

DINNER

APPETIZERS

TWO SALMON TACOS

Cajun salmon, cucumber, tomatoes and avocado in flour tortillas. Topped with chipotle lime sauce 21

SPICY CALAMARI

Lightly breaded squid, fried until golden brown. Served with house-made tzatziki sauce 19

BRIE BITES

Breaded Brie, fried and served with a spicy fresh fruit compote 16

CHICKEN JAMBALAYA QUESADILLAS

Grilled chicken, sausage, peppers, onions, Parmesan, cheddar and Izba sauce in flour tortillas. Served with sour cream and salsa 21

SPICY SESAME PRAWNS

Prawns sautéed in garlic olive oil, Chardonnay, cilantro, and topped with mango salsa 20

CRAB CAKES

Breaded Dungeness crab meat mixed with peppers, fresh herbs and farmers cheese. Served with chilli lime sauce and mango salsa 24

PIEROGI APPETIZER

Stuffed with cottage cheese, potato and dill. Topped with onions, bacon, sausage and sauerkraut 16.50

ONE RATATOUILLE ON PORTOBELLO

Mixed peppers, eggplant, zucchini, tomatoes, herbs, onions on a portobello mushroom baked with Parmesan and Brie cheese 19

YAMMERS

Sweet yam fries with a chipotle lime sauce 9.50

HOUSE-MADE FINGERS

Chicken fingers served with plum sauce 18.50

CHICKEN WINGS

Hot, salt and pepper, curry sauce, or Chef's choice 18

PLATTER FOR TWO

Cabbage rolls, pierogi, Polish Kielbasa, potato pancakes and house salad 48

CHEF FAVOURITES

All served with Polish carrot salad.

Add: A cup of house-made Polish soup 5

PORK DUMPLINGS (PYZY)

Pork stuffed potato dumplings served with your choice of sauerkraut/ sautéed onions or mushroom sauce 23.50

IZBA STEAK ON THE GALLOW

6 oz top sirloin fillet, peppers, onions on kebab. Served with brandied peppercorn sauce and a baked potato 30

PORK CABBAGE ROLLS (GOŁĄBKI)

House-made pork cabbage rolls in a light tomato sauce. Served with mashed potatoes and seasonal vegetables 25

GOULASH (GULASZ)

Choice of Hungarian paprika beef or chicken. Tender morsels simmered in paprika and onions. Served with potato dumplings and seasonal vegetables 26

HUNTER'S STEW (BIGOS)

Special blend of slow cooked baby back ribs, tenderloin beef and Polish Kielbasa braised with cabbage and onions. Served with potato pancakes 26

ENTREE

BRAISED BEEF SHORT RIB

Slow braised tender short ribs in a red wine Demi glaze. Served with potato dumplings and topped with crispy beets 33

CRISPY SALMON

Pan seared salmon served on linguine noodles in a creamy garlic herb sauce with onions 28

CAJUN CHICKEN AND PRAWN PENNE

Penne in garlic cream sauce topped with Cajun chicken breast, sautéed prawns and Parmesan cheese served with garlic bread 26
Sub: 6 oz salmon instead of chicken 6

SPINACH AND FETA CHICKEN

Grilled chicken breast topped with sautéed spinach and feta. Served on spaghetti squash with spicy peppers and onions 25

IZBA MEATLOAF

House-made baked beef meatloaf topped with mushroom sauce. Served with mashed potatoes and seasonal vegetables 24

TURKEY DINNER

Traditional turkey dinner with all the fixings and served with mashed potatoes 24

FISH N'CHIPS

Fresh cod in a house-made beer batter, fries, coleslaw and tartar sauce. Large 21 / Small 19

CURRY SAUSAGE

Grilled bratwurst topped with sweet curry sauce. Served with potato pancakes and sauerkraut 21

TWO RATATOUILLE ON PORTOBELLOS

Mixed peppers, eggplant, zucchini, tomatoes, herbs, onions on portobello mushrooms baked with Parmesan and Brie cheese. Served with a house salad 22

PORK HOCK (GOLONKA)

Slow cooked to tender perfection. Served with sauerkraut and mashed potatoes 32

PIEROGI

POLISH STYLE PIEROGI

Stuffed with cottage cheese, potato and dill. Topped with onions, bacon, sausage and sauerkraut 18.50 / 20.50

SCHNITZEL

SCHNITZEL VIENNA STYLE

The original breaded pork served with mashed potatoes and seasonal vegetables 25

SCHNITZEL GDANSK STYLE

Breaded chicken breast served with mashed potatoes and seasonal vegetables 25

Add: creamy mushroom sauce or sautéed spicy peppers and onions 4.50

SOUPS

HOUSE-MADE POLISH BORSCHT Cup 5 / Bowl 9

SOUP OF THE DAY Cup 5 / Bowl 9

Add: garlic bread 3

