

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

MINISTRONE 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

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

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*

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

PASTA

RIGATONI ALLA VODKA 18.95

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

FETTUCCINE ALFREDO 18.95

Add Chicken 4 | 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*

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

FRESH FISH & SHELLFISH

PAN ROASTED SALMON 27.95

Diced 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

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 add 3

Four Cheese Mac 'n Cheese 9.95

Sweet Corn Brûlée 8.95

Sautéed Wild Mushrooms 8.95

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, Fried Capers

COCKTAILS

MARTINIS

THE DUTCHIE | 14.00

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 Vanilla 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, 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

LA MARCA Prosecco DOC—Veneto, IT—187ml, NV | 10.00

KORBEL BRUT CA—187ml, NV | 10.00

MIONETTO MOSCATO Treviso DOC, Italy—187ml, NV | 12.00

MÖET & CHANDON Impérial Brut—Épernay, France—187ml, NV | 19.50

WHITE WINES

CAPOSALDO Pinot Grigio—IT | 10.00

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

ST SUPERY Sauvignon Blanc—Napa Valley, CA | 12.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ | 12.00

STUDIO 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

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

KUNDE Zinfandel—Sonoma County, CA | 12.75

LOUIS MARTINI Cabernet Sauvignon—CA | 11.75

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 Siena—Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA | 13.50

BEER

DRAFT

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

BLUE MOON Witbier | 5.4% | CO | 7.00

BUD LIGHT Light Lager | 4.1% | MO | 6.00

LAGUNITAS IPA IPA | 6.2% | IL | 7.00

GOOSE ISLAND GREEN LINE | Pale Ale | 5.4% | IL | 7.00

MILLER LITE Pilsner | 4.2% | WI | 6.00

STELLA ARTOIS Pilsner | 5.2% | Belgium | 7.00

LOCAL CRAFT

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

GOOSE ISLAND MATILDA Belgian Pale Ale | 7.0% | IL | 10.00

GOOSE ISLAND SOFIE Saison | 6.5% | IL | 10.00

HALF ACRE DAISY CUTTER Pale Ale | 5.2% | 16oz can | IL | 11.00

LAGUNITAS LITTLE SUMPIN' SUMPIN' Ale | 7.5% | 12oz can | IL | 8.00

REVOLUTION ANTI-HERO IPA | 6.5% | 12oz can | IL | 7.00

REVOLUTION EUGENE Porter | 7.0% | 12oz can | IL | 7.00

DOMESTIC

BUDWEISER Lager | 5.0% | MO | 6.00

BUD LIGHT Light Lager | 4.1% | MO | 6.00

COORS LIGHT Light Lager | 4.2% | CO | 6.00

MICHELOB ULTRA Light Lager | 4.2% | MO | 6.00

MILLER LITE Pilsner | 4.2% | MO | 6.00

O'DOUL'S Non-Alcoholic | 0.4% | MO | 6.00

AMERICAN CRAFT

DESCHUTES FRESH SQUEEZED IPA | 6.4% | OR | 8.00

NEW BELGIUM FAT TIRE Amber Ale | 5.2% | CO | 7.00

SAMUEL ADAMS Lager | 4.9% | MA | 6.00

SAMUEL ADAMS Wicked Hazy IPA | 6.8% | MA | 7.00

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

IMPORTED

AMSTEL LIGHT Light Lager | 3.5% | Netherlands | 7.00

CORONA Pale Lager | 4.6% | Mexico | 7.00

GUINNESS Stout | 4.2% | 16 oz can | Ireland | 8.00

HEINEKEN Pilsner | 5.0% | Netherlands | 7.00

PERONI NASTRO AZZURO Pale Lager | 5.1% | Italy | 7.00

CIDER & SELTZER

ANGRY ORCHARD CIDER 5% | 12oz can | NY | 9.00

WHITE CLAW SPIKED SELTZER

Black Cherry or Mango | 5% | 12oz can | 7.00