

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

MINISTRONE Cup 4.95 | Bowl 6.95

ITALIAN MEATBALLS 11.95

*Three Cheese Baguette, Slow Cooked Tomato Sauce,
Parmigiano-Reggiano*

HARRY'S CALAMARI 14.95

Horseradish Cocktail Sauce

GRILLED OCTOPUS 15.95

Roasted Yukon Potatoes, Fresno Chiles, Watercress, Olive Oil

SHRIMP DE JONGHE 14.95

Garlic, Sherry, Herbs, Breadcrumbs

FRESH MOZZARELLA MARINARA 10.95

TOMATO BRUSCHETTA 10.95

Roma Tomatoes, Basil, Garlic, Parmigiano-Reggiano, Olive Oil

CRISPY POLENTA 10.95

Shiitake & Portobello Mushrooms, Balsamic Reduction

TOASTED RAVIOLI 9.95

Italian Sausage or Four Cheese, Marinara

COLOSSAL SHRIMP COCKTAIL 19.95

SALADS

MIXED BABY GREENS 7.95

*Carrots, Radishes, Grape Tomatoes,
Cucumber, Balsamic Vinaigrette*

BLT WEDGE 8.95

*Iceberg, Applewood Smoked Bacon, Roma Tomatoes,
Crumbled Gorgonzola, Bleu Cheese Dressing*

CAESAR 8.95

Garlic Croutons, Parmigiano-Reggiano

CHICKEN CHOPPED 15.95

*Mixed Greens, Avocado, Green Onions, Tomatoes,
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

ITALIAN FAVORITES*

HARRY'S CHICKEN VESUVIO 24.95

*"Best Chicken Vesuvio in the City" Chicago Tribune
Half Chicken or Boneless Breast
Quartered Potatoes, Sweet Peas, Garlic, White Wine*

CHICKEN MARSALA 22.95

CHICKEN PICCATA 21.95

CHICKEN PARMIGIANA 23.95

Spaghetti, Marinara

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 17.95

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Jumbo Baked Potato 5.95

Loaded with Bacon, Cheddar, Sour Cream, Chives +3

Four Cheese Mac 'n Cheese 9.95

Sautéed Wild Mushrooms 8.95

PASTA

RIGATONI ALLA VODKA 18.95

*Mascarpone, Parmigiano-Reggiano
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15*

FETTUCCINE ALFREDO 18.95

Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15

SPAGHETTI & MEATBALLS 19.95

PAPPARDELLE WITH ITALIAN SAUSAGE 21.95

Red Pepper Flakes, Basil, Cream, Marinara

TENDERLOIN LINGUINE* 22.95

*Beef Tenderloin, Shallots, Roasted Red Peppers, Baby Arugula,
Portabello and Porcini Mushrooms, Sherry Cream Sauce*

LASAGNA 19.95

Beef, Pork, Marinara, Parmigiano-Reggiano

LINGUINE WITH CLAMS 28.95

Red Sauce or White Sauce

SHRIMP SCAMPI 29.95

*Linguine, Roma Tomatoes, Toasted Garlic,
Red Pepper Flakes, Basil, White Wine Butter Sauce*

PRIME STEAKS & CHOPS

FILET MIGNON*

8oz 37.95 | 12oz 49.95

14oz NEW YORK STRIP* 50.95

BONE-IN RIB EYE*

20oz Wet Aged 55.95 | 18oz Dry Aged 58.95

18oz KANSAS CITY STRIP* 52.95

14oz PRIME PORK CHOP 29.95

ADD TO ANY STEAK

CRUSTS & PREPARATIONS 5.00

*Truffle Butter | Vesuvio Style | Horseradish Crust
De Jonghe | Gorgonzola Crust | Peppercorn Crust + Bordelaise*

SURF & TURF

Jumbo Lump Crab Cake 17.95

Three Grilled Colossal Shrimp 14.95

FRESH FISH & SHELLFISH*

PAN ROASTED SALMON* 27.95

Diced Tomatoes, Basil, Radicchio, Balsamic Glaze

WHITEFISH OREGANATO 26.95

Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

JUMBO LUMP CRAB CAKES 37.95

Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon

COLD WATER LOBSTER TAIL M.P.

*Can be cooked to desired doneness. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.

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

KEY LIME PIE | 13.00

Absolut Vanilla Vodka, Absolut Lime Vodka, Tuaca, Simple Syrup, Lime Juice, Pineapple Juice, Graham Cracker Rim

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

CHICAGO SOUR | 14.00

Maker's Mark Bourbon, Fresh Lemon Juice, Simple Syrup, Merlot Float

PALOMA | 12.00

Olmea 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

RUFFINO Prosecco—Valdobbiadene, Italy—187ml, NV | 13.00

KORBEL BRUT CA—187ml, NV | 10.00

WHITE WINES

CAPOSALDO Pinot Grigio—IT, 2018 | 10.50

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

HIRSCHBACH & SOHNE

Riesling—Piesporter Michelsberg Kabinette—Mosel, DE, 2018 | 11.00

ST SUPERY Sauvignon Blanc—Napa Valley, CA, 2018 | 12.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ, 2017 | 12.00

STUDIO 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

MIONETTO MOSCATO Treviso DOC, Italy—187ml, NV | 13.00

MÔET & CHANDON Impérial—Brut—Épernay, France—187ml, NV | 19.50

RED WINES

MEIOMI Pinot Noir—CA, 2017 | 14.00

LA CREMA Pinot Noir—Monterey, CA 2017 | 13.50

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 | 13.00

LOUIS MARTINI Cabernet Sauvignon—CA, 2017 | 12.00

DECERO Malbec—Mendoza, AR, 2017 | 12.25

J. LOHR Merlot—Los Osos—Paso Robles, CA, 2017 | 12.00

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 | 14.00

BEER

DRAFT

 **MOODY TONGUE HERE'S TO HARRY** | IPA | 6.5% | 7.00

BELL'S TWO HEARTED | IPA | 7.0% | 7.50

BLUE MOON | Lager | 4.1% | 7.00

BUD LIGHT | Light Lager | 4.1% | 6.00

GOOSE ISLAND 312 | Pale Wheat Ale | 4.2% | 7.00

LAGUNITAS IPA | IPA | 6.2% | 7.00

MILLER LITE | Pilsner | 4.2% | 6.00

STELLA ARTOIS | Pilsner | 5.2% | 8.00

DOMESTIC

BUDWEISER | Lager | 5.0% | 6.00

BUD LIGHT | Light Lager | 4.1% | 6.00

COORS LIGHT | Light Beer | 4.2% | 6.00

MICHELOB ULTRA | Light Lager | 4.2% | 6.00

MILLER LITE | Pilsner | 4.2% | 6.00

O'DOUL'S | Non-Alcoholic | 0.4% | 6.00

IMPORTED

BECKS | Non-Alcoholic | 0.3% | Germany | 7.00

CORONA | Mexican Lager | 4.0% | Mexico | 7.00

GUINNESS | Stout | 4.2% | 16 oz can | Ireland | 8.00

HEINEKEN | Pilsner | 5.0% | Netherlands | 7.00

MODELO ESPECIAL | Pilsner | 4.5% | Mexico | 7.00

LOCAL CRAFT

BUCKLEDOWN BELT & SUSPENDERS IPA | 7.0% | 12 oz can | IL | 8.00

BUCKLEDOWN CLENCHER | IPA | 8.1% | 12 oz can | IL | 9.00

GOOSE ISLAND MATILDA | Belgian Pale Ale | 7.0% | IL | 9.00

GOOSE ISLAND SOFIE | Saison | 6.5% | IL | 10.00

LAGUNITAS LITTLE SUMPIN' SUMPIN' | Ale | 7.5% | IL | 8.00

MOODY TONGUE SLICED NECTARINE | IPA | 5.9% | IL | 9.00

TWO BROTHERS EBEL'S WEISS | Hefeweizen | 4.9% | IL | 8.00

GF TWO BROTHERS PRAIRIE PATH | Blonde Ale | 5.1% | IL | 8.00

AMERICAN CRAFT

BOULEVARD TANK 7 SAISON | American Saison Ale | 8.5% | MO | 9.00

DESCHUTES FRESH SQUEEZED | IPA | 6.4% | OR | 8.00

DOGFISH HEAD 90 MINUTE | Imperial IPA | 9.0% | DE | 10.00

FOUNDERS DIRTY BASTARD | Scotch Ale | 8.5% | MI | 8.50

SURLY XTRA CITRA PALE ALE | Session Pale Ale | 4.5% | MN | 7.00

CIDER & SELTZER

GF ANGRY ORCHARD | Crisp Apple | 5.0% | 7.00

GF VANDERMILL | Totally Roasted | 6.8% | 7.00

GF TRULY SPIKED SELTZER | Black Cherry | 5.0% 12oz can | 7.00

GF VIRTUE | Rosé Cider | 6.7% | 7.00

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