

HARRY CARAY'S

ITALIAN STEAKHOUSE

LUNCH 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 16.95

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 DUTCHIE 11.95

*Baby Field Greens with Sliced Apples, Candied Walnuts,
Crumbled Gorgonzola, Honey Balsamic Vinaigrette
Add Chicken 4 | Add Salmon 8 | Add Tenderloin 9*

CAESAR 10.95

Add Chicken 4 | Add Calamari 6 | 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*

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*

ENTRÉES

RIGATONI ALLA VODKA 14.95

*Mascarpone, Parmigiano-Reggiano
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15*

FETTUCCHINE 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 18.95

Capellini

CHICKEN PARMIGIANA 19.95

Spaghetti, Marinara

PRIME FLAT IRON STEAK 34.95

Smashed Crispy Yukon Gold Potatoes, Pesto

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 17.95

WHITEFISH OREGANATO 26.95

Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

FILET MIGNON 8oz 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

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

CORNED 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

Truffled Crispy Potatoes 9.95

Grilled Asparagus 8.95

Sweet Corn Brûlée 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, 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, Hot Water, 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