

HARRY CARAY'S

ITALIAN STEAKHOUSE

LUNCH MENU

STARTERS

ITALIAN WEDDING SOUP

Cup 4.95 Bowl 6.95

Crispy Tuscan Kale

ITALIAN MEATBALLS 11.95

Three Cheese Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano

HARRY'S CALAMARI 14.95

Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

TOASTED RAVIOLI 9.95

Italian Sausage or Four Cheese, Marinara

SAUSAGE & PEPPERS CROSTINI 13.95

Italian Sausage, Roasted Red, Green and Yellow Peppers, Red Onion, Pesto, Garlic Toast, Chili Oil

JUMBO LUMP CRAB CAKE 18.95

Apple Watercress Salad, Horseradish Mustard Aioli

COLOSSAL SHRIMP COCKTAIL 19.95

Horseradish Cocktail Sauce

BLT WEDGE 8.95

Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

KALE 10.95

Tuscan Kale, Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, Lemon Basil Vinaigrette

ENTRÉE SALADS

GRILLED CHICKEN CAESAR 14.95

Garlic Croutons, Parmigiano-Reggiano

Tenderloin 19.95 | Grilled Salmon 18.95

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

SEAFOOD COBB 21.95

Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

SANDWICHES

Served with French Fries, Sweet Potato Fries (add 1.00) or Mixed Baby Greens

BUFFALO CHICKEN WRAP 13.95

Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing

MEATBALL SUB 16.95

Slow Cooked Tomato Sauce, Mozzarella Cheese, Arugula, French Baguette

FILET SLIDER TRIO 19.95

Horseradish Cream, Grilled Onions,

Applewood Smoked Bacon, Arugula, 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

STEAKHOUSE BURGERS

Served with French Fries, Sweet Potato Fries (add 1.00) or Mixed Baby Greens

HOLY COW!® 16.95

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

TAVERN 15.95

Portobello Mushroom, Caramelized Onions, Swiss Cheese, Dijonnaise, Pretzel Roll

BEYOND BURGER® 14.95

Plant-Based Burger, Pickled Shallot, Arugula, Pesto, Balsamic Reduction, Brioche Bun

BBQ TURKEY 14.95

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

PASTA

RIGATONI ALLA VODKA 14.95

Mascarpone, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS 15.95

Marinara, Parmigiano-Reggiano

POTATO CAULIFLOWER GNOCCHI 20.95

Toasted Garlic, Yellow Squash, Zucchini, Calabrian Chilis, Basil Almond Pesto (Vegan)

CAVATAPPI WITH ITALIAN SAUSAGE 16.95

Field Mushrooms, Spinach, Red Onion, Porcini Cream, Parmigiano-Reggiano

FETTUCCINE ALLA BOLOGNESE 22.95

Beef and Pork Ragù, Parmigiano-Reggiano

SHRIMP SCAMPI 23.95

Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chilis, Basil, White Wine Butter Sauce

PRIME STEAKS

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 | 14oz Wet Aged 50.95

18oz DRY AGED BONE-IN RIB EYE 61.95

12oz GRASS-FED NEW YORK STRIP 39.95

Bill Kurtis' Tallgrass Beef

STEAK CRUSTS & PREPARATIONS

Add to any steak for 5.00

Truffle Butter | Horseradish Crust

Gorgonzola Crust

Peppercorn Crust with Bordelaise

ENTRÉES

HARRY'S CHICKEN VESUVIO 19.95

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

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 18.95

Fresh Mozzarella, Basil, Marinara

PRIME FLAT IRON STEAK 29.95

Smashed Crispy Yukon Gold Potatoes, Garlicky Kale, Pesto

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

SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes

Bacon Cheddar Twice Baked Potato

Four Cheese Mac 'n Cheese

Sautéed Wild Mushrooms

Grilled Asparagus

Roasted Brussels Sprouts with Pancetta

Charred Broccoli

Grilled Scallions, Peppadew Peppers and Fried Capers

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

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

RUFFINO Prosecco—Valdobbiadene, Italy—187ml, NV | 13.00

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—Shirtil 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 | 11.75

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

To view our bottled list please visit

HARRYCARAYS.COM/RS-WINE

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 | 7.00

BUD LIGHT | *Light Lager* | 4.1% | MO | 6.00

GOOSE ISLAND GREEN LINE | *Pale Ale* | 5.4% | IL | 7.00

MILLER LITE | *Pilsner* | 4.2% | WI | 6.00

STELLA ARTOIS | *Pilsner* | 5.2% | Belgium | 8.00

AMERICAN CRAFT

BOULEVARD TANK 7 | *Saison American Ale* | 8.5% | MO | 9.00

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

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

LAGUNITAS LITTLE SUMPIN' SUMPIN'

Ale | 7.5% | CA | 8.00

NEW BELGIUM FAT TIRE | *Amber Ale* | 5.2% | CO | 7.00

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

SAMUEL ADAMS | *Seasonal* | MA | 6.00

SURLY XTRA CITRA PALE ALE

Session Pale Ale | 4.5% | MN | 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

LOCAL CRAFT

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

GOOSE ISLAND MATILDA | *Belgian Pale Ale* | 7.0% | IL | 9.00

GOOSE ISLAND SOFIE | *Saison* | 6.5% | IL | 10.00

HALF ACRE DAISY CUTTER

Pale Ale | 5.2% | 16oz can | IL | 9.50

REVOLUTION ANTI-HERO | *IPA* | 6.5% | 12oz can | IL | 7.00

REVOLUTION EUGENE | *Porter* | 7.0% | 12oz can | IL | 7.00

CF TWO BROTHERS PRAIRIE PATH

Blonde Ale | 5.1% | IL | 8.00

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

CF ANGRY ORCHARD | *Crisp Apple* | 5.0% | MA | 7.00

CF FERRO FARMS CIDER | 6.0% | 12oz can | WI | 9.00

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