

# HARRY CARAY'S

## ITALIAN STEAKHOUSE

### DINNER MENU

#### STARTERS\*

MINISTRONE Cup 4.95 | Bowl 6.95

ITALIAN MEATBALLS 11.95

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

HARRY'S CALAMARI 14.95

*Horseradish Cocktail Sauce*

GRILLED OCTOPUS 15.95

*Roasted Yukon Potatoes, Fresno Chiles, Watercress, Olive Oil*

SHRIMP DE JONGHE 14.95

*Garlic, Sherry, Herbs, Breadcrumbs*

FRESH MOZZARELLA MARINARA 10.95

TOMATO BRUSCHETTA 10.95

*Roma Tomatoes, Basil, Garlic, Parmigiano-Reggiano, Olive Oil*

CRISPY POLENTA 10.95

*Shiitake & Portobello Mushrooms, Balsamic Reduction*

TOASTED RAVIOLI 9.95

*Italian Sausage or Four Cheese, Marinara*

COLOSSAL SHRIMP COCKTAIL 19.95

#### SALADS

MIXED BABY GREENS 7.95

*Carrots, Radishes, Grape Tomatoes,  
Cucumber, Balsamic Vinaigrette*

BLT WEDGE 8.95

*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*

#### ITALIAN FAVORITES\*

HARRY'S CHICKEN VESUVIO 24.95

*"Best Chicken Vesuvio in the City" Chicago Tribune  
Half Chicken or Boneless Breast  
Quartered Potatoes, Sweet Peas, Garlic, White Wine*

CHICKEN MARSALA 22.95

CHICKEN PICCATA 22.95

CHICKEN PARMIGIANA 23.95

*Spaghetti, Marinara*

ITALIAN SAUSAGE & PEPPERS 19.95

EGGPLANT PARMIGIANA 17.95

#### PASTA\*

RIGATONI ALLA VODKA 18.95

*Mascarpone, Parmigiano-Reggiano  
Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15*

FETTUCCINE ALFREDO 18.95

*Add Chicken 4 | Add Tenderloin 9 | Add Shrimp 15*

SPAGHETTI & MEATBALLS 19.95

PAPPARDELLE WITH ITALIAN SAUSAGE 21.95

*Red Pepper Flakes, Basil, Cream, Marinara*

TENDERLOIN LINGUINE 22.95

*Beef Tenderloin, Shallots, Roasted Red Peppers, Baby Arugula,  
Portabello and Porcini Mushrooms, Sherry Cream Sauce*

LASAGNA 19.95

*Beef, Pork, Marinara, Parmigiano-Reggiano*

LINGUINE WITH CLAMS 28.95

*Red Sauce or White Sauce*

SHRIMP SCAMPI 29.95

*Linguine, Roma Tomatoes, Toasted Garlic,  
Red Pepper Flakes, Basil, White Wine Butter Sauce*

#### PRIME STEAKS & CHOPS\*

FILET MIGNON

8oz 37.95 | 12oz 49.95

14oz NEW YORK STRIP 50.95

BONE-IN RIB EYE

20oz Wet Aged 55.95 | 18oz Dry Aged 58.95

18oz KANSAS CITY STRIP 52.95

14oz PRIME PORK CHOP 29.95

#### ADD TO ANY STEAK

CRUSTS & PREPARATIONS 5.00

*Truffle Butter | Vesuvio Style | Horseradish Crust  
De Jonghe | Gorgonzola Crust | Peppercorn Crust + Bordelaise*

#### SURF & TURF

Jumbo Lump Crab Cake 17.95

Three Grilled Colossal Shrimp 14.95

#### FRESH FISH & SHELLFISH\*

PAN ROASTED SALMON 27.95

*Marinated Bell Peppers, Garlic, White Wine*

WHITEFISH OREGANATO 26.95

*Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach*

JUMBO LUMP CRAB CAKES 37.95

*Two Crab Cakes, Remoulade, Julienned Vegetables, Lemon*

COLD WATER LOBSTER TAIL M.P.

#### SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95

Jumbo Baked Potato 5.95

*Loaded with Bacon, Cheddar, Sour Cream, Chives +3*

Four Cheese Mac 'n Cheese 9.95

Sautéed Wild Mushrooms 8.95

Grilled Asparagus 8.95

Garlicky Spinach 7.95

Crispy Brussels Sprouts 8.95

*Honey Vinaigrette, Scallions, Red Chili Flakes*

Charred Broccoli 8.95

*Grilled Scallions, Vinegar Peppers, and Fried Capers*

*\*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*

#### FRENCH MARTINI | 13.00

*Sipsmith London Dry Gin, Chambord, Pineapple Juice*

#### NAVY PEAR | 14.00

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

#### KEY LIME PIE | 13.00

*Absolut Vanilla Vodka, Absolut Lime Vodka, Tuaca, Simple Syrup, Lime Juice, Pineapple Juice, Graham Cracker Rim*

#### 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*

#### CHICAGO SOUR | 14.00

*Maker's Mark Bourbon, Fresh Lemon Juice, Simple Syrup, Merlot Float*

#### PALOMA | 12.00

*Olmecca Altos Plata Tequila, Ruby Red Grapefruit Juice, Fresh Lime Juice, Club Soda, Simple Syrup*

#### PEACH MULE | 13.00

*Gentleman Jack, Gosling's Ginger Beer, Peach Purée, Fresh Lemon Juice*

#### 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

### 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

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

**MÔET & CHANDON** Impérial—Brut—Épernay, France—187ml, NV | 19.50

### 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

**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** | IPA | 6.5% | 7.00

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

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

**GOOSE ISLAND 312** | Pale Wheat Ale | 4.2% | 7.00

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

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

### DOMESTIC

**BUDWEISER** | Lager | 5.0% | 6.00

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

**MICHELOB ULTRA** | Light Lager | 4.2% | 6.00

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

**O'DOUL'S** | Non-Alcoholic | 0.4% | 6.00

### IMPORTED

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

**CORONA** | Mexican Lager | 4.0% | Mexico | 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

### 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

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

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

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

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

### AMERICAN CRAFT

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

**SURLY XTRA CITRA PALE ALE** | Session Pale Ale | 4.5% | MN | 7.00

### CIDER & SELTZER

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

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

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

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

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