



Izzy's San Carlos

"The Bay Area's Legendary Barbary Coast Eatery"

STARTERS

GARLIC BREAD	6.95	HOUSE SALAD	8.50
CHEESY GARLIC BREAD	8.95	CHOPPED CAESAR SALAD	9.50
SAUTEED MUSHROOMS	9.95	HEARTS OF ROMAINE, bleu cheese crumbles	9.50
CAJUN FRIED OYSTERS	11.95	ICEBERG WEDGE, bleu cheese dressing, bacon, tomatoes	10.50
CRISPY CALAMARI	11.95	WARM GOAT CHEESE SALAD	10.50
PRAWN COCKTAIL	12.95	BAY SHRIMP SALAD, thousand island dressing	10.75
ROASTED MUSSELS	15.75	CRAB CAKE, french fries	11.95
BRUSCHETTA	6.95	SALAD OF THE DAY	9.95
DRUNKEN PRAWNS	16.75	SOUP OF THE DAY	Cup 4.25 Bowl 7.95

DINNER

Dinner items are served with your choice of two of the following accompaniments: (*) house specialties

FRENCH FRIES	*IZZY'S OWN POTATOES	SWEET POTATO TOTS
STEAMED BROCCOLI	*CREAMED SPINACH	SAUTEED GREEN BEANS
STEAMED ASPARAGUS		BAKED SWEET POTATO
GARLIC WHIPPED POTATOES		CARROTS & ONIONS
BAKED POTATO		CHEF'S CHOICE

STEAKS AND CHOPS

NEW YORK STRIP STEAK				34.95
NEW YORK AU POIVRE, cracked pepper, brandy sauce				36.95
FILET MIGNON				37.95
FILET MIGNON MEDALLIONS AU POIVRE, cracked pepper, brandy sauce				39.95
BLACKENED CAJUN FILET MIGNON				38.95
TERIYAKI TOP SIRLOIN, medium, roasted pineapple				24.95
MARINATED SKIRT STEAK				30.50
PORK BABY BACK RIBS	half rack	19.95	full rack	26.50
PORK CHOP, apple chutney				26.50
BLACKENED CAJUN HAMBURGER STEAK				18.75
LAMB T BONE CHOPS	two chops	26.50	three chops	31.50
PRIME RIB	8 oz.	30.95	10 oz. 34.95 14oz.	38.95

OUR MEAT IS WET AGED 21 DAYS

Additional / extra au poivre sauce \$2.00

SEAFOOD

SNAPPER, pan seared, lemon, dill	24.95
CRAB CAKES (2)	26.95
GRILLED KING SALMON FILET, dill butter	26.95
BLACKENED SALMON, grilled pineapple salsa	26.95
REX SOLE, lemon butter sauce	26.50
CAJUN FRIED OYSTERS, french fries, creamy jalapeno basil sauce	26.50
DRUNKEN PRAWNS, poached in beer, butter and cajun spices	27.95
PRAWN PESTO PASTA, linguini, mushrooms, spinach, tomatoes	23.95
FISH AND CHIPS, snapper, tartar sauce	22.95

CHICKEN

TERIYAKI CHICKEN, chicken breast, roasted pineapples	24.50
CHICKEN PICCATA, lemon butter sauce, capers	24.50
CAJUN CHICKEN PASTA, fettuccine, sundried tomatoes, bell peppers, pine nuts, alfredo sauce	23.50
CHICKEN MARSALA, marsala mushroom sauce	24.50
TERIYAKI CHICKEN AND ONE QUARTER BBQ PORK BABY BACK RIBS	24.50

DINNER SALADS AND BURGERS

SAN FRANCISCO SHRIMP LOUIS	18.95
TERIYAKI CHICKEN	16.75
COBB, grilled chicken breast, bleu cheese	17.95
IZZYS BUILD A BURGER, CLASSIC BEEF* OR SALMON**, TOMATO,PICKLE, ONION, SHREDDED LETTUCE, FRENCH FRIES	13.95

ADD BLEU, GHOUDA, AMERICAN OR CHEDDAR CHEESE \$2.00
ADD CARAMELIZED ONIONS OR SAUTEED MUSHROOMS \$1.00

ADD FRIED EGG \$2.00
ADD EXTRA THICK VIRGINIA BACON \$3.00

*22/78 FAT TO LEAN, 40/60 CHUCK TO ROUND
**BELLY MEAT, SPICY REMOULADE

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 risk of food borne illnesses*