



LARGE PARTY DINNER MENU  
GROUPS (12)-(14)

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STARTERS

WARM GOAT CHEESE SALAD apple, roasted shallot vinaigrette 13

CLASSIC CAESAR SALAD boquerones, parmesan frico 12

WEDGE SALAD bacon, haystack shallots, blue cheese, confit tomato, herbed buttermilk dressing 13

the best HOUSE SALAD seed-crusted avocado, honey apple vinaigrette 12

PRAWN COCKTAIL cocktail sauce 16

CRISPY CALAMARI chipotle aioli 15

ROASTED MUSSELS white wine, garlic 20

DRUNKEN PRAWNS cajun spice, lager 21

half dozen FRIED OYSTERS envy sauce 15

COLD ASPARAGUS mustard sauce 11

ENTREES

NEW YORK STRIP STEAK simply grilled, 12oz 45  
served with bordelaise or au poivre

PRIME RIB housemade au jus, 8oz 38

FILET MIGNON simply grilled, 8oz 49  
served with bordelaise or au poivre

BRONZED SALMON mango salsa 34

SEASONAL VEGETABLE PASTA (can be made vegan) 24

CHICKEN PICCATA lemon beurre blanc, capers 30

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SIDES - CHOICE OF TWO SERVED PLATED FOR ENTIRE PARTY  
(ADDITIONAL SIDES + \$8 PER ORDER SERVED FAMILY STYLE)

IZZY'S OWN POTATOES | CREAMED SPINACH

BROWN BUTTER FRENCH FRIES | SHERRY ROASTED MUSHROOMS

LEMON-CHILI SAUTEED BROCCOLI | CARROTS & ONION CRUMBLE

BAGNA CAUDA FRIED BRUSSEL SPROUTS

DESSERT

NEW YORK CHEESECAKE strawberry basil compote, honey tuile 11

CHOCOLATE DECADENCE sour cherry compote, orange mascarpone whipped cream 11