HARRY CARAY'S
ITALIAN STEAKHOUSE

LUNCH MENU

STARTERS

MINESTRONE 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

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

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

CAESAR 10.95
Add Chicken 4 | Add Calamari 6 | Add Salmon 8

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, Harry's Steak Sauce, Brioche Bun

TAVERN BURGER 15.95
Portobello Mushrooms, Caramelized Onions, Swiss Cheese, Dijonnaise, Pretzel Roll

BBQ TURKEY 14.95
Turkey Burger, Grilled Pineapple, Grilled Red Onions, Sharp White Cheddar, Smoky Bourbon Barbecue Sauce, Pretzel Roll

BUFFALO CHICKEN WRAP 13.95
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

SEARED TUNA SLIDER TRIO 18.95
Togarashi, Wakame Slaw, Wasabi Aioli, Sesame Brioche

GRILLED CHICKEN 14.95
Swiss Cheese, Red Onions, Lettuce, Avocado Mash, Sriracha Aioli, Brioche Bun

ROASTED TURKEY CLUB 13.95
Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

PASTA

RIGATONI ALLA VODKA 14.95
Mascarpone, Parmigiano-Reggiano
Add Chicken 4 | Add Shrimp 15

FETTUCCINE ALFREDO 14.95
Add Chicken 4 | 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

SHRIMP SCAMPI 23.95
Linguine, Roma Tomatoes, Toasted Garlic, Red Pepper Flakes, Basil, White Wine Butter Sauce

ENTRÉES

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

PAN ROASTED SALMON 22.95
Diced Tomatoes, Basil, Radicchio, Balsamic Glaze

JUMBO LUMP CRAB CAKES 41.95
Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon

USDA 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

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95
Four Cheese Mac 'n Cheese 9.95
Sautéed Wild Mushrooms 8.95
Sweet Corn Brûlée 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 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, 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

RUFFINO—Prosecco DOC—Italy—187ml | 10.00

MIONETTO—Moscato—Veneto, Italy—187ml | 11.00

MÖET & CHANDON Impérial—Brut—Épernay, France—187ml | 16.00

WHITE WINES

CAPOSALDO—Pinot Grigio—Italy | 9.50

HIRSCHBACH & SOHNE—Riesling—Piesporter Michelsberg Kabinett— Mosel, Germany | 10.00

WHITEHAVEN—Sauvignon Blanc—Marlborough, New Zealand | 12.00

MATANZAS CREEK—Sauvignon Blanc—Sonoma County, CA | 12.00

CHÂTEAU MINUTY—M de Minuty—Rosé—Côtes de Provence, France | 12.50

WENTE—Morning Fog—Chardonnay—Livermore Valley, CA | 11.00

SONOMA-CUTRER—Estate—Chardonnay—Russian River Ranches, CA | 14.00

RED WINES

LA CREMA—Pinot Noir—Monterey, CA | 12.00

MEIOMI—Pinot Noir—CA | 13.75

RUFFINO—Aziano—Chianti Classico—Tuscany, Italy | 13.00

FOUR VINES—The Biker—Zinfandel—Paso Robles, CA | 12.00

REYNEKE—Vinehugger—Syrah—Western Cape, South Africa | 13.00

DECERO—Malbec—Mendoza, Argentina | 12.00

LOUIS MARTINI—Cabernet Sauvignon—CA | 11.00

CHARLES SMITH—Château Smith—Cabernet Sauvignon—WA | 13.00

JORDAN—Cabernet Sauvignon—Alexander Valley, CA | 25.00

DUCKHORN—Decoy—Red Blend—Sonoma County, CA | 16.00

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

SAM ADAMS *Seasonal* | MA | 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

SAM ADAMS *Lager* | 4.9% | MA | 6.00

SAM 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