

# HARRY CARAY'S

## ITALIAN STEAKHOUSE

### DINNER MENU

#### STARTERS

##### ITALIAN WEDDING SOUP

Cup 4.95 Bowl 6.95  
*Crispy Tuscan Kale*

##### ITALIAN MEATBALLS 11.95

*Three Cheese Baguette, Slow Cooked Tomato Sauce,  
Parmigiano-Reggiano*

##### HARRY'S CALAMARI 14.95

*Horseradish Cocktail Sauce*

##### TOMATO BRUSCHETTA 10.95

##### TOASTED RAVIOLI 9.95

*Italian Sausage or Four Cheese, Marinara*

##### SAUSAGE & PEPPERS CROSTINI 13.95

*Italian Sausage, Roasted Red, Green and Yellow Peppers,  
Red Onion, Pesto, Garlic Toast, Chili Oil*

##### JUMBO LUMP CRAB CAKE 18.95

*Apple Watercress Salad, Horseradish Mustard Aioli*

##### COLOSSAL SHRIMP COCKTAIL 19.95

*Horseradish Cocktail Sauce*

#### 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*

##### SEAFOOD COBB 21.95

*Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp,  
Applewood Smoked Bacon, Grape Tomatoes, Avocado,  
Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing*

#### PASTA

##### RIGATONI ALLA VODKA 18.95

*Mascarpone, Parmigiano-Reggiano*  
Add Chicken 4.00 | Add Tenderloin 9.00

##### FETTUCINE ALFREDO 18.95

Add Chicken 4.00 | Add Shrimp 12.00

##### SPAGHETTI & MEATBALLS 19.95

*Marinara, Parmigiano-Reggiano*

##### CAVATAPPI WITH ITALIAN SAUSAGE 19.95

*Field Mushrooms, Spinach, Red Onion,  
Porcini Cream, Parmigiano-Reggiano*

##### SHRIMP SCAMPI 27.95

*Linguini, Roma Tomatoes, Toasted Garlic,  
Calabrian Chilis, Basil, White Wine Butter Sauce*

#### PRIME STEAKS & CHOPS

*Ask about our extensive selection of USDA Prime steaks.  
Our signature steaks are wet-aged up to 28 days for maximum  
flavor and tenderness.*

##### FILET MIGNON

8oz 37.95 | 12oz 49.95

##### NEW YORK STRIP

12oz Dry Aged 50.95 | 14oz Wet Aged 50.95

##### BONE-IN RIB EYE

18oz Dry Aged 53.95 | 20oz Wet Aged 53.95

#### STEAK CRUSTS & PREPARATIONS

*Add to any steak for 5.00*

Truffle Butter | Horseradish Crust  
Gorgonzola Crust  
Peppercorn Crust with Bordelaise

#### SURF & TURF

*Add to any steak*

Jumbo Lump Crab Cake 17.95  
Three Grilled Colossal Shrimp 14.95

14oz PRIME PORK CHOP 29.95

#### ENTRÉES

##### HARRY'S CHICKEN VESUVIO 24.95

*Half Chicken or Boneless Breast  
Quartered Potatoes, Sweet Peas, Garlic, White Wine*

*"Best Chicken Vesuvio in the City"  
Phil Vettel, Restaurant Critic, Chicago Tribune*

##### CHICKEN MARSALA 18.95

##### CHICKEN PARMIGIANA 18.95

*Spaghetti Marinara*

##### ITALIAN SAUSAGE & PEPPERS 19.95

##### PRIME FLAT IRON STEAK 29.95

*Smashed Crispy Yukon Gold Potatoes, Garlicky Kale, Pesto*

##### MUSTARD MAPLE GLAZED SALMON 29.95

*Wilted Baby Spinach, Artichokes, Grape Tomatoes, Shallots*

##### WHITEFISH OREGANATO 26.95

*Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach*

##### COLD WATER LOBSTER TAIL M.P.

*Drawn Butter*

#### SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes

Jumbo Baked Potato

Four Cheese Mac 'n Cheese

Sautéed Wild Mushrooms

Grilled Asparagus

Garlicky Spinach

Crispy Brussels Sprouts

*Honey Vinaigrette, Scallions, Red Chili Flakes*

Charred Broccoli

*Grilled Scallions, Peppadew 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,*



### 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 *Amber Ale* | 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

GOOSE ISLAND GREEN LINE *Pale Ale* | 5.4% | IL | 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 | 9.00

GOOSE ISLAND SOFIE *Saison* | 6.5% | IL | 10.00

HALF ACRE DAISY CUTTER *Pale Ale* | 5.2% | 16oz can | IL | 9.50

LAGUNITAS LITTLE SUMPIN' SUMPIN' *Ale* | 7.5% | IL | 8.00

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

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

## 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 *Seasonal* | MA | 6.00

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

## 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

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

GF WHITE CLAW SPIKED SELTZER *Black Cherry or Mango* | 5% | 12oz can | 7.00