



# Izzy's

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

## STARTERS

GARLIC BREAD	7.95	HOUSE SALAD	9.95
CHEESY GARLIC BREAD	9.50	CHOPPED CAESAR SALAD	10.95
SAUTEED MUSHROOMS	11.50	HEARTS OF ROMAINE, bleu cheese crumbles	10.95
CAJUN FRIED OYSTERS	13.75	ICEBERG WEDGE, bleu cheese dressing, bacon, tomatoes	11.95
CRISPY CALAMARI	13.75	WARM GOAT CHEESE SALAD	11.95
PRAWN COCKTAIL	14.95	BAY SHRIMP SALAD, thousand island dressing	12.50
ROASTED MUSSELS	18.95	SALAD OF THE DAY	11.50
BRUSCHETTA	7.95	SOUP OF THE DAY	Cup 5.25 Bowl 9.50
DRUNKEN PRAWNS	18.95		

## 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				39.50
NEW YORK AU POIVRE, cracked pepper, brandy sauce				41.50
FILET MIGNON		6 oz	8 oz	42.95
FILET MIGNON MEDALLIONS AU POIVRE, cracked pepper, brandy sauce				45.00
BLACKENED CAJUN FILET MIGNON				44.00
MARINATED SKIRT STEAK				34.50
PORK BABY BACK RIBS	half rack	22.95	full rack	30.25
PORK CHOP, apple chutney				30.25
BLACKENED CAJUN HAMBURGER STEAK				20.95
LAMB T BONE CHOPS	two chops	30.25	three chops	35.75
PRIME RIB	8 oz.	35.25	10 oz. 39.25 14 oz.	43.25

**OUR MEAT IS WET AGED 21 DAYS**

**Additional / extra au poivre sauce \$3.00**

## SEAFOOD

SNAPPER, pan seared, lemon dill	28.95
GRILLED KING SALMON FILET, dill butter	30.75
BLACKENED SALMON, grilled pineapple salsa	30.75
REX SOLE, lemon butter sauce	30.25
CAJUN FRIED OYSTERS, french fries, creamy jalapeno basil sauce	30.25
DRUNKEN PRAWNS, poached in beer, butter and cajun spices	31.50
PRAWN PESTO PASTA, linguini, mushrooms, spinach, tomatoes	27.25
FISH AND CHIPS, snapper, tartar sauce	26.00

## CHICKEN

TERIYAKI CHICKEN, chicken breast, roasted pineapples	27.75
CHICKEN PICCATA, lemon butter sauce, capers	27.75
CAJUN CHICKEN PASTA, fettuccine, sundried tomatoes, bell peppers, pine nuts, alfredo sauce	26.75
CHICKEN MARSALA, marsala mushroom sauce	27.75

## DINNER SALADS AND BURGERS

SAN FRANCISCO SHRIMP LOUIS	30.50
TERIYAKI CHICKEN	18.95
COBB, grilled chicken breast, bleu cheese	26.00
IZZYS BUILD A BURGER, TOMATO,PICKLE, ONION, SHREDDED LETTUCE, FRENCH FRIES	15.95

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

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

\*22/78 FAT TO LEAN, 40/60 CHUCK TO ROUND

*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\**