



ITALIAN STEAKHOUSE & BAR

LUNCH

•STARTERS•

MINESTRONE or SOUP OF THE DAY
Cup 3.95 Bowl 5.95

HARRY'S CHILI Cup 3.95 Bowl 5.95
Onions and Cheddar

HARRY'S CALAMARI Small 8.95 Large 11.95

BRUSCHETTA 6.95

TOASTED RAVIOLI 5.95
Choice of Meat or Cheese with Marinara

BAKED CRAB AND BRIE DIP 13.95
Jumbo Lump Crab and Garlic Crostini

FRESH FRIED MOZZARELLA MARINARA 8.95

COLOSSAL SHRIMP 3.25 each
Cocktail Sauce

MIXED BABY GREENS 5.95
Cucumbers, Tomatoes and Red Wine Vinaigrette

CAESAR SALAD 6.95
Garlic Croutons and Shaved Parmigiano-Reggiano

WEDGE 5.95
Roma Tomatoes, Crumbled Gorgonzola
and Bleu Cheese Dressing
Add Applewood Smoked Bacon 1.00

•SANDWICHES•

Served with Fries, Roasted Vegetable Pasta Salad or
Steamed Broccoli | Substitute Sweet Potato Fries 1.00

GRILLED VEGETABLE 9.95
Portobello Mushroom, Squash, Arugula,
Roasted Red Peppers, Fresh Mozzarella and
Pesto on Herb Ciabatta

BBQ PULLED PORK 10.95
Crispy Onion Strings on an Egg Bun with Vinegar Slaw

BLACKENED CHICKEN CAESAR WRAP 9.95
Roasted Corn Salsa and Lime Caesar Dressing

BLACKENED TENDERLOIN 16.95
Wild Mushrooms, Roasted Red Peppers, Fontina
and Horseradish Cream on Herb Ciabatta

GRILLED CHICKEN BREAST 10.95
Avocado, Alfalfa Sprouts and Roasted Garlic
Aioli on a Whole Wheat Bun

YELLOWFIN TUNA 18.95
Grilled Rare with Tomato Relish, Frisée and
Roasted Garlic Aioli on Grilled Potato Bread

ROASTED TURKEY CLUB 9.95
Applewood Smoked Bacon and
Dijon Mayonnaise on Toasted Whole Wheat

PRIME RIB AU JUS 11.95
Horseradish Cream on French Bread

CORNED BEEF 10.95
Swiss on Light Rye

•STEAKS•

Ask your server about our extensive selection of
USDA Prime steaks.

9oz FILET MIGNON 31.95

16oz NEW YORK STRIP 40.95

23oz BONE-IN RIB EYE 41.95

8oz RICKETTS FAMILY BISON FILET 31.95

12oz BILL KURTIS TALLGRASS
NEW YORK STRIP 32.95

SALADS

TUSCAN 10.95
Mixed Greens, Hearts of Palm, Artichoke Hearts,
Tomatoes, Roasted Red Peppers, Cucumbers,
Red Onions, Garbanzo Beans and Fresh
Mozzarella with Balsamic Vinaigrette
Add Chicken 4.00

SEAFOOD COBB 15.95
Mixed Greens, Jumbo Lump Crab, Bay Shrimp,
Tomatoes, Avocado, Egg, Applewood Smoked Bacon
and Gorgonzola with Citrus Mustard Vinaigrette

GRILLED CHICKEN CAESAR 11.95
Garlic Croutons and Shaved Parmigiano-Reggiano

CHICKEN CHOPPED 10.95
Mixed Greens, Avocado, Green Onions, Tomatoes,
Pancetta and Gorgonzola with Sweet Herb Vinaigrette

STEAKHOUSE BURGERS

Served with Fries, Roasted Vegetable Pasta Salad or Steamed Broccoli | Substitute Sweet Potato Fries 1.00

10oz HOLY COW!® SIRLOIN 11.95
Cheddar, Sautéed Mushrooms and Onions

TALLGRASS 14.95
Bill Kurtis's Grass-Fed Beef with Goat Cheese,
Kalamata Olive Spread and Arugula
on a Whole Wheat Bun

WAGYU 14.95
Peppercorn Crusted with Brandy and Gorgonzola on a Pretzel Roll

10oz SMOKEHOUSE BURGER 12.95
BBQ Bacon Onion Relish, Smoked Mozzarella and
Crispy Onion Strings on a Pretzel Roll

TURKEY 10.95
Brie Cheese, Cranberry Relish and
Roasted Jalapeño Aioli on a Brioche Bun

FRESH PASTA

Substitute Whole Wheat Spaghetti 2.00

RIGATONI WITH VODKA SAUCE 11.95
Mascarpone and Shaved Parmigiano-Reggiano

FETTUCCHINE ALFREDO WITH
GRILLED CHICKEN 15.95

SPINACH PAPPARDELLE 14.95
Crumbled Italian Sausage, Roma Tomatoes and
Basil with Spicy Tomato Cream

LINGUINE WITH GRILLED CHICKEN 14.95
Arugula, Pine Nuts, Lemon, Garlic
and Extra Virgin Olive Oil

SPAGHETTI BOLOGNESE 13.95
Beef and Pork Ragù with
Shaved Parmigiano-Reggiano

SPAGHETTI MARINARA 13.95
Choice of Meatballs or Italian Sausage

LINGUINE WITH CLAMS 16.95
Littleneck Clams, White Wine, Garlic
and Extra Virgin Olive Oil

PENNE WITH PESTO 13.95
Sun-Dried Tomatoes, Asparagus and Mushrooms

ENTRÉES

HARRY'S CHICKEN VESUVIO 18.95
"Best Chicken Vesuvio in the City" *Phil Vettel, Chicago Tribune*
Half Chicken Roasted with Garlic and White Wine
with Quartered Potatoes and Sweet Peas

BONELESS CHICKEN VESUVIO 14.95

8oz USDA PRIME HANGER STEAK 21.95
Gorgonzola Mashed Potatoes and
Grilled Asparagus with Red Wine Demi-Glace

CHICKEN PARMIGIANA 14.95
Spaghetti Marinara

ATLANTIC SALMON 17.95
Horseradish and Mustard Crusted with
Parmesan Risotto and Citrus Butter

HALIBUT 20.95
Watercress, Cherry Tomato and Corn Salad
with Blood Orange Vinaigrette

TILAPIA 19.95
Sautéed Baby Spinach and Arugula with
Pickled Shallots and Pomegranate Butter

SIDES

Vesuvio Potatoes 5.95
Garlic Mashed Potatoes 5.95

Twice Baked Potato 6.95
French Fries 4.95

Sweet Potato Fries 5.95

Budweiser Battered Onion Rings 5.95
Smoked Cheddar Mac 'n Cheese 5.95

Meatballs or Italian Sausage 6.95

Creamed Spinach 6.95

Spinach with Garlic and Oil 6.95

Green Beans with Lemon Oil 6.95

Sautéed Wild Mushrooms 7.95

Grilled Asparagus 6.95

Steamed Broccoli 5.95

18% gratuity is added to parties of 6 or more | One check per table, please | Visit our Gift Shop for gift cards, Harrywear and souvenirs

HARRY CARAY'S ITALIAN STEAKHOUSE Chicago | Rosemont | Lombard • HARRY CARAY'S TAVERN Navy Pier • harrycaraysrestaurants.com • 773.HOLY.COW



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DESSERTS

HARRY'S TIRAMISU 7.50
Espresso and Rum Soaked Ladyfingers
and Mascarpone Cheese topped with Whipped Cream,
Chocolate Sauce and Powdered Sugar

KEY LIME PIE 7.00
Walnut Graham Cracker Crust topped
with Candied Lime Zest and Whipped Cream

ELI'S CHICAGO STYLE CHEESECAKE 8.00
Strawberry Compote

*VANILLA CRÈME BRÛLÉE 7.00
Grand Marnier Custard, Caramelized Sugar
and Fresh Seasonal Berries

FRESH SEASONAL BERRIES 7.00
Almond Cookie Basket, Pecorino Romano Cheese
and Clover Honey

HOT APPLE TART 7.00
Vanilla Almond Crust topped
with Vanilla Bean Ice Cream and Caramel Sauce

ORANGE RICOTTA ALMOND TART 7.00
Candied Orange Zest, Whipped Cream
and Toasted Almonds

*FLOURLESS CHOCOLATE TRUFFLE CAKE 7.00
Raspberry Coulis and Whipped Cream

PEANUT BUTTER SNICKERS PIE 7.00
Chocolate and Caramel Sauces and Whipped Cream

HOT FUDGE WALNUT BROWNIE SUNDAE 7.50
Vanilla Bean Ice Cream, Whipped Cream
and a Maraschino Cherry

CAPPUCCINO CHOCOLATE CHIP ICE CREAM 5.00
Espresso Sauce, Chocolate Shavings and Crispy Wafer

VANILLA BEAN ICE CREAM 4.00
Crispy Wafer

LEMON ITALIAN ICE 4.00
Crispy Wafer

*Gluten-free menu items

COFFEE

METROPOLIS COFFEE 2.50

ESPRESSO 2.75

DOUBLE ESPRESSO 4.00

LATTE 3.50

CAPPUCCINO 3.50

BAILEY'S AND COFFEE 8.25

FRANGELICO AND COFFEE 9.00

IRISH COFFEE 9.00

JAMAICAN COFFEE 8.25

CORDIALS

AMARETTO DI SARONNO 8.25

B&B 9.75

BAILEY'S 8.25

CHAMBORD 9.00

DRAMBUIE 9.75

FRANGELICO 9.00

GRAN MARNIER 9.75

IRISH MIST 9.00

LIMONCELLO 8.25

SAMBUCA ROMANO 9.00

TIA MARIA 8.25

TUACA 9.75

PORT • SHERRY

COCKBURN 20 YR TAWNY 15.00

CROFT DISTINCTION 8.00

DOMECQ AMONTILLADO 8.00

DEMECQ MANZANILLA 8.00

DOW'S LBV 8.00

DRY SACK MEDIUM 8.00

FONSECA BIN 27 8.00

GRAHAM'S 30 YR TAWNY 28.00

HARVEY'S BRISTOL CREAM 8.00

TAYLOR FLADGATE LBV 2003 9.00

TAYLOR FLADGATE 10 YR TAWNY 11.00

DESSERT WINES

featured by the glass

MERRYVALE—ANTIGUA—MUSCAT DE

FRONTIGNAN—CA 2000 13.00

MOËT & CHANDON—NECTAR

IMPERIAL—FRANCE NV 21.00

INNISKILLIN—CABERNET FRANC—ICE WINE—

NIAGRA PENINSULA—CANADA 2004 22.00

INNISKILLIN—OAK AGED—VIDAL—

ICE WINE—

NIAGARA PENINSULA—CANADA 2004 20.00