

HARRY CARAY'S

ITALIAN STEAKHOUSE

MENU

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 Croutons, 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 Chilis, 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*

PRIME 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'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

HOLY COW!® BURGER BAR

*Choose Burger, Preparation, Toppings and Bun | Served with Lettuce, Tomato, Sliced Pickles
and choice of French Fries or Mixed Greens | Substitute Sweet Potato Fries 1.00*

SIRLOIN BEEF 10.95

BEYOND BURGER® 11.95

CHICKEN BREAST 9.95

PREPARATION
Cajun Spiced .50
Peppercorn Crusted .50

CHEESES
American 1.00
Cheddar 1.00
Swiss 1.00
Gorgonzola 1.25
Mozzarella 2.00
Smoked Gouda 2.50

VEGGIES
Sautéed Onions .75
Sautéed Mushrooms 1.50
Avocado 2.50

MEATS & SAUCES
Applewood Smoked Bacon 2.50
Candied Bacon 3.00
BBQ Sauce 1.00
Harry's Steak Sauce 1.00

BUN
Brioche Bun
Pretzel Roll .75
Gluten Free Bun 1.00

10oz HOLY COW!® BURGER 15.95

Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce, Harry's Steak Sauce, Brioche Bun

COCKTAILS

MARTINIS

THE DUTCHIE | 13.00

Absolut Vodka, Raspberry Purée, 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

Olmecca Altos Plata Tequila, Ruby Red Grapefruit Juice, Fresh Lime Juice, Club Soda, Simple Syrup

PEACH MULE | 13.00

Gentleman Jack, Gosling's Ginger Beer, Peach Purée, Fresh Lemon Juice

CUBBIE BLUE | 11.00

Bacardi Superior White Rum, Blue Curaçao, 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

MÖET & CHANDON Impérial—Brut—Épernay, France—187ml, NV | 16.00

WHITE WINES

CAPOSALDO Pinot Grigio—IT, 2018 | 9.50

SANTA MARGHERITA Pinot Grigio—ALTO ADIGE, IT, 2018 | 12.00

HIRSCHBACH & SOHNE Riesling—Piesporter Michelsberg Kabinette—Mosel, DE, 2018 | 10.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ, 2017 | 11.75

CHÂTEAU by MIRAVAL Rosé—Provence, FR, 2018 | 12.00

HESS Chardonnay—Shirtail Ranches—Monterey County, CA, 2018 | 11.75

FERRARI-CARANO Chardonnay—Sonoma County, CA, 2017 | 13.75

SONOMA-CUTRER—ESTATE Chardonnay—Russian River Ranches, CA, 2017 | 14.00

RED WINES

MEIOMI Pinot Noir—CA, 2017 | 13.75

LA CREMA Pinot Noir—Monterey, CA 2017 | 13.25

WILLAKENZIE Pinot Noir—Gisele—Willamette Valley, OR, 2015 | 15.50

TENUTA DI ARCENO Chianti Classico—Tuscany, IT, 2016 | 13.25

KUNDE Zinfandel—Sonoma County, CA, 2016 | 12.75

LOUIS MARTINI Cabernet Sauvignon—CA, 2017 | 11.00

DECERO Malbec—Mendoza, AR, 2017 | 12.00

J. LOHR Merlot—Los Osos—Paso Robles, CA, 2017 | 11.75

RAYMOND Cabernet Sauvignon—Family Classic—North Coast, CA, 2018 | 14.25

JORDAN Cabernet Sauvignon—Alexander Valley, CA, 2015 | 25.00

FERRARI-CARANO Siena—Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA, 2017 | 15.50

BEER

DRAFT

MOODY TONGUE HERE'S TO HARRY | Amber Ale | 6.5% | IL | 7.00

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

COORS LIGHT | Light Lager | 4.2% | CO | 5.00

FOUNDERS ALL DAY | IPA | 4.7% | MI | 7.00

GOOSE ISLAND 312 | Pale Wheat Ale | 4.2% | IL | 6.00

DOMESTIC

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'DOUL'S | Non-Alcoholic | 0.4% | MO | 5.00

LOCAL CRAFT

BALLAST POINT SCULPIN | IPA | 7.0% | IL | 8.00

BUCKLEDOWN 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 | 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 OATH PUNK ROCK FOR RICH KIDS Belgian American Pale Ale | 5.5% | 16oz can | IL | 9.00

GF TWO BROTHERS PRARIE 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

AMSTEL LIGHT | Light Lager | 3.5% | Netherlands | 6.00

CORONA | Pale Lager | 4.6% | Mexico | 6.00

HEINEKEN | Pilsner | 5.0% | Netherlands | 6.00

MODELO 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

GF ANGRY ORCHARD | Crisp Apple | 5.0% | MA | 6.00

GF ANGRY ORCHARD | Pear | 5.0% | MI | 6.00

GF WHITE CLAW SPIKED SELTZER | Mango | 5.0% | IL | 7.00

GF WHITE CLAW SPIKED SELTZER | Black Cherry | 5.0% | IL | 7.00