

# 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*

HARRY'S CALAMARI 14.95  
*Horseradish Cocktail Sauce*

GRILLED OCTOPUS 15.95  
*Roasted Yukon Potatoes, Fresno Chiles, Watercress, 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*

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*

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  
*Marinated Bell Peppers, Garlic, White Wine*

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

JUMBO LUMP CRAB CAKES 37.95  
*Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon*

COLD WATER LOBSTER TAIL M.P.

#### 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

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*

LASAGNA 19.95  
*Beef, Pork, Marinara, Parmigiano-Reggiano*

LINGUINE WITH CLAMS 28.95  
*Red Sauce or White Sauce*

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

CHICKEN PARMIGIANA 23.95  
*Spaghetti, Marinara*

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 17.95

#### PRIME STEAKS & CHOPS

FILET MIGNON  
8oz 37.95 | 12oz 49.95

14oz NEW YORK STRIP 50.95

BONE-IN RIB EYE  
18oz Dry Aged 58.95 | 20oz Wet Aged 55.95

18oz KANSAS CITY STRIP 52.95

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 17.95  
Three Grilled Colossal Shrimp 14.95

Grilled Asparagus 8.95

Garlicky Spinach 7.95

Crispy Brussels Sprouts 8.95  
*Honey Vinaigrette, Scallions, Red Chili Flakes*

Charred Broccoli 8.95  
*Grilled Scallions, Vinegar Peppers, and Fried Capers*

## 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

#### HARRY MARY | 13.00

Absolut Peppar Vodka, Harry's Signature Bloody Mary Mix, Celery, Lemon, Olives, Celery Salt Rim

- ADD A SPECIALTY SKEWER TO YOUR HARRY MARY -

#### Shrimp Skewer | 6.00

Jumbo Shrimp, Applewood Smoked Bacon, Smoked Mozzarella

#### Italian Skewer | 3.00

Harry's Calamari, Smoked Mozzarella, Toasted Cheese Ravioli

#### CHICAGO SOUR | 14.00

Maker's Mark Bourbon, Fresh Lemon Juice, Simple Syrup, Merlot Float

#### 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

#### 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 White Rum, Blue Curaçao, Amaretto, Fresh Lemon Juice, Simple Syrup

## 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, 2018 | 9.50

SANTA MARGHERITA Pinot Grigio—ALTO ADIGE, IT, 2018 | 12.00

HIRSCHBACH & SOHNE Riesling—Piesporter Michelsberg

Kabinette— Mosel, DE, 2018 | 10.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ, 2017 | 11.75

CHÂTEAU 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

### RED WINES

MEIOMI Pinot Noir—CA, 2017 | 13.75

LA CREMA Pinot Noir—Monterey, CA 2017 | 13.25

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

TENUTA DI ARCENO Chianti Classico—Tuscany, 2016 | 13.25

LOUIS MARTINI Cabernet Sauvignon—CA, 2017 | 11.00

DECERO Malbec—Mendoza, AR, 2017 | 12.00

J. LOHR Merlot—Los Osos—Paso Robles, CA, 2017 | 11.75

RAYMOND Cabernet Sauvignon—Family Classic—North Coast, CA, 2018 | 14.25

JORDAN Cabernet Sauvignon—Alexander Valley, CA, 2015 | 25.00

FERRARI-CARANO Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA, 2017 | 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

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

### 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

### 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

URBAN CHESTNUT SCHNICKELFRITZ Bavarian Weissbier | 5.0% | 16oz can | MO | 8.50

### 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