

# Dinner

## APPETIZERS

### 2 SALMON TACOS

Cajun salmon, julienne fresh cucumber, tomatoes, avocado, in a chipotle lime sauce 15

### SPICY CALAMARI

Lightly breaded squid, fried until golden brown. Served with a house dipping sauce 12

### BRIE BITES

Fried brie cheese. Served in a spicy fresh fruit compote 9

### CHICKEN JAMBALAYA QUESADILLAS

Chicken, sausage, peppers, onions, parmesan, cheddar, & garlic mayo. Served with sour cream & salsa 15

### SPICY SESAME PRAWNS

Prawns sautéed in garlic olive oil, chardonnay, green beans, cilantro, & mango salsa 13

### ONE CRAB CAKE

Breaded Dungeness crab meat, mixed with fresh farmer's cheese, and fried golden brown. Served with chili lime aioli & fresh mango salsa 15

### PEROGI APPETIZER

3 Polish perogies & 3 Meat perogies, topped with sautéed onion, bacon, sausage & sauerkraut 11

### ONE RATATOUILLE ON PORTABELLO

Bell peppers, eggplant, onions, zucchini, tomatoes, herbs & spices. Served on one baked Portobello mushroom topped with parmesan & brie cheese 12

### YAMMERS

Sweet yams with a chipotle lime dip 7

### HOME MADE FINGERS

Chicken fingers served with plum sauce 12

### HOT WINGS

Hot, salt & pepper or Chef's choice 10

**Add:** A cup of homemade Polish soup 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 5 / 10

### HOUSE SALAD

Mixed greens with cherry tomatoes, cucumber. Topped with praline, & tossed in house dressing 5 / 10

### BERRY SPINACH SALAD

Baby spinach leaves, onions, cherry tomatoes, seasonal berries, feta cheese in a honey coriander dressing topped with pralines 14

### MEDITERRANEAN SALAD

Mixed greens, avocado, tomatoes, cucumber, red onions, feta, peppers. Tossed in a balsamic dressing 14

### POLISH SALAD

Arugula, quinoa, black beans, mango salsa, shredded carrot, cucumber, & roasted beets with olive oil & balsamic dressing 16

**Add:** Grilled or Cajun chicken breast 6, Grilled or Cajun salmon filet 7, Five Garlic prawns 6, Top sirloin filet steak 12, Crab cake 5

## SOUPS

**HOUSE MADE POLISH BORSCHT** Cup 3 / Bowl 5

**SOUP OF THE DAY** Please Ask Your Server

## SANDWICHES

All sandwiches are served with your choice of fries or house salad or a cup of soup. Gluten free option available for 2

### CHICKEN CLUB

Grilled chicken, light garlic mayo, cheddar, double smoked bacon, tomatoes & arugula 15

### BEEF DIP

Shaved tender roast beef on a toasted baguette bun, & au jus 14  
**Add:** Sautéed Portobello Mushrooms & Gouda Cheese 2

### GRILLED REUBEN

Shaved corned beef, sauerkraut, gouda, mustard, izba sauce. All in cheesy grilled rye bread 15

### STEAK SANDWICH

6oz Tender top sirloin fillet served on a baguette with sautéed Portobello mushrooms, and onions 20

### OPEN FACE AVOCADO SANDWICH

Served on toasted multigrain bread, scrambled eggs, avocado, cherry tomatoes, arugula, and a cup of fruit 13

## 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 17

### MUSHROOM GOUDA

8oz Beef patty, Portobello mushroom, gouda cheese, arugula, tomato, sautéed onions, & izba sauce 15

### CAJUN CHICKEN

Sautéed Portobello mushrooms, gouda cheese, arugula, tomato & garlic mayo 15

### SALMON BURGER

Grilled salmon, homemade tartar sauce, arugula, & onions 17

### GARDEN DELIGHT BURGER

Homemade veggie patty, grilled asparagus, spinach, sautéed onions, tomato, feta. Served on a Portobello mushroom bun 16

### CHICKEN SCHNITZEL BURGER

Topped with coleslaw, arugula, tomato, & mayo 17

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

## PLATTER FOR 2

Cabbage rolls, Polish kielbasa, perogies, potato pancakes, & house salad 32

## PEROGIES

### POLISH STYLE PEROGIES

Stuffed with cottage cheese, potato, & dill. Topped with sautéed onions, sausage, bacon 14 / 16

### MEAT PEROGIES

Topped with sautéed onion, bacon, and sauerkraut 15 / 17

## SCHNITZEL

**Add:** Creamy mushroom sauce or sautéed spicy peppers & onions 2

### SCHNITZEL VIENNA STYLE

The original breaded pork served with mashed potato 19

### SCHNITZEL GDANSK STYLE

Breaded chicken breast served with mashed potato 19

# Dinner

## CHEF FAVORITES

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

**Add:** A cup of homemade Polish soup 2

### PORK DUMPLINGS (PYZY)

Pork stuffed potato dumplings. Served with your choice of sauerkraut/sautéed onions or mushroom gravy 18

### IZBA STEAK ON THE GALLOW

6oz top sirloin filet, peppers, onions, mushrooms on kebab. Served with a dipping brandied peppercorn sauce & baked potato 22

### CHICKEN CABBAGE ROLLS

Homemade chicken cabbage rolls in a light tomato sauce. Served with homemade mashed potatoes 19

### 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 19

### 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 20

## ENTREE

**Add:** A cup of homemade Polish soup 2

### BRAISED BEEF SHORTRIB

Short Ribs in a red wine demi glaze. Served with potato dumplings & topped with crispy beets 22

### CRISPY SALMON

Pan seared salmon. Served on linguini noodles in creamy garlic sauce and herbs 20

### 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 18

### IZBA MEATLOAF

Baked beef meatloaf topped with a wild mushroom gravy. Served with mashed potatoes 17

### TURKEY DINNER

Traditional turkey dinner with all the fixings & mashed potatoes 19

### FISH N'CHIPS

Fresh cod in a house made beer batter. Served with fries, coleslaw, & tartar sauce 1 PC 13 / 2 PC 16

### CURRY SAUSAGE

Grilled bratwurst topped with special sweet curry sauce. Served with potato Pancakes & sauerkraut 15

### 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 17

### PORK HOCK

Served with sweet cabbage & mashed potatoes 21

## DESSERTS

Please ask our server about our daily desserts

## BEER

### DRAFT

Krombacher Pils 14oz / 7

Patina Amber (Brewed locally) 14oz / 7

### REGULAR

Kokanee, Coors Light, Budweiser 6

### PREMIUM

Corona, Stella Artois, Sleeman's Honey Brown 6

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 6 / DBL 9

**PREMIUM SPIRITS 7 / DBL 10**

**IZBA CAESAR 7 / DBL 10**

**MOJITO 7 / 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 7 / 28

30 MILE SHIRAZ, AU 8 / 32

FRONTERA CAB SAV, CHILLE 7 / 28

DIABOLICA VQA, BC 8 / 30

**WHITE 6oz GLS / 750ML BTL**

HOUSE WINE 6 / 28

HARDYS RIESLING, AU 7 / 28

CUPCAKE SAVIGNON BLANC, NZ 8 / 30

OPEN CHARDONAY VQA, BC 8 / 30

DIABOLICA DEVILISHLY PINK BC 8 / 32

• Liquor tax not included

## BEVERAGES

### POP ENDLESS

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

### 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 3.5