

Dinner

APPETIZERS

2 SALMON TACOS

Cajun salmon, julienne fresh cucumber, tomatoes, avocado, in a chipotle lime sauce 18

SPICY CALAMARI

Lightly breaded squid, fried until golden brown. Served with a house dipping sauce 15

BRIE BITES

Fried brie cheese. Served in a spicy fresh fruit compote 12

CHICKEN JAMBALAYA QUESADILLAS

Chicken, sausage, peppers, onions, parmesan, cheddar, & garlic mayo. Served with sour cream & salsa 17

SPICY SESAME PRAWNS

Prawns sautéed in garlic olive oil, chardonnay, green beans, cilantro, & mango salsa 17

CRAB CAKES

Breaded Dungeness crab meat, mixed with fresh farmer's cheese, and fried golden brown. Served with chili lime aioli & fresh mango salsa 21

PEROGI APPETIZER

Polish perogies, topped with sautéed onion, bacon, sausage & sauerkraut 13

ONE RATATOUILLE ON PORTABELLO

Bell peppers, eggplant, onions, zucchini, tomatoes, herbs & spices. Served on one baked Portobello mushroom topped with parmesan & brie cheese 15

YAMMERS

Sweet yams with a chipotle lime dip 8

HOME MADE FINGERS

Chicken fingers served with plum sauce 15

HOT WINGS

Hot, salt & pepper, curry sauce or Chef's choice 13.50

PLATTER FOR 2

Cabbage rolls, Polish kielbasa, perogies, potato pancakes and house salad 42



CHEF FAVORITES

All our main courses are served with a homemade Polish salad.

Add: A cup of homemade Polish soup 3.50

PORK DUMPLINGS (PYZY)

Pork stuffed potato dumplings. Served with your choice of sauerkraut/sautéed onions or mushroom gravy 20

IZBA STEAK ON THE GALLOW

6oz top sirloin filet, peppers, onions, mushrooms on kebab. Served with a dipping brandied peppercorn sauce & baked potato 26

PORK CABBAGE ROLLS

Homemade pork cabbage rolls in a light tomato sauce. Served with homemade mashed potatoes 21

HUNGARIAN PAPRIKA GULASH OR CHICKEN GULASH

Tender morsels of beef simmered in paprika, onions, and a merlot reduction. Served with potato dumplings. Tender morsels of chicken simmered in paprika, onions, and a merlot reduction. Served with potato dumplings 22

HUNTERS STEW (BIGOS)

A special blend of slow cooked baby back ribs, tenderloin beef, & double smoked Polish kielbasa braised overnight with cabbage and onions. Served with potato pancakes 24

ENTREE

Add: A cup of homemade Polish soup 3.50

BRAISED BEEF SHORTRIB

Short Ribs in a red wine demi glaze. Served with mashed potato & topped with crispy beets 26

CRISPY SALMON

Pan seared salmon. Served on linguini noodles in creamy garlic sauce and herbs 23

CAJUN CHICKEN & PRAWNS PENNE

Penne in garlic cream sauce, topped with Cajun chicken breast, sautéed prawns, parmesan cheese. Served with garlic bread 22

Substitute: Chicken for 6oz salmon 3

SPINACH & FETA CHICKEN

Oven roasted chicken breast topped with a spinach & a feta mixture. Served on spaghetti squash 21

IZBA MEATLOAF

Baked beef meatloaf topped with a wild mushroom gravy. Served with mashed potatoes 20

TURKEY DINNER

Traditional turkey dinner with all the fixings & mashed potatoes 22

FISH N'CHIPS

Fresh cod in a house made beer batter. Served with fries, coleslaw, & tartar sauce 1 PC 15 / 2 PC 18

CURRY SAUSAGE

Grilled bratwurst topped with special sweet curry sauce. Served with potato Pancakes & sauerkraut 18

TWO BAKED RATATOUILLE PORTOBELLOS

Peppers, onions, zucchini, eggplant, tomatoes, fresh herbs & spices. Served on Portobello mushrooms topped with brie & parmesan cheese. Served with a house salad 19

PORK HOCK (GOLONKA)

Served with sweet cabbage & mashed potatoes 28

PEROGIES

POLISH STYLE PEROGIES

Stuffed with cottage cheese, potato, & dill. Topped with sautéed onions, sausage, bacon 16 / 18

SCHNITZEL

Add: Creamy mushroom sauce or sautéed spicy peppers & onions 3

SCHNITZEL VIENNA STYLE

The original breaded pork served with mashed potato 21

SCHNITZEL GDANSK STYLE

Breaded chicken breast served with mashed potato 21

SANDWICHES

All sandwiches are served with your choice of fries or house salad or a cup of soup. Gluten free option available for 3

CHICKEN CLUB

Grilled chicken, light garlic mayo, cheddar, double smoked bacon, tomatoes & arugula 18

BEEF DIP

Shaved tender roast beef on a toasted baguette bun, & au jus 17

Add: Sautéed portobello mushrooms & edam cheese 2

GRILLED REUBEN

Shaved corned beef, sauerkraut, edam, mustard, izba sauce. All in cheesy grilled rye bread 17

Dinner

STEAK SANDWICH

6oz Tender top sirloin fillet served on a baguette with sautéed Portobello mushrooms, and onions 24

BURGERS

All beef burgers are made in house daily so, do not be upset if we are all sold out. Served with your choice of fries, house salad or a cup of soup. **Substitutions:** Caesar salad 1, Yam fries 2

POLISH BURGER

8oz Beef patty, smoked bacon, topped with aged cheddar cheese, tomato, onion, Polish pickle, Izba sauce, lettuce 18.50

MUSHROOM BURGER

8oz Beef patty, Portobello mushroom, edam cheese, arugula, tomato, caramelized onions, & Izba sauce 18.50

CAJUN CHICKEN

Sautéed portobello mushrooms, edam cheese, arugula, tomato & garlic mayo 18

SALMON BURGER

Grilled salmon, homemade tartar sauce, arugula, & onions 20

GARDEN DELIGHT BURGER

Homemade veggie patty, grilled asparagus, spinach, sautéed onions, tomato, feta. Served on a Portobello mushroom bun 17

CHICKEN SCHNITZEL BURGER

Topped with coleslaw, arugula, tomato, & mayo 20

Add: Side fries 3, Side gravy 2, Bacon 2, Fried egg 2, Avocado 2

SALADS

All large salads include a fresh garlic sourdough baguette.

IZBA'S CAESAR

Fresh romaine, arugula, topped with rich dressing, parmesan cheese & homemade crostini crouton 6 / 12

HOUSE SALAD

Mixed greens with cherry tomatoes, cucumber. Topped with praline, & tossed in house dressing 6 / 12

BERRY SPINACH SALAD

Baby spinach leaves, onions, cherry tomatoes, seasonal berries, feta cheese in a honey coriander dressing topped with pralines 16

MEDITERRANEAN SALAD

Mixed greens, avocado, tomatoes, cucumber, red onions, feta, peppers. Tossed in a balsamic dressing 16

POLISH SALAD

Arugula, quinoa, black beans, mango salsa, shredded carrot, cucumber, & roasted beets with olive oil & balsamic dressing 18

Add: Grilled or Cajun chicken breast 7, Grilled or Cajun salmon filet 8, Five Garlic prawns 7, Top sirloin filet steak 14, Crab cake 7

SOUPS

HOUSE MADE POLISH BORSCHT Cup 3.50 / Bowl 7

SOUP OF THE DAY Please Ask Your Server

DESSERTS

HOMEMADE CHEESECAKE

Polish style New York cheesecake 8

BELGIAN TRUFFLE

Soft chocolate sponge layered indulgently with dark chocolate 7

SACHER DARK

Austrian chocolate cake layered with apricot 5

LAVA CAKE

A combination of chocolate cake and a souffle 7

ICE CREAM BOWL

Vanilla ice cream with a choice of toppings and fruits 6

BEER

DRAFT

Krombacher Pils 14oz / 7

Krombacher Dark, unique dark Pils, extremely easy to drink 14oz / 7

REGULAR

Kokanee, Coors Light, Budweiser 341mL / 6

PREMIUM

Corona, Stella Artois, Sleeman's Honey Brown 330mL / 7

Guinness 500mL / 8

NONALCOHOLIC BEER 5



DRINKS

CIDER & COOLER

Smirnoff Ice 355mL / 7

Growers Pear, Peach, Apple 355mL / 7

SELECTED HIGHBALLS

Gin, Rum, Rye, Vodka, Scotch 7 / DBL 9

PREMIUM SPIRITS 8 / DBL 10

IZBA CAESAR 8 / DBL 10

MOJITO 8 / DBL 10

COFFEE WARMER

B52, Bailey's 8 / DBL 11

WINE

RED 6oz GLS / 750mL BTL

HOUSE WINE 6 / 26

CONO SUR PINOT NOIR, CHILLE 8 / 30

30 MILE SHIRAZ, AU 9 / 33

FRONTERA CAB SAV, CHILLE 7 / 28

MASI, ITALY 375mL BTL / 750mL BTL, 26 / 50

WHITE 6oz GLS / 750ML BTL

HOUSE WINE 6 / 28

HARDYS RIESLING, AU 8 / 30

CUPCAKE SAVIGNON BLANC, NZ 9 / 32

OPEN CHARDONAY VQA, BC 8 / 30

DIABOLICA DEVILISHLY PINK BC 9 / 33

• Liquor tax not included

BEVERAGES

POP ENDLESS

Coke, Diet Coke, Sprite, Ginger Ale, Root beer, Iced Tea 3

• Soda tax not included

FRESH JUICE

Apple, Grapefruit, Cranberry, Orange, Tomato, Pineapple R 3 / L 4

COFFEE & TEA

Organic coffee or tea 3

MILK / CHOCOLATE

Milk or hot chocolate REG 3 / LRG 3.50

