

# 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 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*

#### 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

#### 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*

#### PRIME STEAKS & CHOPS

FILET MIGNON

8oz 37.95 | 12oz 49.95

14oz NEW YORK STRIP 50.95

BONE-IN RIB EYE

20oz Wet Aged 55.95 | 18oz Dry Aged 58.95

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

#### 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.

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*

#### KEY LIME PIE | 13.00

*Absolut Vanilla Vodka, Absolut Lime Vodka, Tuaca, Simple Syrup, Lime Juice, Pineapple Juice, Graham Cracker Rim*



#### 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*

#### 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 Garnish*

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

## 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, 2018 | 10.00

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

**HIRSCHBACH & SOHNE** Riesling—Piesporter Michelsberg Kabinette—Mosel, DE, 2018 | 10.00

**ST SUPERY** Sauvignon Blanc—Napa Valley, CA, 2018 | 12.00

**WHITEHAVEN** Sauvignon Blanc—Marlborough, NZ, 2019 | 12.00

**STUDIO 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, OR, 2015 | 15.50

**KUNDE** Zinfandel—Sonoma County, CA, 2016 | 12.75

**LOUIS MARTINI** Cabernet Sauvignon—CA, 2017 | 11.75

**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

**MT VEEDER** Cabernet Sauvignon—Napa Valley, CA, 2016 | 18.50

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

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

**MILLER LITE** *Pilsner* | 4.2% | WI | 6.00

**MODELO ESPECIAL** | *Pilsner* | 4.5% | Mexico | 7.00

**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