

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

MINISTRONE Cup 4.95 | Bowl 6.95

NEW ENGLAND CLAM CHOWDER 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

BURGERS

HOLY COW!® BURGER 16.95

Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce, Harry's Steak Sauce, Brioche Bun

HOLY MACKEREL BURGER 15.95

Smoky American Fondue, Tomato Bacon Jam, Balsamic Red Onions, Shredded Lettuce, Brioche Bun

TAVERN BURGER 15.95

Portobello Mushrooms, Caramelized Onions, Swiss Cheese, Dijonnaise, Pretzel Roll

FRESH FISH & SHELLFISH

PAN ROASTED SALMON 27.95

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

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

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

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

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

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Truffled Crispy Potatoes 9.95

Sweet Corn Brûlée 8.95

Four Cheese Mac 'n Cheese 9.95

Sautéed Wild Mushrooms 8.95

Grilled Asparagus 8.95

Jumbo Baked Potato 5.95

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

Garlicky Spinach 7.95

Crispy Brussels Sprouts 8.95

Honey Vinaigrette, Scallions, Red Chili Flakes

Charred Broccoli 8.95

Grilled Scallions, Vinegar Peppers, Fried Capers

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

KORBEL BRUT CA—187ml, NV | 10.00

LA MARCA—Prosecco DOC—Veneto, Italy—187ml | 10.00

MÖET & CHANDON Impérial—Brut—Épernay, France—187ml, NV | 16.00

WHITE WINES

CAPOSALDO Pinot Grigio—IT | 9.50

SANTA MARGHERITA Pinot Grigio—ALTO ADIGE, IT | 12.00

HIRSCHBACH & SOHNE Riesling—Piesporter Michelsberg Kabinette—Mosel, DE | 10.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ | 11.75

CHÂTEAU 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

RED WINES

MEIOMI Pinot Noir—CA | 13.75

LA CREMA Pinot Noir—Monterey, CA | 12.00

TENUTA DI ARCENO Chianti Classico—Tuscany, | 13.25

LOUIS MARTINI Cabernet Sauvignon—CA | 11.00

DECERO Malbec—Mendoza, AR | 12.00

J. LOHR Merlot—Los Osos—Paso Robles, CA | 11.75

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

JORDAN Cabernet Sauvignon—Alexander Valley, CA, | 25.00

FERRARI-CARANO Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA | 15.50

BEER

DRAFT

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

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

BLUE MOON | Witbier | 5.4% | CO | 6.00

BUD LIGHT | Light Lager | 4.1% | MO | 5.00

COORS LIGHT | Light Lager | 4.2% | CO | 5.00

FOUNDERS ALL DAY | IPA | 4.7% | MI | 7.00

GOOSE ISLAND 312 | Pale Wheat Ale | 4.2% | IL | 6.00

DOMESTIC

BUDWEISER | Lager | 5.0% | 5.00

BUD LIGHT | Light Lager | 4.1% | 5.00

MICHELOB ULTRA | Light Lager | 4.2% | 5.00

MILLER LITE | Pilsner | 4.2% | 5.00

O'DOUL'S | Non-Alcoholic | 0.4% | 5.00

LOCAL CRAFT

BALLAST POINT SCULPIN | IPA | 7.0% | IL | 8.00

BUCKLEDOWN BELT & SUSPENDERS | IPA | 7.0% | 16oz can | IL | 9.00

HALF ACRE DAISY CUTTER | Pale Ale | 5.2% | 16oz can | IL | 9.50

LAGUNITAS IPA | IPA | 6.2% | IL | 7.00

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

NOON WHISTLE BREWERY | Rotating Selection | IL

REVOLUTION ANTI-HERO | IPA | 6.7% | 12oz can | IL | 6.50

SOLEMN OATH PUNK ROCK FOR RICH KIDS
Belgian American Pale Ale | 5.5% | 16oz can | IL | 9.00

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

GUINNESS | Stout | 4.2% | Ireland | 7.00

LAGUNITAS IPA | IPA | 6.2% | IL | 7.00

MILLER LITE | Pilsner | 4.2% | WI | 5.00

NOON WHISTLE COZMO | Pale Ale | 5.0% | IL | 7.50

SAMUEL ADAMS | Lager | 4.9% | MA | 6.25

SAMUEL ADAMS | Seasonal | MA | 6.25

STELLA ARTOIS | Pilsner | 5.2% | Belgium | 7.00

IMPORTED

AMSTEL LIGHT | Light Lager | 3.5% | Netherlands | 6.00

CORONA | Pale Lager | 4.6% | Mexico | 6.00

HEINEKEN | Pilsner | 5.0% | Netherlands | 6.00

MODELO ESPECIAL | Pilsner | 4.5% | Mexico | 6.00

PERONI NASTRO AZZURO | Pale Lager | 5.1% | Italy | 6.00

AMERICAN CRAFT

ALLAGASH WHITE | Witbier | 5.2% | ME | 8.50

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

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

CIDER & SELTZER

GF ANGRY ORCHARD | Crisp Apple | 5.0% | 6.00

GF TRULY HARD SELTZER | Straweberry Lemonade | 5.0% | 7.00

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

GF WHITE CLAW SPIKED SELTZER | Black Cherry | 5.0% | 7.00