



# Izzy's

*"The Bay Area's Legendary Barbary Coast Eatery"*

## STARTERS

GARLIC BREAD	7.25	HOUSE SALAD	8.95
CHEESY GARLIC BREAD	8.95	CHOPPED CAESAR SALAD	9.95
SAUTEED MUSHROOMS	10.50	HEARTS OF ROMAINE, bleu cheese crumbles	9.95
CAJUN FRIED OYSTERS	12.50	ICEBERG WEDGE, bleu cheese dressing, bacon, tomatoes	10.95
CRISPY CALAMARI	12.50	WARM GOAT CHEESE SALAD	10.95
PRAWN COCKTAIL	13.50	BAY SHRIMP SALAD, thousand island dressing	11.25
ROASTED MUSSELS	16.95	SALAD OF THE DAY	10.50
BRUSCHETTA	7.25	SOUP OF THE DAY	Cup 4.25 Bowl 8.50
DRUNKEN PRAWNS	16.95		

## 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				36.00
NEW YORK AU POIVRE, cracked pepper, brandy sauce				38.00
FILET MIGNON				39.00
FILET MIGNON MEDALLIONS AU POIVRE, cracked pepper, brandy sauce				41.00
BLACKENED CAJUN FILET MIGNON				40.00
TERIYAKI TOP SIRLOIN, medium, roasted pineapple				25.75
MARINATED SKIRT STEAK				31.50
PORK BABY BACK RIBS	half rack	20.75	full rack	27.50
PORK CHOP, apple chutney				27.50
BLACKENED CAJUN HAMBURGER STEAK				18.95
LAMB T BONE CHOPS	two chops	27.50	three chops	32.50
PRIME RIB	8 oz.	32.00	10 oz. 36.00 14oz. 40.00	

**OUR MEAT IS WET AGED 21 DAYS**

**Additional / extra au poivre sauce \$2.00**

## SEAFOOD

SNAPPER, pan seared, lemon dill	26.00
GRILLED KING SALMON FILET, dill butter	27.95
BLACKENED SALMON, grilled pineapple salsa	27.95
REX SOLE, lemon butter sauce	27.50
CAJUN FRIED OYSTERS, french fries, creamy jalapeno basil sauce	27.50
DRUNKEN PRAWNS, poached in beer, butter and cajun spices	28.75
PRAWN PESTO PASTA, linguini, mushrooms, spinach, tomatoes	24.75
FISH AND CHIPS, snapper, tartar sauce	23.75

## CHICKEN

TERIYAKI CHICKEN, chicken breast, roasted pineapples	25.25
CHICKEN PICCATA, lemon butter sauce, capers	25.25
CAJUN CHICKEN PASTA, fettuccine, sundried tomatoes, bell peppers, pine nuts, alfredo sauce	24.25
CHICKEN MARSALA, marsala mushroom sauce	25.25

## DINNER SALADS AND BURGERS

SAN FRANCISCO SHRIMP LOUIS	27.75
TERIYAKI CHICKEN	17.25
COBB, grilled chicken breast, bleu cheese	23.75
IZZYS BUILD A BURGER, TOMATO,PICKLE, ONION, SHREDDED LETTUCE, FRENCH FRIES	14.50

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 \$2.50 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\**