Izzy's

"The Bay Area's Legendary Barbary Coast Eatery"

STARTERS

GARLIC BREAD
CHEESY GARLIC BREAD
SAUTEED MUSHROOMS
CAJUN FRIED OYSTERS
CRISPY CALAMARI
PRAWN COCKTAIL
ROASTED MUSSELS
BRUSCHETTA
DRUNKEN PRAWNS

HOUSE SALAD
CHOPPED CAESAR SALAD
HEARTS OF ROMAINE, bleu cheese crumbles
ICEBERG WEDGE, bleu cheese dressing, bacon, tomatoes
WARM GOAT CHEESE SALAD
BAY SHRIMP SALAD, Thousand Island dressing
CRAB CAKE, French fries
SALAD OF THE DAY
SOUP OF THE DAY

DINNER

Dinner items are served with your choice of two of the following accompaniments / * house specialties

FRENCH FRIES
BAKED POTATO
GARLIC WHIPPED POTATOES
CHEF'S CHOICE

*IZZY'S OWN POTATOES
*CREAMED SPINACH
SAUTÉED GREEN BEANS
STEAMED ASPARAGUS
SWEET POTATO TATER TOTS

CARROTS & ONIONS
STEAMED BROCCOLI
BAKED SWEET POTATO

STEAKS AND CHOPS

NEW YORK STRIP STEAK
NEW YORK AU POIVRE, cracked pepper, brandy sauce
STEAK DIANE, medium rare, mushroom brandy sauce
FILET MIGNON
FILET MIGNON MEDALLIONS AU POIVRE, cracked pepper, brandy sauce
BLACKENED CAJUN FILET MIGNON
TERIYAKI TOP SIRLOIN, medium, roasted pineapples
MARINATED SKIRT STEAK
PORK BABY BACK RIBS, half or full rack
PORK CHOP, apple chutney
BLACKENED CAJUN HAMBURGER STEAK
LAMB T BONE CHOPS, two or three chops
PRIME RIB, 8, 10 or 14 ounces

OUR MEAT IS WET AGED 21 DAYS
Additional / extra au poivre sauce

SEAFOOD

SNAPPER, pan seared, lemon, dill
CRAB CAKES (2)
GRILLED KING SALMON FILET, dill butter
BLACKENED SALMON, grilled pineapple salsa
REX SOLE, lemon butter sauce
CAJUN FRIED OYSTERS, French fries, jalapeno sauce
DRUNKEN PRAWNS, poached in beer, butter and Cajun spices
PRAWN PESTO PASTA, linguini, mushrooms, spinach, tomatoes
FISH AND CHIPS, snapper, tartar sauce

CHICKEN

TERIYAKI CHICKEN, breast meat, roasted pineapple
CHICKEN PICCATA, lemon butter sauce, capers
CAJUN CHICKEN PASTA, fettuccine, sundried tomatoes, bell peppers, pine nuts, Alfredo sauce
CHICKEN MARSALA, mushroom sauce
TERIYAKI CHICKEN AND ONE QUARTER BBQ PORK BABY BACK RIBS

DINNER SALADS AND BURGERS

SAN FRANCISCO SHRIMP LOUIS SALAD
TERIYAKI CHICKEN SALAD
COBB SALAD, grilled chicken breast, bleu cheese
IZZYS BUILD A BURGER (22/78 fat to lean, 40/60 chuck to round), tomato, pickle, onion, shredded lettuce, French fries

ADD BLEU, GOUDA, AMERICAN OR CHEDDAR CHEESE
ADD CARAMELIZED ONIONS OR SAUTÉED MUSHROOMS
ADD FRIED EGG
ADD EXTRA THICK VIRGINIA BACON

Corkage fee $20.00 per 750ML
Dessert fee $2.00 per person
Split Plate Charge $4.00
20% service charge added to parties of 6 or more

The consumption of raw and undercooked foods may increase your exposure to food borne illnesses