

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 14.95

Add Chicken 4.00 | Add Tenderloin 9.00

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 or
dry-aged up to 45 days for maximum flavor and tenderness.*

FILET MIGNON

8oz 37.95 | 12oz 49.95

NEW YORK STRIP

14oz Wet Aged 50.95

BONE-IN RIB EYE

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

ENTREES

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 PARMIGIANA 18.95

Spaghetti Marinara

EGGPLANT PARMIGIANA 18.95

Fresh Mozzarella, Basil, Marinara

ITALIAN SAUSAGE & PEPPERS 19.95

PRIME FLAT IRON STEAK 29.95

Smashed Crispy Yukon Gold Potatoes, Garlicky Kale, Pesto

PAN ROASTED SALMON 29.95

Fennel and Orange Salad, Garbanzo Beans, Wilted Baby Spinach, Baby Arugula

WHITEFISH OREGANATO 26.95

Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes

Bacon Cheddar Twice Baked Potato

Jumbo Baked Potato

Sweet Corn Brulee

Crispy Brussels Sprouts

Honey Vinaigrette, Scallions, Red Chili Flakes

Four Cheese Mac 'n Cheese

Sautéed Wild Mushrooms

Grilled Asparagus

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, 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

MÔET & 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—Shirtil 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

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

LAGUNITAS IPA | *IPA* | 6.2% | CA | 7.50

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

STELLA ARTOIS | *Pilsner* | 5.2% | Belgium | 8.00

AMERICAN CRAFT

DESCHUTES FRESH SQUEEZED | *IPA* | 6.4% | OR | 8.00

LAGUNITAS LITTLE SUMPIN' SUMPIN'

Ale | 7.5% | CA | 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

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

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

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

GF TWO BROTHERS PRAIRIE PATH

Blonde Ale | 5.1% | IL | 8.00

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