

DINNER MENU

APPETIZERS

IZZY'S SUMMER BRUSCHETTA \$9

*Ricotta, lemon, basil, fig, macerated tomato.

ITALIAN SIRLOIN BITES \$11

*Marinara, arugula, fresh mozzarella, Italian seasoned sirloin tips.

KENNEBEC HOT CHIPS \$8

*Fresh Kennebec chips, pork carnitas, salsa verde, shredded pepperjack cheese.

LOADED JERK FRIES \$9

*Jerk seasoned fries, melted goat cheese, mango chutney, chopped cilantro. Add over easy egg \$1

IZZY'S CHIPS AND SALSA \$5

*Fresh corn tortilla chips served with our fresh house-made salsa.

ORANGE SESAME AHI TUNA \$12

*Orange ponzu sauce, sesame, rice noodle, seaweed salad.

IZZY'S HERBED RED PEPPER HUMMUS \$8

*Grilled pita, parsley, lemon.

STEAMED MUSSELS \$9

Fresh steamed mussels tossed in a white wine and herbed butter sauce.

MAIN

All entrées served with choice of nightly starch and vegetable. All House Pastas served with choice of soup or salad. Add a side House or Caesar salad for \$2.50 or a cup of soup for \$3

Steak Toppers: Fried Green Tomato and Mozzarella Medallion \$3, Sauteed Portabella Mushroom \$4, Fried Sage Pesto \$3, Bleu Cheese Crust \$3, Lemon Pepper Shrimp Skewer(6) \$5

FILET 8 OZ \$28

SIGNATURE RIBEYE 14 OZ \$30

*Prime, bacon jalapeño butter.

PETITE SIRLOIN 8 OZ \$16

*Fried sage pesto.

IZZY'S ST. LOUIS RIBS

1/2 Rack - \$17, Full Rack - \$26

*Slow roasted ribs with house-made peach BBQ sauce.

FISH & CHIPS \$13

*Tender and flaky cod, beer battered and served with house cut fries and signature slaw.

SOUTHWEST PORK CHOP \$16

*10oz frenched, salsa verde, pico de gallo, blend of southwest seasonings.

SMOKED FRIED CHICKEN \$13

*4 piece dark meat only, Smoked infused,

JERKED ATLANTIC SALMON \$18

*Mango chutney, crispy spinach, fresh jerk spices.

ROASTED AIRLINE CHICKEN \$15

*10oz airline chicken, mushroom demi sauce, marinated portabella mushroom.

FETTUCCINI ARRABIATA Meatball \$15 • Vegetarian \$13

*Spicy house-made marinara, fresh vegetables and thin sliced jalapeño. Served with soup or salad.

SEAFOOD SCAMPI \$18

*Mussels, shrimp, bay scallops, tomato, spinach, house-made noodles, house-made scampi sauce.

IZZY'S POMODORA \$13

*Blend of cherry, roma and fried green tomatoes, fresh mozzarella, arugula and extra virgin olive oil. Served with choice of soup or salad.

EGGPLANT PARMESAN \$14

*Rolled and stuffed with fresh mozzarella, marinara sauce, parmesan and fresh basil. Served with a cup of soup or side salad.

LIGHTER FARE

CREOLE SALMON CAKE SALAD \$13

*Fresh salmon cakes, grilled romaine wedge, carrots, bell peppers, cucumber remoulade dressing.

SMOKED PEACH BBQ BURGER \$13

*8 oz blend of prime cuts, pulled pork, pepperjack cheese, fried green tomato, smoked peach BBQ. Served with house cut Kennebec fries.

SUMMER WATERMELON SALAD \$10

*Mixture of greens, fresh watermelon, candied pecans, feta cheese, cucumber, fried green tomatoes, mint vinaigrette.

PRIME BURGER \$12

*8oz blend of prime cuts, sharp cheddar, local Walhill Farms bacon. Served with house cut Kennebec fries.