



HARRY & IZZY'S

LUNCH MENU

FEATURE STARTER

ST. ELMO SHRIMP COCKTAIL® 15.95

OTHER APPETIZERS

MINI BONE-IN FILET CHOPS 15
brushed with our signature herb butter

SPICY ASIAN SHRIMP 12
rock shrimp, hand-breaded & tossed in chili aioli

CALAMARI 10
lightly hand-breaded & served with sweet chili sauce

SEARED TUNA 13
sesame seed crusted, with sushi rice & soy cilantro ginger sauce

TOASTED RAVIOLI with bolognese sauce 9

RED PEPPER MEATBALLS-Spicy! 9

FRIED CHICKEN 10
boneless, with bbq or honey mustard (buffalo style with bleu cheese - add \$2)

CHARCUTERIE PLATE 14
regional cheese & Smoking Goose dry cured meats with Marcona almonds, stone ground mustard & pickled shallots

SMOKED SALMON 10
flaked & tossed with a lemon caper mayo, served with crostinis

FRENCH ONION SOUP 8

SOUP OF THE DAY 5
(\$3 for a cup)

SALADS

OVEN ROASTED BEET SALAD 9
with Indiana goat cheese, oranges, candied walnuts, green beans, mesclun & tarragon vinaigrette

TOMATO & MOZZARELLA MKT
with fresh basil & extra virgin olive oil

ROMAINE HEARTS 9
with julienned apples, bleu cheese, candied walnuts & champagne rosemary vinaigrette

CAESAR SALAD 9

PEPPERCORN STEAK SALAD 16
mixed greens, bleu cheese, applewood smoked bacon, tomatoes & house dressing

SMOKED SALMON SPINACH SALAD 14
with Indiana goat cheese, applewood smoked bacon, roasted corn & whole grain mustard vinaigrette

WEDGE SALAD 10

ENHANCE YOUR SALAD

SEARED TUNA 10

GRILLED SALMON 9

PEPPERCORN STEAK 7

ROASTED CHICKEN 4

STEAKS

Dinner selections available upon request
Served with choice of side

IZZY STYLE N.Y. STRIP 10 oz 28
rolled in cracked peppercorn, pan-seared & served on orange brandy butter sauce

FILET MIGNON 6 oz 24

NEW YORK STRIP 10 oz 24

ENHANCE YOUR STEAK

SAUTÉED ONIONS 2

BLEU CHEESE 4

IZZY STYLE 4

OSCAR STYLE 7

3 JUMBO SHRIMP - Grilled or Fried 14

SOUTH AFRICAN LOBSTER TAIL MKT

OTHER SPECIALTIES

SMOKED PORK CHOP local from Gunthorp Farms with choice of side	14
ROASTED HALF CHICKEN with a lemon rosemary rub & choice of side	15
FETTUCCHINE ALFREDO choice of chicken, shrimp or salmon	18
THE VEGAN citrus infused quinoa with edamame, kale & roasted asparagus	12

SEAFOOD

SEARED YELLOW FIN TUNA sushi rice & soy cilantro ginger sauce	MKT
PAN SEARED SCALLOPS udon noodles, carrots & baby bok choy in a miso soy vinaigrette. Topped with grilled pineapple salsa	21
BLACKENED CATFISH with choice of side	19
FISH & CHIPS beer battered & served with coleslaw	14
GRILLED SALMON with choice of side (Oscar style - add \$ 7)	16

SANDWICHES

Served with house-cut fries or coleslaw

STEAKBURGER with cheese, lettuce, tomato, pickle, onion & spicy mayo (with applewood smoked bacon - add \$ 2)	12
ST. ELMO PRIME RIB SANDWICH sliced & served with white cheddar, au jus & creamy horseradish sauce (Manhattan style - add \$ 2)	14
FISH SANDWICH beer battered & served with coleslaw & fries	11
PORK TENDERLOIN hand-breaded & served with lettuce, tomato, pickle, onion & spicy mayo	11
GRILLED CHICKEN CLUB sliced chicken, ham, applewood smoked bacon, cheddar, Swiss, lettuce, tomato & spicy mayo	12
TURKEY BURGER with lettuce, tomato, pickle, onion & tarragon spicy mayo	12

SLIDERS

Individually priced at \$ 5

FILET	FISH
SHRIMP PO BOY	FRIED CHICKEN

BRICK OVEN BAKED PIZZA

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

SIDES

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

SAUTÉED GREEN BEANS
COLESLAW
HOUSE-CUT FRENCH FRIES
CHEF'S SEASONAL RICE
MASHED POTATOES
QUINOA EDAMAME KALE SALAD
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
ROASTED ASPARAGUS
SAUTÉED MUSHROOMS

ST. ELMO COCKTAIL SAUCE™ take home a bottle of St. Elmo Steak House World Famous Cocktail Sauce	10
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HARRY & IZZY'S

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