STARTERS
ITALIAN WEDDING SOUP  Cup 4.95 Bowl 6.95
Crusy Tuscan Kale

HARRY’S CALAMARI’ 14.95
Horseshaldish 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
Horseshaldish Cocktail Sauce

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

JUMBO LUMP CRAB CAKE’ 18.95
Apple Watercress Salad, Horseshaldish 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, As cascade, 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 55.95 | 20oz Wet Aged 55.95

12oz GRASS FEED NEW YORK STRIP 39.95

Bill Kurt’s 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
Mascaropone, 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
Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chilis, Basil, White Wine Butter Sauce

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

SHAREABLE SIDES
9.95 each
Roasted Garlic Mashed Potatoes
Garlicky Spinach
Garlicky Spinach
Sautéd Wild Mushrooms
Four Cheese Mac ‘n Cheese
Grilled Asparagus
Honey Vinaigrette, Scallions, Red Chili Flakes
Jumbo Baked Potato
Crissy Brussels Sprouts
Sweet Corn Bruleé

*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 Puree, Fresh Lemon Juice, Sugar Rim

**FRENCH MARTINI | 13.00**
Sipsmith London Dry Gin, Chambord, Pineapple Juice

**NEARY NAVY | 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

**WINES BY THE GLASS**

**CHAMPAGNE & SPARKLING WINES**

**MONETTO MOSCATO** Treviso DOC, Italy — 187ml, NV | 13.00

**MÖET & 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 — Giroo—Willamette Valley, OR, 2015 | 15.50

**TENUTA DI ARCEO** 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

**DRAFT**

**QUO 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**

**BUCKEDOWN BELT & SUSPENDERS IPA | IPA | 7.0% | IL | 8.00**

**BUCKEDOWN 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 EWE’S WOF | Hefeweizen | 4.9% | IL | 8.00**

**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**

**DOGFOSS HEAD 90 MINUTE | Imperial IPA | 9.0% | DE | 10.00**

**FOUNDER’S DIRTY BASTARD | Scotch Ale | 8.5% | MI | 8.50**

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

**BEER**

**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’DOULS** | Non-Alcoholic | 0.4% | MO | 6.00

**CIDER & SELTZER**

**CR ANGRY ORCHARD** | Crip Apple | 5.0% | MA | 7.00

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

**CR VANDERMILL** | Totally Roasted | 6.8% | MI | 7.00

**CR VIRTUE** | Rosé Cider | 6.7% | MI | 7.00

**CR WHITE CLAW SPIKED SELTZER** | Mango | 5.0% | IL | 7.00