

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**

SPICY ASIAN SHRIMP

hand-breaded shrimp tossed in chili aioli. **14**

RED PEPPER MEATBALLS

7 very spicy meatballs, peppers, onions, tomato sauce. **12**

TOASTED RAVIOLI

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

FRENCH ONION SOUP

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

SALADS

HOUSE 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**

OVEN ROASTED BEET SALAD

artisan greens, Indiana goat cheese, candied walnuts, tarragon vinaigrette. **15**

PRIME STEAK SALAD

USDA Prime Long Island strip steak, romaine, bacon, tomatoes, Gorgonzola, herb ranch.* **21**

BURRATA & BRUSSELS SPROUTS SALAD

shaved Brussels sprouts, burrata cheese, watermelon radish, toasted pumpkin seeds, campfire onion jam, cilantro vinaigrette, sourdough crumble. **14**

CHOPPED GARBAGE SALAD

shrimp, sopressata, pancetta, salami, provolone, garden vegetables, iceberg, champagne-rosemary vinaigrette. **16**

ENHANCE YOUR SALAD*

grilled salmon **12**

chicken (grilled or fried) **6**

Prime Long Island strip steak **12**

SLIDERS

Individually priced at \$6

FILET • FRIED CHICKEN • SHRIMP PO BOY

OTHER SPECIALTIES

BARBECUE CHICKEN BREASTS

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

CHOPPED STEAK

20 oz. ground ribeye, sautéed onions, smothered in Gorgonzola, served with redskin mashed potatoes.* **26**

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 French green beans with cashew brown butter

DRY-AGED PRIME NEW YORK STRIP

12 oz. USDA Prime Angus.

Aged 60 days. **67**



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**

SEAFOOD*

PAN-SEARED SCALLOPS

citrus couscous, watermelon radish, lemon beurre blanc, arugula. **34**

GRILLED SALMON

served with house-made remoulade and redskin mashed potatoes. **28** (Oscar style \$9)

FRESH ATLANTIC COD

blackened, house-made remoulade, served with French green beans with cashew brown butter. **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.

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

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

TURKEY BURGER

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

CLUB SANDWICH

sweet apple ham, roasted turkey, bacon, Swiss and cheddar cheese, served with house-made chips. 15

FRESH PASTAS

PENNE ALFREDO

locally sourced from Nicole Taylor's with garlic Parmesan cream sauce, choice of chicken, shrimp, or salmon. 23

RADIATORI PASTA WITH LEMON CHICKEN

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

SIDES TO SHARE

POTATO PANCAKES WITH CRÈME FRAICHE 7

FRIED GREEN TOMATOES 7

HOUSE-MADE ONION RINGS 6

ROASTED ASPARAGUS 9

CREAMED SPINACH 11

SKILLET MUSHROOMS 10

BRUSSELS SPROUTS WITH BACON 10

CHIPOTLE MAC & CHEESE 7

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.

