ITALIAN STEAKHOUSE

STARTERS
NEW ENGLAND CLAM CHOWDER
Cup 4.95 Bowl 6.95
HARRY’S CALAMARI 14.95
Horseradish Cocktail Sauce
AVOCADO CROSTINI 8.95
Balsamic Reduction, Grape Tomatoes, Lemon Olive Oil, Sea Salt, Baby Wild Arugula
TOASTED RAVIOLI 9.95
Italian Sausage or Four Cheese, Marinara
ITALIAN MEATBALLS 11.95
Three Cheese Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano
COLOSSAL SHRIMP COCKTAIL 19.95
Horseradish Cocktail Sauce

SALADS
MIXED BABY GREENS 6.95
Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette
CAESAR 8.95
Garlic Crotons, Parmigiano-Reggiano
BLT WEDGE 8.95
Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing
CHICKEN CHOPPED 15.95
Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola, Sweet Herb Vinaigrette
STEAK 19.95
Spinach, Marinated Red Onions and Peppers, Grape Tomatoes, Gorgonzola, Steakhouse Ranch
PASTA
RIGATONI ALLA VODKA 17.95
Mascarpone, Parmigiano-Reggiano
SPAGHETTI & MEATBALLS 18.95
Marinara, Parmigiano-Reggiano
SHRIMP SCAMPI 27.95
Spaghetti, Roma Tomatoes, Toasted Garlic, Calabrian Chilies, Basil, White Wine Butter Sauce

SHAREABLE SIDES
Roasted Garlic Mashed Potatoes 7.95
Truffled Crispy Potatoes 8.95
Grilled Asparagus 8.95
Sautéed Wild Mushrooms 9.95
Charred Broccoli 7.95
Grilled Scallions, Peppadew Peppers, Fried Capers
Crispy Brussels Sprouts 8.95
Honey Vinaigrette, Scallions, Red Chili Flakes

HARRY’S CHICKEN VESUVIO 23.95
Half Chicken or Boneless Breast Quartered Potatoes, Sweet Peas, Garlic, White Wine “Best Chicken Vesuvio in the City” Phil Vettel, Restaurant Critic, Chicago Tribune

ITALIAN SAUSAGE & PEPPERS 19.95
BBQ BABY BACK RIBS 19.95
French Fries, Coleslaw
WHITEFISH OREGANATO 26.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach
PAN ROASTED SALMON 22.95
Fennel and Orange Salad, Garbanzo Beans, Wilted Baby Spinach, Baby Arugula
BEER BATTERED FISH & CHIPS 16.95
Fresh Cod, Tartar Sauce, Vinegar Slaw, French Fries

PrERM STEAKS & CHOPS
Our signature steaks are wet-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.

FILET MIGNON
8oz 37.95 | 12oz 49.95
NEW YORK STRIP
12oz Dry Aged 50.95 | 16oz Wet Aged 50.95
BONE-IN RIB EYE 53.95
18oz Dry Aged 53.95 | 20oz Wet Aged 53.95
12oz GRASS-FED NEW YORK STRIP 39.95
Bill Kurtis’ Tallgrass Beef
STEAK CRUSTS & PREPARATIONS
Truffle Butter 5.00 | Horseradish Crust 5.00
Gorgonzola Crust 5.00
Peppercorn Crust with Bordelaise 5.00
14oz PRIME PORK CHOP 29.95

ENTRÉES
CHICKEN PARMIGIANA 18.95
Spaghetti Marinara
HARRY CARAY’S ITALIAN STEAKHOUSE LOMBARD
### COCKTAILS

**MARTINIS**
- THE DUTCHIE | 13.00
  - Absolut Vodka, Raspberry Puree, Fresh Lemon Juice, Sugar Rim
- FRENCH MARTINI | 13.00
  - Sipsmith London Dry Gin, Chambord, Pineapple Juice

**NAVY PEAR** | 14.00
- Grey Goose La Poire Vodka, Elderflower Liqueur, Angostura Bitters, Lemon Sour

**HARRY MARY** | 13.00
- Absolut Peppar Vodka, Harry's Signature Bloody Mary Mix, Celery, Lemon, Olives, Celery Salt Rim
  - ADD A SPECIALTY SKEWER TO YOUR HARRY MARY -
  - Shrimp Skewer | 6.00
  - Jumbo Shrimp, Applewood Smoked Bacon, Smoked Mozzarella
  - Italian Skewer | 3.00
  - Harry's Calamari, Smoked Mozzarella, Toasted Cheese Ravioli

**CHICAGO SOUR** | 14.00
- Maker's Mark Bourbon, Fresh Lemon Juice, Simple Syrup, Merlot Float

**KICKING MULE** | 12.00
- Absolut Vodka, Gosling's Ginger Beer, Pineapple Juice, Fresh Lime Juice, Jalapeño Extract, Sliced Jalapeño

**NITTI GRITTY OLD FASHIONED** | 14.00
- George Remus Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry Garnish

**PALOMA** | 12.00
- Olmeca Atoles Plata Tequila, Ruby Red Grapefruit Juice, Fresh Lime Juice, Club Soda, Simple Syrup

**PEACH MULE** | 13.00
- Gentleman Jack, Gosling's Ginger Beer, Fresh Puree, Fresh Lemon Juice

**CUBBIE BLUE** | 11.00
- Bacardi Superior White Rum, Blue Curacao, Amaretto, Fresh Lemon Juice, Simple Syrup

### WINES BY THE GLASS

**CHAMPAGNE & SPARKLING WINES**
- KORBEL BRUT CA—187ml, NV | 10.00
- LA MARCA—Prosecco DOC—Veneto, Italy—187ml | 10.00

**WHITE WINES**
- CAPSAルド Pinot Grigio—IT, 2018 | 9.50
- SANTA MARGERITA Pinot Grigio—ALTO ADIGE, IT, 2018 | 12.00
- HIRSCHBACH & SOHNE Chardonnay—Shirtail Ranches—Monterey County, CA, 2018 | 13.75
- FERRARI-CARANO Chardonnay—Sonoma County, CA, 2017 | 13.75
- SONOMA-CUTRER—STATE Chardonnay—Russian River Ranches, CA, 2017 | 14.00

**DOMESTIC WINES**
- BELL’S TWO HEARTED | IPA | 7.0% | MI | 7.50
- BLUE MOON | Witbier | 5.4% | CO | 6.00
- BUD LIGHT | Light Lager | 4.1% | MO | 5.00
- BUDWEISER | Lager | 5.0% | MO | 5.00
- BUD LIGHT | Light Lager | 4.1% | MO | 5.00
- MICHELOB ULTRA | Light Lager | 4.2% | MO | 5.00
- MILLER LITE | Pilsner | 4.2% | WI | 5.00
- O'DOULS | Non-Alcoholic | 0.4% | MO | 5.00

**LOCAL CRAFT**
- BALLAST POINT SCULPIN | IPA | 7.0% | IL | 8.00
- BUCKEDEROWN BELT & SUSPENDERS | IPA | 7.0% | 16oz can | IL | 9.00
- HALF ACRE DAISY CUTTER | Pale Ale | 5.2% | 16oz can | IL | 9.50
- LAGUNITAS IPA | 6.2% | IL | 7.00
- LAGUNITAS LITTLE SUMPIN’ SUMPIN’ | Ale | 7.5% | IL | 8.00
- NOON WHISTLE BREWERY | Rotating Selection | IL
- REVOLUTION ANTI-HERO | IPA | 6.7% | 12oz can | IL | 6.50
- SOLEMN OAT PUNK ROCK FOR RICH KIDS | Belgian American Pale Ale | 5.5% | 16oz can | IL | 9.00
- GF TWO BROTHERS PRAIRIE PATH | Blonde Ale | 5.1% | IL | 8.00
- GUINNESS | Stout | 4.2% | Ireland | 7.00
- LAGUNITAS IPA | IPA | 6.2% | IL | 7.00
- MILLER LITE | Pilsner | 4.2% | WI | 5.00
- NOON WHISTLE COZMO | Pale Ale | 5.0% | IL | 7.50
- SAMUEL ADAMS | Lager | 4.9% | MA | 6.25
- SAMUEL ADAMS | Seasonal | MA | 6.25
- STELLA ARTOIS | Pilsner | 5.2% | Belgium | 7.00

**IMPORTED WINES**
- AMSTEL LIGHT | Light Lager | 3.5% | Netherlands | 6.00
- CORONA | Pale Lager | 4.0% | Mexico | 6.00
- HEINEKEN | Pilsner | 5.0% | Netherlands | 6.00
- MODELLO ESPECIAL | Pilsner | 4.5% | Mexico | 6.00
- PERONI NASTRO AZZURO | Pale Lager | 5.1% | Italy | 6.00

**AMERICAN CRAFT**
- 3 SHEEPS CASHMERE HAMMER | Nitro Stout | 6.5% | WI | 7.50
- ALLAGASH WHITE | Witbier | 5.2% | ME | 8.50
- DESCHUTES FRESH SQUEEZED IPA | 6.4% | OR | 8.00
- DOGFISH HEAD 90 MINUTE | Imperial IPA | 9.0% | DE | 10.00
- URBAN CHESTNUT SCHNICKELFRITZ | Bavarian Weissbier | 5.0% | 16oz can | MO | 8.50

**CIDER & SELTZER**
- ANGRY ORCHARD | Crisp Apple | 5.0% | MA | 6.00
- ANGRY ORCHARD | Pear | 5.0% | MI | 6.00
- WHITE CLAW SPIKED SELTZER | Mango | 5.0% | IL | 7.00
- WHITE CLAW SPIKED SELTZER | Black Cherry | 5.0% | IL | 7.00