

HARRY CARAY'S

ITALIAN STEAKHOUSE

LUNCH 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 16.95
Horseradish Cocktail Sauce

GRILLED OCTOPUS 16.95
*Roasted Yukon Potatoes, Fresno Chiles,
Arugula, Olive Oil*

FRESH MOZZARELLA MARINARA 10.95

TOMATO BRUSCHETTA 10.95
*Roma Tomatoes, Basil, Garlic,
Parmigiano-Reggiano, Olive Oil*

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*

CHICKEN CHOPPED 15.95
*Mixed Greens, Avocado, Green Onions, Tomatoes,
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

BLT WEDGE 8.95
*Iceberg, Applewood Smoked Bacon,
Roma Tomatoes, Crumbled Gorgonzola,
Bleu Cheese Dressing*

CHICKEN CAESAR 15.95
Garlic Croutons, Parmigiano-Reggiano

BURGERS & SANDWICHES

Served with French Fries or Mixed Baby Greens

HOLY COW!® BURGER 16.95
*Candied Applewood Smoked Bacon,
Smoked Gouda, Lettuce,
Harry's Steak Sauce, Brioche Bun*

TAVERN BURGER 15.95
*Portobello Mushrooms, Caramelized Onions,
Swiss Cheese, Dijonnaise, Brioche Bun*

PRIME RIB 16.95
Fontina, Giardinera, Arugula, Au Jus, Garlic Bread

BUFFALO CHICKEN WRAP 11.95
*Shredded Carrots, Green Onions,
Tomato, Lettuce, Crumbled Bleu Cheese,
Ranch Dressing, Grilled Flatbread*

GRILLED CHICKEN BREAST 14.95
*Swiss Cheese, Red Onions, Lettuce,
Avocado Mash, Sriracha Aioli, Brioche Bun*

ROASTED TURKEY CLUB 13.95
Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

ITALIAN FAVORITES

HARRY'S CHICKEN VESUVIO 18.95
*"Best Chicken Vesuvio in the City" Chicago Tribune
Half Chicken or Boneless Breast
Quartered Potatoes, Sweet Peas, Garlic, White Wine*

CHICKEN PARMIGIANA 17.95
Spaghetti, Marinara

SPAGHETTI & MEATBALLS 19.95

FETTUCCHINE ALFREDO 18.95
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15

LASAGNA 19.95
Beef, Pork, Marinara, Parmigiano-Reggiano

RIGATONI ALLA VODKA 18.95
*Mascarpone, Parmigiano-Reggiano
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15*

**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

MAI TAI | 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, 2020 | 12.00

HIRSCHBACH & SOHNE

Riesling—Piesporter Michelsberg Kabinette—Mosel, DE, 2019 | 11.00

ST SUPERY Sauvignon Blanc—Napa Valley, CA, 2019 | 12.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ, 2020 | 12.00

STUDIO by MIRAVAL Rosé—Provence, FR, 2020 | 12.00

HESS Chardonnay—Shirtail Ranches—Monterey County, CA, 2019 | 11.75

FERRARI-CARANO Chardonnay—Sonoma County, CA, 2019 | 13.75

SONOMA-CUTRER—ESTATE

Chardonnay—Russian River Ranches, CA, 2019 | 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, 2019 | 14.00

LA CREMA Pinot Noir—Monterey, CA 2019 | 12.00

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

TENUTA DI ARCENO Chianti Classico—Tuscany, IT, 2019 | 13.25

KUNDE Zinfandel—Sonoma County, CA, 2017 | 13.00

DECERO Malbec—Mendoza, AR, 2018 | 12.25

J. LOHR Merlot—Los Osos—Paso Robles, CA, 2018 | 12.00

LOUIS MARTINI Cabernet Sauvignon—CA, 2018 | 12.00

RAYMOND Cabernet Sauvignon—Family Classic—North Coast, CA, 2017 | 14.25

JORDAN Cabernet Sauvignon—Alexander Valley, CA, 2016 | 25.00

FERRARI-CARANO

Siena—Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA, 2018 | 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