### STARTERS

**HARRY’S CALAMARI** 14.95  
Horseradish Cocktail Sauce

**TOMATO BRUSCHETTA** 10.95  
Toasted Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano

**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 Poppyseed 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 SCAMPIT** 27.95  
Linguine, Roma Tomatoes, Toasted Garlic, Calabrian Chilis, Basil, White Wine Butter Sauce

**TENDERLOIN LINGUINE** 20.95  
Beef Tenderloin, Shallots, Roasted Red Peppers, Baby Arugula, Portobello and Porcini Mushrooms, Sherry Cream 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 18.95
- 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  
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 Brulée
- Sautéed Wild Mushrooms
- Grilled Asparagus
- Crispy Brussels Sprouts
- Honey Vinaigrette, Scallions, Red Chili Flakes

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