served dressed with Marilyn's robust Italian dressing. 24

Scratch-made House Dressings - Marilyn's Famous House Vinaigrette, Ranch, Bleu Cheese, Italian, Balsamic, Celery Seed, Champagne Vinaigrette

- Sandwiches -

All sandwiches are served with fresh-cut Idaho Burbank french fries unless noted.

GRILLED CHICKEN CAPRESE

An Italian seasoned & grilled 8 oz. organic chicken breast topped with roasted garlic heirloom tomatoes, melted fresh mozzarella, a parmesan cheese crisp, fresh basil, & a balsamic drizzle on a brioche roll. 14

JIMMY'S STEAK & CHEESE

Shaved Angus beef chopped on the flat top with caramelized onions & white american cheese on an 8" Amoroso roll. Try it with hot pepper relish for some added kick! 15

CHOPHOUSE CHICKEN

An 8 oz. organic chicken breast grilled & topped with Park sharp provolone, sautéed mushrooms, & grilled onions. Finished with our signature chophouse steak sauce. 14

MARILYN'S ULTIMATE BURGERS

Fresh Black Angus Reserve short rib, brisket, & chuck in the ultimate grind. The result is juicy burger bliss. A 1/3 lb. hand-formed & grilled patty, with lettuce, tomato, onion, & pickle on Breadworks brioche. Condiments of your choice. 12
- make it a double burger 16
- add white cheddar or American 13
- add candied bacon 15
- add slab bacon 15

BLACKENED SHRIMP BURGER

Chopped jumbo shrimp with shallot, red bell pepper, lemon juice, fresh herbs, & spice, formed into a patty then blackened in cast iron & dressed with cajun slaw. 15

PRIME RIB FRENCH DIP

Shaved Prime Ribeye beef on an 8" roll with melted gruyere cheese & a robust herbed jus on the side. Served with fresh-cut seasoned fries. 15
-add house horseradish sauce 16

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- Signature Pasta Bakes -

add a side soup or a side Marilyn's salad with accompanying dinner entree 3

THE ABE FROMAN

Straight from the 'Sausage King of Chicago' we present your own personal combination of imported ziti, house-made Sicilian sausage, ground beef, house Sunday sauce, & a blend of Italian cheeses all mixed together then topped with provolone & mozzarella. Fired in the oven till melted & bubbly. Finished with a splash of sauce & fresh basil. 26

BLUSH PRIMAVERA

Our signature blush sauce tossed with seasonal roasted summer vegetables, sun-dried tomatoes, feta, hand-pulled ricotta, & fresh herbs. The pasta is then covered with mozzarella & provolone & fired till ooey gooey deliciousness. Finished with a splash of blush sauce & parmesan. 25

AN ODE TO CARMELA

Carmela Soprano's ziti was as big of a star in the show as was Tony. This is our homage to her. Hand-pulled ricotta, fresh mozzarella, provolone, & parmesan cheeses mixed with imported ziti, fresh basil, & a garlicky tomato marinara then topped off with more fresh mozzarella & provolone. Loaded in the oven & fired till browned & bubbly. Finished with a splash of marinara & parmesan. 25

I KNOW IT WAS YOU 'FREDO!

We combine our luxuriously rich alfredo sauce with grilled chicken breast, imported ziti, wilted baby spinach, & a blend of Italian cheeses. Once loaded in to the baking dish, the pasta is covered over with mozzarella & provolone. Finished with a splash of alfredo sauce & fresh parsley. 28

- Pasta -

add a side soup or a side Marilyn's salad with accompanying dinner entree 3

GNOCCHI

We have to give a monstrous amount of gratitude to Clara Cellurale for passing down this cherished heirloom. All of our gnocchi preparations are made in house from scratch.

- classic - red sauce, basil, grated parmesan. 17
- pesto - fresh basil pesto, grated parmesan. 19
- braised beef - braised beef, mushroom, grated parmesan 25

LEMON RICOTTA GIGLI

Imported Tuscan gigli pasta (think tiny little lasagna rolls) tossed with imported Fontanella yellow cherry tomatoes, summer squash, fresh chives, & parsley in a bright lemon & hand-pulled Liuzzi ricotta sauce. Finished with parmesan & lemon zest. 24

JIMMY'S SPECIAL DELUXE

Grilled Italian marinated chicken breast set atop roasted burst cherry tomatoes marinated in garlic & EVOO, tossed with fresh chopped basil, spicy house-made sausage, fresh bucatini pasta, & Locatelli. 26

- add sauteed banana peppers 28

CACIO E PEPE

This is our family version of 'cacio e pepe'. Growing up we just called it white spaghetti. Imported picci pasta from Florence, Italy, tossed with mounds of freshly grated pecorino romano cheese & fresh cracked black pepper. 21

- with blackened chicken breast 26
- with blackened beef tenderloin 39
- with blackened jumbo shrimp 28
- with whole roasted banana peppers 25

SCRATCH-MADE SPAGHETTI

Made from scratch just like Clara would do every Sunday.

- with red sauce, romano cheese, & meatballs 19
- with garlic, olive oil, parmesan, & grilled chicken 21
- with alfredo, parmesan, & grilled chicken 24
- with blush vodka creme & grilled chicken 24
- with alfredo, parmesan, & grilled shrimp 26
- with blush vodka creme & grilled shrimp 26
- with spicy red sauce & stuffed banana peppers 26
- with alfredo, parmesan, & pan-seared scallops 29
- with blush vodka creme & pan-seared scallops 29

JOHNNY'S GIOVANNI CAVATAPPI

Fresh house-made sausage crumbled & blended with sautéed onions, red bell peppers, & hot banana peppers, then simmered in our homemade red sauce. Topped with freshly grated Locatelli & served with toasted garlic ciabatta. 22

SHRIMP & SCALLOP DIAVOLA

Colossal scallops & jumbo shrimp with our house-made pasta tossed in a spicy Calabrian chile & garlic tomato sauce with crushed red pepper, fresh parsley & basil. Finished with Calabrian chiles, grated pecorino & parmesan cheeses. 34

CHARDONNAY SHRIMP SCAMPI

Butterflied shrimp sautéed in a chardonnay, garlic, & butter scampi sauce, with hot banana peppers, heirloom tomatoes, parmesan, & scallions, tossed with homemade fettuccine. 26

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- Land -

All of our steaks are cut from USDA graded Black Angus Reserve beef.

THE FILET

8 oz.'s of the most tender Black Angus Reserve graded beef, hand-cut from the center of the barrel & seasoned with our house rub. Served with parmesan risotto, grilled asparagus, & choice of red wine demi or Chef's steak sauce. market

THE STRIP

14 oz.'s of aged Black Angus Reserve graded beef hand-cut from the center of the loin & seasoned with our house rub. Accompanied by mashed gold taters, grilled asparagus, & choice of red wine demi or chef's steak sauce. market

JOHNNY'S PRIME BISTRO & FRITES

A 12 oz. USDA Prime graded bistro cut sirloin grilled to your liking then topped with herbed compound butter & served with a mound of fresh cut fries. 32

Accompaniments For **The Filet, The Strip, or The Bistro**

- add pan-seared colossal scallops (2) 11
- add jumbo sauteed shrimp (5) 10
- add grilled portobello mushrooms 6
- add bleu cheese 9
- add roasted fresh banana peppers 6

BLACKENED FILET TIP HASH

Black Angus Reserve beef tenderloin tips seasoned & blackened with cremini mushrooms, red bell pepper, & rough cut fingerling potatoes. Topped with two runny eggs & finished with fresh parsley. 27

PERFECTLY GRILLED CHICKEN

An 8 oz. organic whole muscle grilled chicken breast served with herb roasted fingerling potatoes, fresh seasonal sautéed vegetables, & a garlic honey drizzle. 21

LEMON CHICKEN SCALLOPINE

Thinly pounded organic chicken breast, lightly floured, then pan-seared & finished with a Meyer lemon cream sauce. Served with herbed cous cous & grilled asparagus. 25

MARILYN'S PARMESAN

Our hand-breaded chicken cutlet topped with roasted garlic beefsteak tomatoes, melted fresh mozzarella cheese, fresh basil, & parmesan, nested atop a bed of our homemade spaghetti, with our scratch-made red sauce. 22

- Bistecca Fiorentina -

When traveling through Tuscany, you will find most restaurants have their own version of a super thick-cut porterhouse steak. The porterhouse is made up of the tenderloin or filet, & what is commonly known as the strip. This bone-in Black Angus chop is always at least three fingers thick & rubbed with olive oil, coarse sea salt, & freshly cracked black pepper, then charbroiled over high heat for a wonderful crust & rare center.

★ MARILYN'S THREE FINGER PORTERHOUSE ★

Guaranteed at least two & a half inches thick. Your steak will be presented for approval before being fired on the grill. The Black Angus Reserve porterhouse chop is served rare at the table, partially cut away from the bone & accompanied by the highest quality extra virgin olive oil, coarse sea salt, & freshly cracked black pepper. Served al la carte, feeds two easily. market

- due to the size & cooking time of the steak we will not prepare this cut past mid-rare.

- Sea -

TUSCAN SALMON

Fresh Norwegian Aukra salmon lightly pan-seared with salt & pepper then finished in a sun-dried tomato cream sauce. Served with parmesan risotto & sautéed green beans. Garnished with fresh parsley & micro greens. 27

CITRUS HALIBUT

A fresh Canadian Halibut filet pan-seared & nested a top herbed cous cous & sautéed zucchini. Finished with a super flavorful citrus beurre blanc. Garnished with crispy carrots & lemon zest. 36

KENTUCKY HONEY SCALLOPS

We all know Kentucky is home to the best whiskey. Combine that elixir with honey & a few secrets, you come up with one delicious glaze that pairs perfectly with our colossal scallops. Served with parmesan risotto & grilled broccolini. 34

THE SUMMER COLOSSAL

Colossal scallops & jumbo shrimp lightly seasoned then pan-seared. Served a top fire roasted poblano peppers with jalapeno white cheddar grits, charred Mexican street corn & crumbled chorizo. 39

- Single Sides -

Mashed Yukon Gold Potatoes	5
Parmesan Risotto	8
Classic Gnocchi	9
Grilled Asparagus	7
Sauteed Vegetables	7
French Fried Potatoes	5
Herbed Cous Cous	6
Spiced Dipping Oil	2

- Shareable Sides -

Servings For Two Plus

Mashed Yukon Gold Potatoes	12
French Fried Potatoes	10
Clara's Meatballs	12
Parmesan Risotto	16
Grilled Asparagus	12
Sauteed Banana Peppers	12
Sauteed Cremini Mushrooms	12
Sauteed Seasonal Vegetables	11

- Desserts -

TOWERING CHOCOLATE CAKE

Six gigantic layers of rich chocolate cake, iced & layered with a luxurious chocolate icing & finished with chocolate cookie crumbs. 12

MARILYN'S CARROT CAKE

Layer upon layer of scrumptious carrot cake, silky cream cheese icing, chopped walnuts, & a Sailor Jerry caramel rum sauce. 12

SUMMER BERRY TART

Blueberries, raspberries, blackberries, & sliced apples baked in a hand-crimped crust. Served warm with Tahitian vanilla gelato & finished with berry compote & fresh mint. 10

MARILYN'S CANNOLI

Crispy chocolate dipped cannoli shells brimming with our scratch-made creamy mascarpone & ricotta filling, then encrusted with chopped pistachios. 8

- Drinks -

*pepsi • diet pepsi • sierra mist • dr. pepper • ginger ale • mt. dew • root beer • unsweetened tea
sweetened tea • raspberry tea • peach tea • arnold palmer • lemonade • raspberry lemonade peach
lemonade • cherry lemonade • coffee • hot tea*