

HARRY CARAY'S

ITALIAN STEAKHOUSE

LUNCH 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

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 | Add Tenderloin 9

CAESAR 10.95

Add Chicken 4 | Add Calamari 6 | Add Salmon 8 | Add Tenderloin 9

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 Tenderloin 9 | Add Shrimp 15

FETTUCCINE ALFREDO 14.95

Add Chicken 4 | Add Tenderloin 9 | 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

LINGUINE WITH CLAMS 22.95

Red Sauce or White Sauce

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

CHICKEN PARMIGIANA 19.95

Spaghetti, Marinara

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 17.95

WHITEFISH OREGANATO 26.95

Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

PAN ROASTED SALMON 27.95

Marinated Bell Peppers, Garlic, White Wine

JUMBO LUMP CRAB CAKES 37.95

Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon

USDA PRIME STEAKS & CHOPS

FILET MIGNON 8oz 37.95 | 12oz 49.95

14oz NEW YORK STRIP 50.95

BONE-IN RIB EYE

18oz Dry Aged 58.95 | 20oz Wet Aged 55.95

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

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Four Cheese Mac 'n Cheese 9.95

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, 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

Olmecca 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