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 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
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
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FRESH MOZZARELLA MARINARA 10.95

COLOSSAL SHRIMP COCKTAIL 19.95

SALADS

BLT WEDGE 8.95
Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing
THE DUTCHE 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

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, Wasame Slaw, Wasabi Aioli, Sesame Brioche
CHICKEN GRILLED 14.95
Swiss Cheese, Red Onions, Lettuce, Avocado Mash, Saratoga 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
LINGUINE WITH CLAMS 24.95
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
Quatered Potatoes, Sweet Peas, Garlic, White Wine
CHICKEN MARSALA 18.95
CHICKEN PICCATA 16.95
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 22.95
Diced Tomatoes, Basil, Radichio, 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 58.95
BONE-IN RIB EYE 18oz Dry Aged 68.95 | 20oz Wet Aged 65.95
18oz KANSAS CITY STRIP 59.95
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

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

SHARED ENTERTAINMENT

ON SALE

$1.00 OFF BURGERS & SANDWICHES

$1.00 OFF PASTA

$1.00 OFF ENTREES

$1.00 OFF SHAREABLE SIDES

$1.00 OFF DESSERTS

$1.00 OFF COFFEE & TEA

$1.00 OFF WINES & SPIRITS

$1.00 OFF COCKTAILS

$1.00 OFF SODAS & SUGAR FREE SODAS

$1.00 OFF SPARKLING WATERS

$1.00 OFF MINERAL WATER
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

NIIT GRITTY OLD FASHIONED | 14.00
George Remus Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry Garnish

PALOMA | 12.00
Olmoa Altas Plato 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 Curacao, 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

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 MIRALAV 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-CUTTER—ESTATE Chardonnay—Russian River Ranches, CA, 2017 | 14.00

RED WINES

MEJOM Pinot Noir—CA, 2017 | 13.75
LA CREMA Pinot Noir—Monterey, CA 2017 | 13.25
WILLAKENZIE Pinot Noir—Grieve—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

MIONETTO MOSCATO Treviso DOC, Italy—187ml, NV | 12.00
MÖET & CHANDON Impérial Brut—Épernay, France—187ml, NV | 19.50

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

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

DESHUTES 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