ITALIAN STEAKHOUSE
LUNCH MENU

STARTERS

MINESTRONE  
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
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

SALADS

BLT WEDGE 8.95  
Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing
THE DUTCHE 11.95  
Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola, Honey Balsamic Vinaigrette

CAESAR 10.95  
Add Chicken 4 | Add Salmon 8 | Add Tenderloin 9

CHICKEN CHOPPED 15.95  
Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola, Sweet Herb Vinaigrette
STEAKHOUSE 19.95  
Beef Tenderloin, Mixed Greens, Grape Tomatoes, Cucumber, Crispy Onion Strings, Gorgonzola, Harry’s Vinaigrette

ENTRÉES

RIGATONI ALLA VODKA 14.95  
Mascarpone, Parmigiano-Reggiano
 Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15
FETTUCCINE ALFREDO 14.95  
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15
SPAGHETTI & MEATBALLS 15.95
PAPPARDELLE WITH ITALIAN SAUSAGE 18.95  
Red Pepper Flakes, Basil, Cream, Marinara
LASAGNA 19.95  
Beef, Pork, Marinara, Parmigiano-Reggiano
HARRY’S CHICKEN VESUVIO 19.95  
“Best Chicken Vesuvio in the City” Chicago Tribune
Half Chicken or Boneless Breast
Quartered Potatoes, Sweet Peas, Garlic, White Wine
CHICKEN MARSALA 18.95
CHICKEN PICCATA 16.95
CHICKEN PARMIGIANA 19.95  
Spaghetti, Marinara
ITALIAN SAUSAGE & PEPPERS 19.95
EGGPLANT PARMIGIANA 17.95
BEER BATTERED FISH & CHIPS 16.95  
Fresh Cod, Tartar Sauce, Vinegar Slaw, French Fries
WHITEFISH OREGANATO 26.95  
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach
FILET MIGNON  
Boz 39.95 | 12oz 54.95  
Steak Crusts & Preparations 5.00
Truffle Butter | Horseradish Crust
Gorgonzola Crust | Peppercorn Crust with Bordelaise
ASK YOUR SERVER ABOUT OUR SELECTION OF USDA PRIME STEAKS.

BURGERS & SANDWICHES

Served with French Fries, Sweet Potato Fries (add 1.00) or Mixed Baby Greens

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
TURKEY BURGER 14.95  
Grilled Pineapple, Grilled Red Onions, Sharp White Cheddar, Smoky Bourbon Barbecue Sauce, Pretzel Roll
BUFFALO CHICKEN WRAP 11.95  
Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing, Grilled Flatbread
FILET SLIDER TRIO 19.95  
Applewood Smoked Bacon, Arugula, Horseradish Cream, Grilled Onions, Pretzel Rolls
ROASTED TURKEY CLUB 13.95  
Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread
CORNE D BEEF SANDWICH 12.95  
Swiss Cheese, Cabbage Slaw, Thousand Island, Pickle Spear, Light Rye
GRILLED CHICKEN SANDWICH 14.95  
Swiss Cheese, Red Onions, Lettuce, Avocado Mash, Sriracha Aioli, Brioche Bun

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95  
Four Cheese Mac ‘n Cheese 9.95
Sautéed Wild Mushrooms 8.95  
Truffle Crispy Potatoes 9.95
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**

*MAJORÍNOS*

**THE DUTCHIE** | 13.00  
*Absolut Vodka, Raspberry Purée, Fresh Lemon Juice, Sugar Rim*

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

**NAVY PEAR** | 14.00  
*Grey Goose La Poire Vodka, Elderflower Liqueur, Angostura Bitters, Lemon Sour*

**HARRY MARIL** | 13.00  
*Absolut Peppar Vodka, Harry’s Signature Bloody Mary Mix, Celery, Lemon, Olives, Celery Salt Rim*  
- ADD A SPECIALTY SHAKER TO YOUR HARRY MARIL -  
  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, Melted Float*

**KICKING MULE** | 12.00  
*Absolut Vodka, Gosling’s Ginger Beer, Pineapple Juice, Fresh Lime Juice, Jalapeño Extract, Sliced Jalapeño*

**NITTİ GRIYİ OLD FASHIONED** | 14.00  
*George Remus Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry*

**PALOMA** | 12.00  
*Olmena Atoa 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*

**CUBBİE BLUE** | 11.00  
*Baavard! White Rum, Blue Curacao, Amaretto, Fresh Lemon Juice, Simple Syrup*

**WINES BY THE GLASS**

**CHAMPAGNE & SPARKLING WINES**

*KORBEL BRUT CA—187ml, NV | 10.00  
MOÉT & CHANDON Impérial—Brut—Épernay, France—187ml, NV | 16.00*

**WHITE WINES**

*CAPOSALDO Pinot Grigio—IT, 2018 | 9.50  
SANTA MARGHERITA Pinot Grigio—ALTı ADİGE, IT, 2018 | 12.00  
HIRSBACH & SOHNE Riesling—Piesportcr Michelsberg  
HESS Chardonnay—Shirtail Ranches—Monterey County, CA, 2018 | 11.75  
FERRARI-CARANO Chardonnay—Sonoma County, CA, 2018 | 12.50  
SONOMA-CUTRER—ESTATE Chardonnay—Russian River Ranches, CA, 2018 | 13.00  
CHÂTEAU by MIRAVAL Rosé—Provençe, FR, 2018 | 12.00  
MÖET & CHANDON—Prosecco DOC—Veneto, Italy—187ml | 10.00  
LA MARCA—Prosecco DOC—Veneto, Italy—187ml | 10.00*

**RED WINES**

*MEOHM Pinot Noir—CA, 2017 | 13.75  
LA CREMA Pinot Noir—Monterey, CA 2017 | 13.25  
WILLAKENZIE Pinot Noir—Giselle—Willamette Valley, 2015 | 15.50  
VENUTA DI ARCIDIO 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  
RJOYMOND 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**

*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  
FOUNDEAMS 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  
LAGUNITALS IPA | 6.2% | IL | 7.00  
LAGUNITALS LITTLE SUMPIN’ SUMPIN’ Ale | 7.5% | IL | 8.00  
NOON WHISKEY 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 PRAIE PATH Blonde Ale | 5.1% | IL | 8.00*

**GUINNESS | Stout | 4.2% | Ireland | 7.00  
LAGUNITAS 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  
MODEL ESPERIAL Pilsner | 4.5% | Mexico | 6.00  
PERONI NASTRO AZURO 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 Pilsner | 5.0% | 16oz can | MO | 8.50*

**CIDER & SELTZER**

*ANGRY ORCHARD | Crisp Apple | 5.0% | 6.00  
TRULY HARD SELTZER | Strawberry Lemonade | 5.0% | 7.00  
WHITE CLAW SPIKED SELTZER Mango | 5.0% | 7.00  
WHITE CLAW SPIKED SELTZER Black Cherry | 5.0% | 7.00*