

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

ITALIAN WEDDING SOUP Cup 4.95 Bowl 6.95
Crispy Tuscan Kale

HARRY'S CALAMARI* 14.95
Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

TOASTED RAVIOLI 9.95
Italian Sausage or Four Cheese, Marinara

SAUSAGE & PEPPERS CROSTINI 13.95
Italian Sausage, Roasted Red, Green and Yellow Peppers, Red Onion, Salsa Verde, Garlic Toast, Chili Oil

COLOSSAL SHRIMP COCKTAIL* 19.95
Horseradish Cocktail Sauce

ITALIAN MEATBALLS* 11.95
Three Cheese Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano

JUMBO LUMP CRAB CAKE* 18.95
Apple Watercress Salad, Horseradish Mustard Aioli

SALADS

BLT WEDGE 8.95
Baby 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

SEAFOOD COBB* 21.95
Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

ITALIAN FAVORITES*

HARRY'S CHICKEN VESUVIO 24.95
Half Chicken or Boneless Breast
Yukon Potatoes, Sweet Peas, Garlic, White Wine

"Best Chicken Vesuvio in the City"
Phil Vettel, Restaurant Critic, Chicago Tribune

ITALIAN SAUSAGE & PEPPERS 19.95

CHICKEN MARSALA 18.95

CHICKEN PARMIGIANA 18.95
Spaghetti Marinara

PRIME FLAT IRON STEAK 29.95
Smashed Crispy Yukon Gold Potatoes, Garlicky Kale, Pesto

FRESH FISH & SHELLFISH*

MUSTARD MAPLE GLAZED SALMON 29.95
Wilted Baby Spinach, Artichokes, Grape Tomatoes, Shallots

WHITEFISH OREGANATO 26.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

COLD WATER LOBSTER TAIL M.P.
Drawn Butter

PRIME STEAKS & CHOPS*

Our signature steaks are selected from the finest Midwestern USDA beef and wet-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.

FILET MIGNON
8oz 37.9 | 12oz 49.95

NEW YORK STRIP
12oz Dry Aged 50.95 | 14oz Wet Aged 50.95

BONE-IN RIB EYE
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

Add to any steak for 5.00

Truffle Butter
Horseradish Crust
Gorgonzola Crust
Peppercorn Crust with Bordelaise

SURF & TURF

Add to any steak

Jumbo Lump Crab Cake 17.95
Three Grilled Colossal Shrimp 14.95
Cold Water Lobster Tail M.P.

LAMB CHOPS OREGANATO 61.95
Three 6oz Double Cut Chops

14oz PRIME PORK CHOP 29.95

PASTA

RIGATONI ALLA VODKA 18.95
Mascarpone, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS* 19.95
Marinara, Parmigiano-Reggiano

FETTUCINE ALFREDO 18.95
add Chicken 4.00 | add Shrimp 12.00

CAVATAPPI WITH ITALIAN SAUSAGE 19.95
Field Mushrooms, Spinach, Red Onion, Porcini Cream, Parmigiano-Reggiano

SHRIMP SCAMPI* 27.95
Linguine, Roma Tomatoes, Toasted Garlic, Calabrian Chilis, Basil, White Wine Butter Sauce

TENDERLOIN LINGUINE* 22.95
Beef Tenderloin, Shallots, Roasted Red Peppers, Baby Arugula, Portabello and Porcini Mushrooms, Sherry Cream Sauce

SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes	Garlicky Spinach
Four Cheese Mac 'n Cheese	Sautéed Wild Mushrooms
Jumbo Baked Potato	Grilled Asparagus
Sweet Corn Bruleé	Crispy Brussels Sprouts <i>Honey Vinaigrette, Scallions, Red Chili Flakes</i>

*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

*Olmeca 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% | IL | 7.00

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

BUD LIGHT | Light Lager | 4.1% | MO | 6.00

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

LAGUNITAS IPA | IPA | 6.2% | CA | 7.00

MILLER LITE | Pilsner | 4.2% | WI | 6.00

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

CF 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

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

DOMESTIC

BUDWEISER | Lager | 5.0% | MO | 6.00

BUD LIGHT | Light Lager | 4.1% | MO | 6.00

MICHELOB ULTRA | Light Lager | 4.2% | MO | 6.00

MILLER LITE | Pilsner | 4.2% | MO | 6.00

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

CIDER & SELTZER

CF ANGRY ORCHARD | Crisp Apple | 5.0% | MA | 7.00

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

CF VANDERMILL | Totally Roasted | 6.8% | MI | 7.00

CF VIRTUE | Rosé Cider | 6.7% | MI | 7.00

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