

HARRY CARAY'S

ITALIAN STEAKHOUSE

Holy Mackerel!

MENU

Holy Cow! Holy Mackerel! Our menu combines favorites from both of our restaurants.

** = Favorites from Holy Mackerel!*

STARTERS

*NEW ENGLAND CLAM CHOWDER
Cup 4.95 Bowl 6.95

HARRY'S CALAMARI 14.95
Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

*AVOCADO CROSTINI 8.95
*Balsamic Reduction, Grape Tomatoes,
Lemon Olive Oil, Sea Salt, Baby Wild Arugula*

TOASTED RAVIOLI 9.95
Italian Sausage or Four Cheese, Marinara

COLOSSAL SHRIMP COCKTAIL 19.95
Horseradish Cocktail Sauce

ITALIAN MEATBALLS 11.95
*Three Cheese Baguette, Slow Cooked Tomato Sauce,
Parmigiano-Reggiano*

SALADS

MIXED BABY GREENS 6.95
*Carrots, Radishes, Grape Tomatoes,
Cucumber, Balsamic Vinaigrette*

CAESAR 8.95
Garlic Croutons, Parmigiano-Reggiano

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

CHICKEN CHOPPED 15.95
*Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta,
Gorgonzola, Sweet Herb Vinaigrette*

SANTA FE 18.95
*Sliced Tenderloin, Mixed Greens, Pico de Gallo, Avocado,
Tortilla Strips, Roasted Corn, Chihuahua Cheese,
Cilantro-Jalapeño Dressing*

PASTA

RIGATONI ALLA VODKA 17.95
Mascarpone, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS 18.95
Marinara, Parmigiano-Reggiano

POTATO CAULIFLOWER GNOCCHI 22.95
*Toasted Garlic, Yellow Squash, Zucchini, Calabrian Chilis,
Basil Almond Pesto (Vegan)*

SHRIMP SCAMPI 27.95
*Spaghetti, 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
12oz Dry Aged 50.95 | 16oz Wet Aged 50.95

BONE-IN RIB EYE 53.95
18oz Dry Aged 53.95 | 20oz Wet Aged 53.95

12oz GRASS-FED NEW YORK STRIP 39.95
Bill Kurtis' Tallgrass Beef

STEAK CRUSTS & PREPARATIONS

Truffle Butter 5.00 | Horseradish Crust 5.00 | Gorgonzola Crust 5.00
Peppercorn Crust with Bordelaise 5.00
Three Grilled Colossal Shrimp 14.95

14oz PRIME PORK CHOP 29.95

ENTRÉES

HARRY'S CHICKEN VESUVIO 23.95
Half Chicken or Boneless Breast
Quartered Potatoes, Sweet Peas, Garlic, White Wine
"Best Chicken Vesuvio in the City"
Phil Vettel, Restaurant Critic, Chicago Tribune

*BBQ BABY BACK RIBS 19.95
Baked Beans, Coleslaw

*FRIED CHICKEN 22.95
Half Chicken, Harry's Buttermilk Biscuit, Honey Butter, Coleslaw

WHITEFISH OREGANATO 26.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

PAN ROASTED SALMON 22.95
Fennel and Orange Salad, Garbanzo Beans, Wilted Baby Spinach, Baby Arugula

*BEER BATTERED FISH & CHIPS 16.95
Fresh Cod, Tartar Sauce, Vinegar Slaw, French Fries

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Jumbo Baked Potato 7.95

Truffled Crispy Potatoes 8.95

Sweet Corn Bruleé 8.95

Grilled Asparagus 8.95

Charred Broccoli 7.95

Grilled Scallions, Peppadew Peppers and Fried Capers

*Crispy Brussels Sprouts 8.95

Honey Vinaigrette, Scallions, Red Chili Flakes

HOLY COW!® BURGER BAR

*Choose Burger, Preparation, Toppings and Bun | Served with Lettuce, Tomato, Sliced Pickles
and choice of French Fries or Mixed Greens | Substitute Sweet Potato Fries 1.00*

SIRLOIN BEEF 10.95

TURKEY 10.95

WAGYU 12.95

BEYOND BURGER® 11.95

CHICKEN BREAST 9.95

BUN

Brioche Bun

Pretzel Roll .75

Gluten Free Bun 1.00

PREPARATION

Cajun Spiced .50

Peppercorn Crusted .50

CHEESES

American 1.00

Cheddar 1.00

Swiss 1.00

Gorgonzola 1.25

Mozzarella 2.00

Smoked Gouda 2.50

VEGGIES

Sautéed Onions .75

Crispy Onion Strings .75

Sautéed Mushrooms 1.50

Arugula 1.00

Avocado 2.50

Giardiniera .75

MEATS & SAUCES

Applewood Smoked Bacon 2.50

Candied Bacon 3.00

BBQ Sauce 1.00

Harry's Steak Sauce 1.00

10oz HOLY COW!® BURGER 15.95

*Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce,
Harry's Steak Sauce, Brioche Bun*

FILET SLIDER TRIO 19.95

*Horseradish Cream, Grilled Onions, Applewood Smoked Bacon,
Arugula, Pretzel Rolls*

COCKTAILS

MARTINIS

THE DUTCHIE | 13.00

Absolut Vodka, Raspberry Purée, Fresh Lemon Juice, Sugar Rim

SOUTHSIDE | 13.00

Sipsmith London Dry Gin, Angostura Bitters, Fresh Lime Juice, Simple Syrup

NAVY PEAR | 14.00

Grey Goose La Poire Vodka, Elderflower Liqueur, Angostura Bitters, Lemon Sour



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

Italian Skewer | 3.00

Harry's Calamari, Smoked Mozzarella, Toasted Cheese Ravioli

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

MR. TEA | 13.00

Gentleman Jack, Peach Liqueur, Iced Tea, Fresh Lemon Juice, Simple Syrup

CUBBIE BLUE | 11.00

Bacardi Superior White Rum, Blue Curaçao, Amaretto, Fresh Lemon Juice, Simple Syrup

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES

ELIO PERRONE—Moscato d'Asti DOCG—Piemonte, Italy | 13.00

KORBEL BRUT CA—187ml, NV | 10.00

MIONETTO MOSCATO Treviso DOC, Italy—187ml, NV | 13.00

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

WHITE WINES

CAPOSALDO Pinot Grigio—IT, 2018 | 9.50

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, 2017 | 11.75

CHÂTEAU 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

TENUTA DI ARCENO Chianti Classico—Tuscany, IT, 2016 | 13.25

KUNDE Zinfandel—Sonoma County, CA, 2016 | 12.75

LOUIS MARTINI Cabernet Sauvignon—CA, 2017 | 12.00

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

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

BELL'S TWO HEARTED | *IPA* | 7.0% | MI | 7.50

BLUE MOON | *Witbier* | 5.4% | CO | 6.00

BUD LIGHT | *Light Lager* | 4.1% | MO | 5.00

COORS LIGHT | *Light Lager* | 4.2% | CO | 5.00

FOUNDERS ALL DAY | *IPA* | 4.7% | MI | 7.00

GOOSE ISLAND 312 | *Pale Wheat Ale* | 4.2% | IL | 6.00

GUINNESS | *Stout* | 4.2% | Ireland | 7.00

MILLER LITE | *Pilsner* | 4.2% | WI | 5.00

NOON WHISTLE COZMO | *Pale Ale* | 5.0% | IL | 7.50

SAMUEL ADAMS | *Lager* | 4.9% | MA | 6.25

SAMUEL ADAMS | *Seasonal* | MA | 6.25

STELLA ARTOIS | *Pilsner* | 5.2% | Belgium | 7.00

THREE FLOYDS ALPHA KING | *American IPA* | 6.6% | IN | 7.50

AMERICAN CRAFT

3 SHEEPS CASHMERE HAMMER | *Nitro Stout* | 6.5% | WI | 7.50

ALLAGASH WHITE | *Witbier* | 5.2% | ME | 8.50

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

DOGFISH HEAD 90 MINUTE | *Imperial IPA* | 9.0% | 16oz can | DE | 10.00

LAGUNITAS IPA | *IPA* | 6.2% | CA | 7.00

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

URBAN CHESTNUT SCHNICKELFRITZ

Bavarian Weissbier | 5.0% | 16oz can | MO | 8.50

DOMESTIC

BUDWEISER | *Lager* | 5.0% | MO | 5.00

BUD LIGHT | *Light Lager* | 4.1% | MO | 5.00

MICHELOB ULTRA | *Light Lager* | 4.2% | MO | 5.00

MILLER LITE | *Pilsner* | 4.2% | WI | 5.00

O'DOUL'S | *Non-Alcoholic* | 0.4% | MO | 5.00

LOCAL CRAFT

BALLAST POINT SCULPIN | *IPA* | 7.0% | IL | 8.00

BUCKLEDOWN BELT & SUSPENDERS | *IPA* | 7.0% | 12oz can | IL | 8.00

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

NOON WHISTLE BREWERY | *Rotating Selection* | IL

REVOLUTION ANTI-HERO | *IPA* | 6.7% | 12oz can | IL | 6.50

SOLEMN OATH PUNK ROCK FOR RICH KIDS

Belgian American Pale Ale | 5.5% | 16oz can | IL | 9.00

GF **TWO BROTHERS PRARIE PATH** | *Blonde Ale* | 5.1% | IL | 8.00

IMPORTED

AMSTEL LIGHT | *Light Lager* | 3.5% | Netherlands | 6.00

CORONA | *Pale Lager* | 4.6% | Mexico | 6.00

HEINEKEN | *Pilsner* | 5.0% | Netherlands | 6.00

MODELO ESPECIAL | *Pilsner* | 4.5% | Mexico | 6.00

PERONI NASTRO AZZURO | *Pale Lager* | 5.1% | Italy | 6.00

CIDER & SELTZER

GF **ANGRY ORCHARD** | *Crisp Apple* | 5.0% | MA | 6.00

GF **ANGRY ORCHARD** | *Pear* | 5.0% | MI | 6.00

GF **TRULY SPIKED SELTZER** | *Black Cherry* | 5.0% | 12oz can | MA | 7.00