



Phone: 702-263-0146  
Web: JohnnyCsDiner.com

**HOURS**  
Mon-Sun, 8:00a - 3:00p

## PANCAKES & FRENCH TOAST

<b>JC3 Bacon Dippers</b>	\$12.50
3 bacon stuffed pancakes, butter, syrup	
<b>Short Stack</b>	\$10.00
2 pancakes, butter, syrup	
<b>Fat Elvis</b>	\$13.00
French toast, bacon, banana, peanut butter, strawberries	
<b>Classic</b>	\$10.00
French toast, powdered sugar, syrup	
<b>Creme Brulee</b>	\$12.50
French toast, caramelized sugar, mixed berry compote, vanilla whipped cream	
<b>Pan Seared Foie Gras Pancakes</b>	\$27.00
<b>O la Orange</b>	
Blistered maple syrup, cracked pepper, orange segments	

## SIGNATURE BREAKFAST

Served with signature hash browns & seasonal garnish

<b>Classic Diner Breakfast*</b>	\$14.00
2 eggs any style, chicken sausage, pork sausage link, & bacon, hash browns, toast	
<b>Chicken Fried Steak*</b>	\$14.00
2 eggs, biscuit, country gravy	
<b>Biscuits N Gravy</b>	\$12.00
<b>Griddled Ham Steak*</b>	\$15.00
<b>6oz Prime USDA Black Angus</b>	\$17.50
<b>Flat Iron Steak &amp; Eggs*</b>	
2 eggs, leek-parsley lemon butter, mash browns, toast	
<b>Eggs Benedict</b>	\$14.00
English Muffin, Shaved Ham, 2 Poached Eggs, Everything Bagel Hollandaise	
<b>Breakfast "Sam"wich</b>	\$12.00
Pork Sausage, Bacon, Over Medium Egg, Cheddar, Crisp Hashbrown, Tomato, Cholula-Lime Mayo	

## OMELET OR BURRITO STYLE

Served with signature hash browns & seasonal garnish

<b>Avocado</b>	\$12.50
Tomatillo sauce, red onions, cilantro, green chile, jack cheese	
<b>Chicken</b>	\$12.50
Chicken sausage, roasted tomato, peppers caramelized onion, cheddar cheese	
<b>Vegetable</b>	\$12.50
Spinach, tomato, mushroom, caramelized onion	
<b>"OG"</b>	\$12.00
Boursin & American cheeses, chives	
<b>Ham</b>	\$12.00
Bacon, bell pepper, onion, cheddar	
<b>Super Protein</b>	\$14.00
Quinoa, Farro, Spinach, Brown Rice, Egg Whites, Bell Peppers, Corn, Black Beans	

## - BREAKFAST SIDES -

<b>Pork/Chicken Sausage, or Bacon</b>	\$4.00
<b>Signature Mash Browns</b>	\$3.00
<b>Sliced Tomato</b>	\$3.00
<b>Avocado</b>	\$3.00
<b>Seasonal Fruit</b>	\$5.00
<b>Toast</b>	\$2.00
Brioche, Wheat, Sourdough, Rye, English Muffin	

## BEVERAGES

Mothership Coffee \$4 cup	Milk \$3	OJ \$4	Apple Juice \$3	Tomato Juice \$3
Pop \$3	Strawberry or Chocolate Milkshake \$8	Root Beer Float \$7		
Super Green Smoothie: Spinach, Green Apple, Banana, Avocado, Ginger, Coconut Water				\$9

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Customers need to be aware of the risks involved in consuming raw or uncooked foods.

## SHARED APPETIZERS

<b>Avocado Toast</b>	\$12.50
Haas avocado, red wine onion, tomato, basil	
<b>Mel's Mac N Cheese</b>	\$9.00
5 cheese, cheez it crust	
<b>Fried Mozzarella</b>	\$9.00
Tomato- Basil Sauce, Grated Parmesan	
<b>Wings</b>	6 for \$9.00 12 for \$14.00
medium, hot, BBQ, teriyaki	
<b>Crispy Chicken Tenders</b>	\$10.00
5 tenders - medium, hot, BBQ, teriyaki	

## SOUP & SALADS

<b>Chef's Soup of the Day</b>	Cup \$4 Bowl \$7
<b>Chicken Caesar</b>	\$14.00
Traditional house made dressing, parmesan, brioche croutons, chicken	
<b>Chef's Seasonal Market</b>	\$14.00
<b>Iceberg Wedge</b>	\$12.00
Bacon, Pear tomato, red onion, blue cheese, balsamela reduction	
<b>Cobb</b>	\$14.00
Hard-boiled eggs, tomato, bacon, avocado, blue cheese, red onion, chicken	
<b>Taco Salad</b>	\$15.00
Ground beef, Chicken, Quinoa, Farro, Spinach, Brown Rice, Peppers, Corn, Black Beans, Sour Cream, Avocado, Lettuce, Cheddar Cheese	

## "SECRET SEASONED" PRESSED BURGERS

Choice of house made chips, fries, or coleslaw

<b>Classic Burger*</b>	\$12.50
6oz dry angus, tomato, lettuce, caramelized onion, house pickles, special sauce	
<b>Build It!</b>	
Cheddar, swiss, jack, american, blue, or brie \$1	
Avocado 3    Bacon 2    Fried Egg 2	
Caramelized Onion 1.50    Mushroom 1.50	
<b>Thanksgiving Turkey Burger</b>	\$12.50
Truffle mushroom stuffing, cranberry-mayo	
<b>LJ3 Sliders*</b>	\$12.00
Onion, american cheese, special sauce, JC pickles	
<b>Patty Melt*</b>	\$13.00
Swiss, Carmelized Onions, 1001 Sauce	

## SUBS & SANDWICHES

Choice of house made chips, fries, or coleslaw

<b>Hen House (Hot or Not)</b>	\$13.00
Fried chicken, lettuce, tomato, Cholula-lime mayo, toasted bun	
<b>YaYa's Chicken Parmesan</b>	\$14.00
Tomato- Basil Sauce, Mozzarella	
<b>Best Grilled Cheese</b>	\$13.00
Local honey, julienne apples, brie, walnuts, brioche	
<b>Big John's Philly</b>	\$14.00
Swiss or American cheese, red wine drunken onion, mushroom, hoagie roll	
<b>Reuben</b>	\$13.00
Corned beef, swiss cheese, 1001 sauce, sauerkraut, rye	
<b>Turkey B.L.T.A.</b>	\$14.50
Bacon, Crispy Pork Belly, Lettuce, Tomato, Avocado, Chipotle Aioli, Sour Dough	
<b>Pork Trifecta</b>	\$13.50
House Smoked Pork Shoulder, Ham, Pork Belly, Fried Egg, BBQ Sauce, JC Pickles	
<b>Hero</b>	\$14.00
Turkey, ham, salami, lettuce, tomato, onion, pickles, mayo, mustard, olive oil, balsamic redux, oregano, S&P, hoagie roll	
<b>Cubano</b>	\$14.00
Ham, roasted pork, swiss, mayo-mustard, dill pickle, hoagie roll	

## SWEET TREATS \$7

<b>Donut Holes</b>	
5 made to order, stuffed with whipped cream cheese, tossed in cinnamon sugar, & blueberry compote	
<b>Orange Cake</b>	
Family recipe - Orange Creamsicle Cake	
<b>Seasonal Homemade Pie</b>	

FRESH - LOCAL INGREDIENTS PRODUCED BY:  
DESERT BLOOM ECO FARMS & HERBS BY DIANE

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