

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

TOASTED RAVIOLI 9.95

Italian Sausage or Four Cheese, Marinara

HARRY'S CALAMARI 16.95

Horseradish Cocktail Sauce

GRILLED OCTOPUS 16.95

Roasted Yukon Potatoes, Fresno Chiles, Arugula, 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

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 22.95

Capellini

CHICKEN PARMIGIANA 23.95

Spaghetti, Marinara

PRIME FLAT IRON STEAK* 34.95

Smashed Crispy Yukon Gold Potatoes, Pesto

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

Sweet Corn Brûlée 8.95

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

SHRIMP SCAMPI 29.95

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

PRIME STEAKS & CHOPS

FILET MIGNON* 8oz 39.95 | 12oz 54.95

14oz NEW YORK STRIP* 62.95

BONE-IN RIBEYE*

20oz Wet Aged 66.95 | 18oz Dry Aged 69.95

18oz KANSAS CITY STRIP* 62.95

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 19.95 | 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 41.95

Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon

*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, Chambord, Fresh Lemon Juice, Simple Syrup, Sugar Rim

NAVY PEAR | 15.00

Grey Goose La Poire Vodka, Elderflower Liqueur, Angostura Bitters, Lemon Sour

RED EYE | 14.00

Absolut Vanilia Vodka, Kahlua, Espresso

LIMONCELLO MARGARITA | 16.00

Patron Silver Tequila, Pallini Limoncello, Triple Sec, Fresh Lemon Juice, Agave Nectar, Sugar Rim

PEACH MULE | 14.00

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

CUBBIE BLUE | 12.00

Absolut Vodka, Blue Curaçao, Fresh Lemonade, Sierra Mist

MAITAI | 12.00

Bacardi Superior White Rum, Bacardi Black Rum, Amaretto, Almond Syrup, Fresh Lime Juice

NITTI GRITTY OLD FASHIONED | 15.00

Makers Mark Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry, Orange Twist

MANHATTAN | 15.00

Maker's Mark Bourbon, Sweet Vermouth, Amarena Cherry Juice, Orange Twist

NEGRONI | 14.00

Sipsmith London Dry Gin, Sweet Vermouth, Campari, Orange Twist

EARL GREY HOT TODDY | 12.00

Glenmorangie X, Earl Grey Tea, Honey, Lemon

SKINNYS

MARGARITA | 15.00

Patron Silver Tequila, Fresh Lime Juice, Agave Nectar

PEACH FIZZ | 12.00

Grey Goose White Peach and Rosemary Essence, Soda Water

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, 2020 | 10.50

SANTA MARGHERITA Pinot Grigio—ALTO ADIGE, IT | 12.00

HIRSCHBACH & SOHNE

Riesling—Piesporter Michelsberg Kabinette— Mosel, DE | 11.00

ST SUPERY Sauvignon Blanc—Napa Valley, CA | 12.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ | 12.00

STUDIO by MIRAVAL Rosé—Provence, FR | 12.00

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

FERRARI-CARANO Chardonnay—Sonoma County, CA | 13.75

SONOMA-CUTRER—ESTATE

Chardonnay—Russian River Ranches, CA | 14.00

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

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

RED WINES

MEIOMI Pinot Noir—CA | 14.00

LA CREMA Pinot Noir—Monterey, CA | 12.00

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

TENUTA DI ARCENO Chianti Classico—Tuscany, IT | 13.25

KUNDE Zinfandel—Sonoma County, CA | 13.00

DECERO Malbec—Mendoza, AR | 12.25

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

LOUIS MARTINI Cabernet Sauvignon—CA | 12.00

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

JORDAN Cabernet Sauvignon—Alexander Valley, CA | 25.00

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

OLD STYLE | Lager | 4.6% | 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 TRULY SPIKED SELTZER | Black Cherry | 5.0% 12oz can | 7.00

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

GF VANDERMILL | Totally Roasted | 6.8% | 7.00

GF VIRTUE | Rosé Cider | 6.7% | 7.00