



HARRY & IZZY'S

DINNER MENU

FEATURE STARTER

ST. ELMO SHRIMP COCKTAIL 15.95

OTHER APPETIZERS

MINI BONE-IN FILET CHOPS brushed with our signature herb butter	15
SPICY ASIAN SHRIMP rock shrimp, hand-breaded & tossed in chili aioli	12
CALAMARI lightly hand-breaded & served with sweet chili sauce	10
SEARED TUNA* sesame seed crusted, with sushi rice & soy cilantro ginger sauce	13
HOUSE SMOKED SALMON sliced tomatoes, cucumbers & lemon caper cream cheese	10
TOASTED RAVIOLI with bolognese sauce	9
RED PEPPER MEATBALLS-Spicy!	9
BEEF CARPACCIO*	12
FRIED CHICKEN boneless, with bbq or honey mustard (buffalo style with bleu cheese - add \$2)	10
FRENCH ONION SOUP	8
SOUP OF THE DAY (\$3 for a cup)	5

SALADS

GARBAGE SALAD with shrimp, Italian meats, cheese, artichokes, hearts of palm, cucumbers, celery, carrots, tomatoes & house dressing	10
OVEN ROASTED BEET SALAD with Indiana goat cheese, oranges, candied walnuts, green beans, mesclun & tarragon vinaigrette	8
TOMATO & MOZZARELLA with fresh basil & extra virgin olive oil	MKT

ROMAINE HEARTS with julienned apples, bleu cheese, candied walnuts & champagne rosemary vinaigrette	8
CAESAR SALAD	8
SMOKED SALMON SPINACH SALAD with Indiana goat cheese, applewood smoked bacon, roasted corn & whole grain mustard vinaigrette	14
WEDGE SALAD	8

STEAKS, CHOPS & CHICKEN

Served with choice of side

IZZY STYLE N.Y. STRIP 14 oz rolled in cracked peppercorn, pan-seared & served on orange brandy butter sauce	41
FILET MIGNON 8 oz/12 oz	35/41
BONE-IN FILET 14 oz	49
NEW YORK STRIP 14 oz	37
BONE-IN RIBEYE 20 oz	46
RIBEYE 14 oz	34
CHOPPED STEAK 16 oz with bleu cheese & sautéed onions	23
LAMB RACK	32
HOUSE SMOKED PORK CHOPS	19
VEAL CHOP pounded & breaded with bone-in, served with arugula & a lemon caper sauce	33
GRILLED CHICKEN BREAST with side of bbq sauce	16

ENHANCE YOUR STEAK

SAUTEED MUSHROOMS	5
SAUTEED ONIONS	2
BLEU CHEESE	3
IZZY STYLE	4
OSCAR STYLE	7
3 FRIED SHRIMP	14
SOUTH AFRICAN LOBSTER TAIL	MKT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.

PASTA

FETTUCCHINE ALFREDO	18
choice of chicken, shrimp or salmon	
BAKED TUSCAN	14
spinach, artichokes, roasted & sun-dried tomatoes, caramelized onions & cavatappi baked with pesto cream sauce	
ROASTED CHICKEN RIGATONI	15
with peppers, sun-dried tomatoes, caramelized onions & balsamic cream sauce	
PAN SEARED SCALLOPS	30
with soba noodles, carrots & baby bok choy in a miso soy vinaigrette. Topped with grilled fresh pineapple salsa	

SEAFOOD

Served with choice of side

BLACKENED CATFISH	19
JUMBO FRIED SHRIMP	27
SOUTH AFRICAN LOBSTER TAILS	MKT
FISH & CHIPS	19
beer battered & served with a side of coleslaw	
FRESH SALMON	28
lightly seasoned & grilled (Oscar style - add \$ 7)	
GRILLED YELLOW FIN TUNA	MKT
sushi rice & soy cilantro ginger sauce	

BRICK OVEN BAKED PIZZA

DOWNTOWN SPECIAL	12
pepperoni, sausage & seasonal mushrooms	
TUSCAN	12
pesto ricotta, mozzarella, spinach, artichokes, roasted & sun-dried tomatoes & caramelized onions (with chicken - add \$ 2)	
ST. ELMO PRIME RIB	14
creamy horseradish ricotta, campfire onion marmalade, seasonal mushrooms & white cheddar	
BBQ CHICKEN PIZZA	12
with shredded chicken, red onion, cilantro & smoked gouda	
TRADITIONAL CHEESE	10
fresh tomato sauce, mozzarella & oregano (additional toppings: pepperoni, seasonal mushrooms, caramelized onions, sausage - add \$ 1 each)	

SLIDERS

Individually priced at \$ 5

FILET
SHRIMP PO BOY
FISH

SANDWICHES

Served with house-cut fries or coleslaw

STEAKBURGER	12
with cheese, lettuce, tomato, onion & spicy mayo (with applewood smoked bacon - add \$ 2)	
ST. ELMO PRIME RIB SANDWICH	14
sliced & served with white cheddar, au jus & creamy horseradish sauce	
GRILLED CHICKEN CLUB	12
sliced chicken, ham, applewood bacon, cheddar, Swiss, lettuce, tomato & spicy mayo	
TURKEY BURGER	11
with lettuce, tomato, onion & tarragon spicy mayo	

SIDES

Included with selected menu items (à la carte - \$ 3)

FRESH VEGETABLES
HOUSE-CUT FRENCH FRIES
CHEF'S SEASONAL RICE
MASHED POTATOES

Substitute the following sides - add \$ 1 (à la carte - \$ 4)

FRIED GREEN TOMATOES
HOUSE-MADE ONION RINGS
POTATO PANCAKES

Substitute the following side - add \$ 4 (à la carte - \$ 7)

CREAMED SPINACH

HOMEMADE DESSERTS

SIGNATURE BROWNIE	8
with vanilla ice cream, hot fudge, caramel sauce & candied pecans	
APPLE CHERRY CRISP	7
with streusel topping (à la mode - add \$ 2.50)	
CREME BRULEE	7
traditional vanilla bean custard	

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