



Izatys
Club XIX
Izatys Resort & Chef Kevin Aho Welcome You

Appetizers

Izatys Signature Basket of Fries or Sweet Potato Fries
Served with season sour cream or sweet maple crème sauce 4.99

Walleye Fingers
The “calamari of Lake Mille Lacs” lightly floured and fried golden brown, served with remoulade 10.99

Wisconsin Cheese Curds
Premium white Wisconsin cheese curds coated in a light batter and served hot with house-made marinara sauce 8.99

Izatys Wings
Eight large chicken wings floured and fried golden brown, tossed with your choice of Buffalo, BBQ, plain, Jamaican Jerk or Izatys special sauce. Served with ranch or bleu cheese 9.99

Izatys Nachos
House-made tortilla chips smothered with seasoned taco meat, lettuce, tomatoes, jalapeños, black olives and cheddar cheese served with sour cream and house-made salsa 9.99

Escargot Stuffed Mushrooms
Smoked escargot, mushroom caps with smokey provolone cheese and parmesan Broiled to perfection. \$10.99

Smothered Jumbo Wedges
Floured Jo Jo’s fried golden brown and smothered with cheddar jack cheese, chopped bacon and chives. Served with season sour cream. \$8.99

Artichoke Dip
A blend of spinach, artichokes, cheese and cream served with warm tortilla chips 8.99

Quesadillas
Peppers, onions, cheese stuffed in a large tortilla shell, served with salsa and sour cream 6.99
Add Chicken 3.00

Tortilla Chips and Salsa
House-made tortilla chips and homemade salsa 5.99

Stuffed Wild Rice Mushroom Caps
Wild rice, cheese and herbs topped with asparagus cream 9.99

Black & Tan Onion Rings
Beer battered and served with seasoned sour cream 7.99

Chicken Strips
Fried golden brown and served with House BBQ sauce 7.99

Soup & Salad

Salads are served with house-made dressings and artisan bread

Soup D’ Jour
Cup 3.99
Bowl 4.99
Large Bowl 6.99 - Just Soup Please!

Chef’s Soup & Sandwich of the Day 6.99

Half Soup & Sandwich 5.99

Izatys Wedge Salad
Fresh lettuce, cucumbers, onions, tomatoes, bacon bits, croutons and cheese 6.99

Greek Salad
Hearts of romaine, tomato, cucumber, kalamata olives, peperoncini, onions, and Feta cheese served with virgin olive oil and red wine vinegar 9.99
Add Chicken 3.00

Taco Salad
Golden fried tortilla shell with lettuce, tomatoes, onions, black olives, cheddar jack cheese and taco meat, served with sour cream and house-made salsa 8.99

Caesar Salad
Hearts of romaine tossed with house Caesar dressing served with red onion, tomato and croutons. Sprinkled with parmesan cheese 9.99
Add Chicken 3.00

Izatys Spinach Salad
Baby spinach, tomatoes, onions, bacon, hard boiled egg, topped with fresh parmesan and served with house raspberry vinaigrette 9.99
Add Chicken 3.00

Burgers

All ½ pound burgers are served with kettle chips and cooked medium to medium-well unless specified.
Add fries or sweet potato fries for 1.25

Build Your Own Burger 6.99
Add extras .50
Add bacon for 1.95

Izatys Kobe Burger
Fire roasted peppers and onions, BBQ, Cheddar Cheese, apple smoked bacon, lettuce and tomato 12.99

Juicy Lucy
12 oz. of beef loaded with cheese topped with bacon, lettuce, tomato and frizzle fried onions 11.99

Bourbon Bleu
Cajun seasoned and blackened Angus, Topped with house bleu cheese and apple smoked bacon crumbles 9.99

Pepperjack Burger
Fresh ground beef mixed with pepper jack cheese and jalapenos, panko encrusted and deep fried golden brown. Served with lettuce, jalapenos, tomato and topped with an onion ring 9.99

Patty Melt
Caramelized onions with American and Swiss cheese served on grilled marble rye bread 8.99

Quesadilla Burger
8 oz. patty with southwest seasonings, stuffed inside a large tortilla shell with sour Cream, cheese blend, roasted vegetables and lettuce grilled to perfection. Served with salsa 9.99

PLEASE NO SUBSTITUTIONS

Sandwiches

All served with kettle chips. Add fries or sweet potato fries for 1.25

Italian Chicken

Italian herbs, tomato, lettuce, artichoke heart, cheese caramelized onion and red pepper aioli 9.99

Chicken Sandwich

Marinated chicken grilled to perfection served with lettuce, tomato and aioli 8.99

Chicken Wrap

Grilled chicken with lettuce, tomato, cheese and ranch dressing stuffed in a large tortilla shell 8.99

French Dip

8 oz. of slow roasted prime rib, caramelized onions on an Italian hoagie with au jus 10.99

Walleye Sandwich

Lightly dusted with herbs and spices, fried golden brown served with lettuce, tomato and remoulade 10.99

Philly Cheese Steak

8 oz. slow roasted prime rib, fire roasted peppers and onions, topped with smoked provolone cheese on an Italian hoagie 11.99

Reuben or Rachel (with turkey)

Corn beef on grilled marble rye with Swiss cheese, caramelized onions, sauerkraut and house dressing 9.99

Izaty's Clubhouse

Triple decker with ham, turkey, bacon, two cheeses, lettuce, tomato and aioli 9.99

Pasta

Pasta (served after 4:00 pm) All sauces are housemade to order. Choice of House or Caesar salad served with homemade bread. Please allow 25 minutes for preparation.

Pasta with Meatballs

Ground beef and pork simmered with fresh Italian herbs, onions, celery, carrots and a spiced Pomodoro sauce 11.99

Vodka Chicken Penne

"House Specialty" vodka tomato cream sauce tossed with penne rigate and chicken 15.99
Add Shrimp 18.99

Pasta Alfredo Rapini

Fresh garlic, sherry, cream and butter simmered with asiago cheese. Tossed with fresh broccoli and fettuccini 12.99
Add Chicken 3.00 or Add Shrimp 5.00

Vegetable Tortellini

Sauteed mushrooms, peas, red onions, tomatoes, and broccoli simmered in house made alfredo tossed with tri-colored cheese tortellini 14.99
Add Chicken 3.00 or Add Shrimp 5.00

Lasagna Bolognese

Ground beef, pork, garlic, fresh herbs, vegetables, layered between fresh sheets of pasta, stuffed with five Italian cheeses and topped with sweet Pomodoro sauce 12.99

The French Quarter Pasta

New Orleans style peppers, onions, mushrooms, tomatoes, andouille sausage, chicken and Cajun spices 16.99 (It's Spicy!)

Pasta Frutti De'Mar Fra Diavolo

Chef Kevin's Specialty! Shrimps, scallops, baby vongole sautéed in garlic, red wine, hot Italian chillies, baby vongole, mussels and shallots simmered in spicy pomodoro and tossed with pasta 24.99 (It's Spicy!)

Marsala and Mushroom Con Pollo

Duet of chicken breasts pan seared with mushrooms and shallots simmered with marsala wine reduction 18.99

PLEASE NO SUBSTITUTIONS

Entrees

Entrees (served after 4:00 pm) All sauces made to order. Entrees are served with house salad or soup, choice of potato, vegetable du jour and homemade bread. Please allow 25 minutes for preparation.

Izaty's Style Canadian Walleye

6-8 oz. fresh walleye. Prepared French style with wild rice, pan seared or lightly broiled with almonds and lemon beurre Blanc 18.99

French Style Seared Sea Scallops

Large fresh scallops pan seared (medium) served with French brown butter 23.99

Shrimp Provoncal

Eight large gulf shrimp pan seared with shallots, garlic, and white wine tossed with fresh basil, parsley, artichoke hearts, tomato, bacon and butter 21.99

Sirloin with Duxelle

10 oz. U.S.D.A. Choice beef cooked to perfection and served with mushroom duxelle 18.99

Panko Encrusted Salmon

8 oz. Panko encrusted salmon broiled to perfection with fresh herbs served with asparagus creme sauce 21.99

Ahi Tuna (Sushi grade)

8 oz. Indonesian ahi tuna – Chef suggests this to be grilled medium-rare served with teriyaki honey demi glace and wasabi 19.99

Izaty's Duet of Cordon Bleu

Duet of chicken breast pan seared topped with smoked Canadian bacon, fresh broccoli, smokey provolone and smothered in sauce mornay 18.99

Izaty's "Almost Famous" Ribs

Tender baby back ribs with mesquite rubbed and slowly smoked, fork tender with award winning BBQ Sauce 18.99 for a Big Appetite
24.99 for a Fat Appetite

Twin Tails Duet (Cold Water)

Two 6 oz. Lobster tails broiled to perfection. Served with drawn butter *Market Price*

Indonesian Blackened Grouper

Fresh grouper blackened medium with French quarter spices and served with lemon caper beurre blanc 23.99

Fillet di Veloute

8 oz. bacon wrapped USDA Choice beef tenderloin, grilled to perfection. Served with Cognac mushroom shallot creme 29.99

Alaskan King Crab Legs

A full pound of legs steamed to perfection, served with drawn butter *Market Price*

PLEASE NO SUBSTITUTIONS