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## Legendary Harry's to serve again

By JANET HUEGE

Harry's at Hanover Square — a culinary nexus that easily conjured up images of Gordon Gecko during the notorious greed decade of the 1980s — is back.

The iconic steakhouse, a fond and favorite spot of Wall Street traders for three decades, will reopen May 12 after three years of darkness.

"My boss took me there on my first day of work 20 years ago," said 46-year-old Paul Lamas, senior vice president at investment firm Roosevelt & Cross. "It was like a rite of passage."

Harry's has been immortalized in novels like Bret Easton Ellis' "American Psycho" and Tom

Wolfe's "Bonfire of the Vanities." In its heyday, traders lined up at the bar to sip a vintage wine, smoke a cigar and make that important connection.

"People had long-running tabs there, and if the market wasn't doing so well, Harry, the patron saint of Wall Street as we called him, would always understand and still take care of you," said 63-year-old Vincent Buchanan, president of Buchanan Associates, a consulting firm.

Harry Poulakakos, the Greek immigrant and former waiter at Delmonico's of Beaver Street, was heavy with a broken heart when he decided to close the place in 2003

after the death of his wife, Adrienne.

His son, Peter, has taken the reins this time around, and with the change in generation comes a different look.

Located in the same downstairs site, the revitalized Harry's will have two components — the casual and sophisticated Harry's Café and the traditional Harry's Steak.

The more relaxed 150-seat café will still have a large bar and will serve favorites such as burgers, pasta and Kobe beef hotdogs.

The 70-seat steakhouse will have a more traditional menu of steaks, chops and will feature the winemaking monk murals from the original Harry's.



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