

HARRY CARAY'S

ITALIAN STEAKHOUSE

MENU

STARTERS

NEW ENGLAND CLAM CHOWDER
Cup 4.95 Bowl 6.95

HARRY'S CALAMARI 14.95
Horseradish Cocktail Sauce

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

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*

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

CHICKEN PARMIGIANA 18.95
Spaghetti Marinara

BBQ BABY BACK RIBS 19.95
French Fries, 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

PRIME STEAKS & CHOPS

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

14oz PRIME PORK CHOP 29.95

PASTA

RIGATONI ALLA VODKA 17.95
Mascarpone, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS 18.95
Marinara, Parmigiano-Reggiano

SHRIMP SCAMPI 27.95
*Spaghetti, Roma Tomatoes, Toasted Garlic,
Calabrian Chilis, Basil, White Wine Butter Sauce*

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Truffled Crispy Potatoes 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

BEYOND BURGER® 11.95

CHICKEN BREAST 9.95

BUN

Brioche Bun
Pretzel Roll .75
Gluten Free Bun 1.00

CHEESES

American 1.00
Cheddar 1.00
Swiss 1.00
Gorgonzola 1.25
Mozzarella 2.00
Smoked Gouda 2.50

VEGGIES

Sautéed Onions .75
Sautéed Mushrooms 1.50
Avocado 2.50

MEATS & SAUCES

Applewood Smoked Bacon 2.50
Candied Bacon 3.00
BBQ Sauce 1.00
Harry's Steak Sauce 1.00

PREPARATION

Cajun Spiced .50
Peppercorn Crusted .50

10oz HOLY COW!® BURGER 15.95

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

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES

KORBEL BRUT CA—187ml, NV | 10.00

LA MARCA—Prosecco DOC—Veneto, Italy—187ml | 1.00

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 | 11.00

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

FERRARI-CARANO Siena—Sangiovese, Malbec, Cabernet Sauvignon Sonoma County, CA, 2017 | 13.50

BEER

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
Bavarain 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 WHITE CLAW SPIKED SELTZER | *Mango* | 5.0% | IL | 7.00

GF WHITE CLAW SPIKED SELTZER | *Black Cherry* | 5.0% | IL | 7.00