

APPETIZERS



ST. ELMO SHRIMP COCKTAIL*
4 jumbo shrimp served with our spicy signature cocktail sauce. **15.95**

CALAMARI

lightly hand-breaded, served with sweet chili sauce. **14**

GRILLED SLAB BACON

root beer maple glazed bacon, locally sourced from Smoking Goose. **14**

CRAB BEIGNETS

lump crab meat, mascarpone, chives, cajun remoulade. **15**

PRIME BEEF MEATBALLS

3 house-made meatballs, tomato sauce, ricotta gratin. **13**

TOASTED RAVIOLI

cheese filled ravioli with Bolognese sauce. **12**

FRENCH ONION SOUP

prepared with a trio of sweet caramelized onions. **9**

SALADS

WEDGE

bacon, tomatoes, creamy Gorgonzola dressing. **11**

CAESAR

romaine hearts, shaved Parmigiano-Reggiano, herb croutons. **11**

ROMAINE HEARTS

apples, Gorgonzola, candied walnuts, champagne-rosemary vinaigrette. **11**

CALI CHOPPED SALAD

hass avocado, chicken, Gorgonzola, peppered bacon, grape tomatoes, provolone, cucumber, carrots. **16**

IZZY'S HOUSE SALAD

mixed greens, English cucumbers, grape tomatoes, aged cheddar, peppered bacon and seasoned croutons. **11**

BURRATA & BRUSSELS SPROUTS SALAD

shaved Brussels sprouts, burrata cheese, watermelon radish, toasted pumpkin seeds, campfire onion jam, cilantro vinaigrette, sourdough crumble. **15**

EMERALD KALE SALAD

aged Manchego, dried cranberries, green onion, sunflower seeds, red cabbage, fresh mint, cilantro vinaigrette, peanut satay sauce. **9**

ENHANCE YOUR SALAD*

grilled salmon **12**

chicken (grilled or fried) **6**

Prime Long Island strip steak **12**

PASTA & HOUSE SPECIALTIES

PENNE ALFREDO

locally sourced from Nicole Taylor's with garlic Parmesan cream sauce, choice of chicken or shrimp. **23**
(lobster **33**)

RADIATORI PASTA WITH LEMON CHICKEN

locally sourced from Nicole Taylor's with roasted chicken, pancetta, tomatoes, white wine, and basil. **24**

LOBSTER SACCHETTI

succulent lobster, English peas, sacchetti pasta filled with Ricotta, Mozzarella, Romano and Parmesan in a lobster cream sauce. **29**

BARBECUE CHICKEN BREASTS

airline-cut, satay barbecue sauce, served with fresh-cut fries. **22**

USDA PRIME MEATLOAF

USDA Prime beef, pork, and veal, bourbon peppercorn sauce, served with redskin mashed potatoes. **23**

STEAKS & CHOPS*

We proudly serve 100% Black Angus beef, raised in the upper Midwest plains. Our Upper Choice and USDA Prime cuts are aged to perfection for an average of 45 days.

served with choice of fresh-cut fries, redskin mashed potatoes, or sauteed French green beans

DRY-AGED USDA PRIME FEATURE

Traditionally dry-aged then hand cut to our exact specifications; the dry-age process produces a more robust and intense flavor. **Market Price.**



IZZY STYLE NEW YORK STRIP

14 oz. rolled in cracked pepper, pan-seared, orange brandy butter sauce. **48**

NEW YORK STRIP

14 oz. flavorful strip with a mid-range of marbling. **44**

BONE-IN FILET

14 oz. lean & full of flavor. **57**

FILET MIGNON

8 oz. / 12 oz. tender, center-cut. **44 / 55**

BONE-IN (COWBOY) RIBEYE

18 oz. exceptional flavor, great balance of marbling. **55**

RIBEYE

14 oz. excellent marbling, loaded with flavor. **43**

SMOKED PORK CHOPS

cherrywood smoked, locally sourced from Smoking Goose. **28**

LUNCH SPECIALTIES

served daily until 4pm

IZZY STYLE NEW YORK STRIP

12 oz. rolled in cracked pepper, pan-seared, orange brandy butter sauce. **35**

PRIME RIBEYE

10 oz. USDA Prime, excellent marbling, loaded with flavor. **28**

FILET MIGNON

6 oz. tender, center-cut. **30**

ENHANCE YOUR STEAK

OSCAR STYLE (crab, asparagus, Béarnaise) **9**

IZZY STYLE (pepper encrusted, pan-seared, orange brandy butter sauce) **4**

HORSERADISH GORGONZOLA BUTTER **4**

BÉARNAISE **4**

SOUTH AFRICAN LOBSTER TAIL **25**

BOURBON PEPPERCORN SAUCE (with Huse Culinary Private Select Bourbon) **4**

SEAFOOD*

SCALLOPS

jumbo sea scallops, edamame, roasted corn, rainbow carrots, pancetta, Cajun beurre blanc. **34**

GRILLED SALMON

served with house-made remoulade and redskin mashed potatoes. **28**
(Oscar style **37**)

FRESH ATLANTIC COD

blackened, house-made remoulade, served with sauteed French green beans. **23**

SOUTH AFRICAN LOBSTER TAILS

three 5 oz. succulent cold water lobster tails, drawn butter, grilled lemon, served with roasted asparagus. **79**



A tribute to the fathers of St. Elmo Steak House.

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

SLIDERS

Individually priced at \$6

FILET • FRIED CHICKEN • SHRIMP PO BOY

SANDWICHES

PRIME STEAKBURGER

ground USDA Prime, traditional toppings, white cheddar, spicy mayo, served with fresh-cut fries. 15

ST. ELMO PRIME RIB SANDWICH

white cheddar, au jus, creamy horseradish, served with fresh-cut fries. 22

CHICKEN AVO-KALE

sweet tea brined crispy chicken breast, smashed hass avocado, marinated red onion, kale, white cheddar, served with fresh-cut fries. 14

TURKEY BURGER

traditional toppings, spicy tarragon mayo, served with house-made chips. 13

TAVERN CLUB

Fra' Mani ham, roasted turkey, applewood smoked bacon, swiss, cheddar, lettuce, tomato, mayo, honey truffle dijonnaise, served with fresh-cut fries. 16

THIN CRUST PIZZA

DOWNTOWN SPECIAL PIZZA

pepperoni, sausage, mushrooms. 13

TUSCAN PIZZA

roasted tomatoes, spinach, artichokes, onions, pesto ricotta sauce. 13

ST. ELMO PRIME RIB PIZZA

1/2 lb. of prime rib, horseradish ricotta, mushrooms, campfire onion marmalade. 20

SIDES TO SHARE

FRIED GREEN TOMATOES 7

HOUSE-MADE ONION RINGS 6

ROASTED ASPARAGUS 9

SKILLET MUSHROOMS 10

BRUSSELS SPROUTS WITH BACON 10

STEAK HOUSE MAC & CHEESE 10

LOBSTER MAC & CHEESE 25

Harry & Izzy's is an independent, upscale American Grill that embodies class, sophistication, and comfort. As the companion restaurant to St. Elmo Steak House, Harry & Izzy's was named after the experienced restaurateurs who operated St. Elmo from 1947 to 1986, Harry Roth & Isadore "Izzy" Rosen.

The first Harry & Izzy's opened in the spring of 2007 in downtown Indianapolis and immediately made a name for itself, winning the title of People's Choice Best New Restaurant. Additional People's Choice accolades were soon to follow, such as Best Hamburger and Best Fries, and Harry & Izzy's subsequently became known as a bastion for local celebrities and business leaders. The success of its original location led to the building of a second location in the Indianapolis International Airport in 2008 and a third location on the north side of Indianapolis in 2011. The airport location found notoriety of its own, being named Best US Airport Food by USA Today.

As the companion restaurant to the famous St. Elmo Steak House, Harry & Izzy's shares a few classic dishes including the world famous St. Elmo Shrimp Cocktail®, steaks, and fresh seafood. It also offers a broader menu variety featuring gourmet pizza, pasta, and sandwiches. Its speakeasy inspired décor features dark woods, lush fabrics, and a large chalkboard updated with daily betting lines that complete an ambiance that will take you back to 1933.

