

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

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, Salsa Verde, Garlic Toast, Chili Oil

COLOSSAL SHRIMP COCKTAIL* 19.95
Horseradish Cocktail Sauce

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

JUMBO LUMP CRAB CAKE* 18.95
Apple Watercress Salad, Horseradish Mustard Aioli

SALADS

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

CAESAR* 8.95
Garlic Croutons, Parmigiano-Reggiano

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

SEAFOOD COBB* 21.95
Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppseed Dressing

PASTA

RIGATONI ALLA VODKA 18.95
Mascarpone, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS* 19.95
Marinara, Parmigiano-Reggiano

POTATO CAULIFLOWER GNOCCHI 20.95
Toasted Garlic, Yellow Squash, Zucchini, Calabrian Chilis, Basil Almond Pesto (Vegan)

CAVATAPPI WITH ITALIAN SAUSAGE 19.95
Field Mushrooms, Spinach, Red Onion, Porcini Cream, Parmigiano-Reggiano

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

FRESH FISH & SHELLFISH

PAN ROASTED SALMON 29.95
Fennel and Orange Salad, Garbanzo Beans, Wilted Baby Spinach, Baby Arugula

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

COLD WATER LOBSTER TAIL M.P.
Drawn Butter

PRIME STEAKS & CHOPS*

Our signature steaks are selected from the finest Midwestern USDA beef and 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

BONE-IN RIB EYE

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

Add to any steak for 5.00

Truffle Butter
Horseradish Crust
Gorgonzola Crust
Peppercorn Crust with Bordelaise

SURF & TURF

Add to any steak

Jumbo Lump Crab Cake 17.95
Three Grilled Colossal Shrimp 14.95
Cold Water Lobster Tail M.P.

LAMB CHOPS OREGANATO 61.95

Three 6oz Double Cut Chops

14oz PRIME PORK CHOP 29.95

ITALIAN FAVORITES*

HARRY'S CHICKEN VESUVIO 24.95
Half Chicken or Boneless Breast
Yukon Potatoes, Sweet Peas, Garlic, White Wine

"Best Chicken Vesuvio in the City"
Phil Vettel, Restaurant Critic, Chicago Tribune

ITALIAN SAUSAGE & PEPPERS 19.95

CHICKEN PARMIGIANA 18.95
Spaghetti Marinara

PRIME FLAT IRON STEAK 28.95
Smashed Crispy Yukon Gold Potatoes, Garlicky Kale, Salsa Verde

SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes
Four Cheese Mac 'n Cheese
Jumbo Baked Potato
Sweet Corn Bruleé
Sautéed Wild Mushrooms
Grilled Asparagus
Roasted Brussels Sprouts with Pancetta

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.*

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

RUFFINO Prosecco—Valdobbiadene, Italy—187ml, NV | 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 | 19.50

WHITE WINES

CAPOSALDO Pinot Grigio—IT, 2018 | 10.50

SANTA MARGHERITA Pinot Grigio—ALTO ADIGE, IT, 2018 | 12.00

HIRSCHBACH & SOHNE

Riesling—Piesporter Michelsberg Kabinette—Mosel, DE, 2018 | 11.00

ST SUPERY Sauvignon Blanc—Napa Valley, CA, 2018 | 12.00

WHITEHAVEN Sauvignon Blanc—Marlborough, NZ, 2017 | 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 | 14.00

LA CREMA Pinot Noir—Monterey, CA 2017 | 13.50

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 | 13.00

LOUIS MARTINI Cabernet Sauvignon—CA, 2017 | 12.00

DECERO Malbec—Mendoza, AR, 2017 | 12.25

J. LOHR Merlot—Los Osos—Paso Robles, CA, 2017 | 12.00

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 | 14.00

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 312 | *Pale Wheat Ale* | 4.2% | IL | 7.00

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

METROPOLITAN FLYWHEEL | *German Pilsner* | 5% | IL | 7.00

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

REVOLUTION ANTI-HERO | *IPA* | 6.5% | IL | 7.00

SAMUEL ADAMS | *Lager* | 4.9% | MA | 7.00

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

THREE FLOYDS GUMBALL HEAD *American Pale Wheat Ale* | 5.6% | IN | 7.50

THREE FLOYDS | *Rotating Selection* | IN | 7.50

AMERICAN CRAFT

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

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

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

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

FOUNDERS ALL DAY | *IPA* | 4.7% | MI | 8.00

FOUNDERS DIRTY BASTARD | *Scotch Ale* | 8.5% | MI | 8.50

GREAT LAKES ELIOT NESS | *Amber Lager* | 6.2% | OH | 7.00

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

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

NEW HOLLAND DRAGON'S MILK *Bourbon Barrel-Aged Stout* | 11% | MI | 10.00

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

OLD STYLE | *Lager* | 4.6% | 16oz can | WI | 6.00

LOCAL CRAFT

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

BUCKLEDOWN CLENCHER | *IPA* | 8.1% | 12 oz can | IL | 9.00

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% | 16 oz can | IL | 9.00

MOODY TONGUE SLICED NECTARINE | *IPA* | 5.9% | IL | 9.00

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

TWO BROTHERS EBEL'S WEISS | *Hefeweizen* | 4.9% | IL | 8.00

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

IMPORTED

AMSTEL LIGHT | *Light Lager* | 3.5% | Netherlands | 7.00

BECKS | *Non-Alcoholic* | 0.3% | Germany | 7.00

GUINNESS | *Stout* | 4.2% | 16 oz can | Ireland | 8.00

HEINEKEN | *Pilsner* | 5.0% | Netherlands | 7.00

MODELO ESPECIAL | *Pilsner* | 4.5% | Mexico | 7.00

CIDER & SELTZER

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

GF CRISPIN | *Pacific Pear* | 4.5% | CA | 7.00

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

GF VANDERMILL | *Totally Roasted* | 6.8% | MI | 7.00

GF VIRTUE | *Rosé Cider* | 6.7% | MI | 7.00

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