



•APPETIZERS•

HARRY'S CALAMARI Small 8.95 Large 11.95

BRUSCHETTA 9.95

TOASTED RAVIOLI 5.95
Choice of Meat or Cheese with Marinara

SESAME CRUSTED YELLOWFIN TUNA 16.95
Seared Rare and Chilled with Asparagus and Mango Lime Coulis

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

FRESH FRIED MOZZARELLA MARINARA 8.95

JUMBO LUMP CRAB CAKE 15.95
Vegetable Slaw and Caper Rémoulade

COLOSSAL SHRIMP 3.25 each
Cocktail Sauce

ANTIPASTO PLATTER 18.95
Imported Italian Meats and Cheeses, Cerignola Olives, Roman Artichoke and a Stuffed Cherry Pepper

•SOUP & SALADS•

MINISTRONE or SOUP OF THE DAY
Cup 3.95 Bowl 5.95

MIXED BABY GREENS 5.95
Cucumbers, Tomatoes and Red Wine Vinaigrette

TUSCAN 7.95
Mixed Greens, Tomatoes, Roasted Red Peppers, Red Onions, Hearts of Palm, Artichoke Hearts, Cucumbers, Garbanzo Beans, Fresh Mozzarella and Balsamic Vinaigrette

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

CAESAR 6.95
Garlic Croutons and Shaved Parmigiano-Reggiano

DUTCHIE'S 6.95
Baby Greens, Granny Smith Apples, Pears, Candied Walnuts, Gorgonzola and Raspberry Vinaigrette

CAPRESE 7.95
Vine Ripened Tomatoes, Fresh Mozzarella and Basil

CHICKEN CHOPPED 14.95
Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola and Sweet Herb Vinaigrette

•STEAKS AND CHOPS•

Our signature steaks are selected from the finest Midwestern beef graded USDA Prime and aged 3 to 4 weeks to ensure maximum tenderness.

FILET MIGNON 9oz 33.95 13oz 41.95

16oz NEW YORK STRIP 39.95

18oz USDA PRIME KANSAS CITY STRIP 46.95

16oz PRIME RIB OF BEEF 32.95

20oz USDA PRIME BONE-IN RIB EYE 49.95

18oz USDA PRIME DRY AGED BONE-IN RIB EYE 49.95

22oz PORTERHOUSE 45.95

12oz TALLGRASS NEW YORK STRIP 35.95
Bill Kurtis's Grass-Fed Beef

SURF AND TURF M.P.
Add Small or Large Cold Water Lobster Tail to any Steak

STEAK ADDITIONS

Vesuvio Style 3.00 | Peppercorn Crust with Bordelaise 3.00
Horseradish Crust 2.00 | Gorgonzola Crust 2.00
Truffle Butter 2.00

8oz USDA PRIME TOP SIRLOIN 26.95
Gorgonzola Crusted with Garlic Mashed Potatoes

14oz VEAL CHOP, SICILIAN STYLE 44.95

LAMB CHOPS OREGANATO M.P.
Two 6oz Double Cut Chops with Lyonnaise Potatoes

14oz PORK CHOP, ITALIAN STYLE 31.95
Vinegar Marinated Peppers and Quartered Potatoes

14oz PORK CHOP 28.95
Applesauce

•ITALIAN FAVORITES•

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 21.95

CHICKEN PARMIGIANA 17.95
Spaghetti Marinara with San Marzano Tomatoes, Garlic and Fresh Herbs

VEAL MARSALA 25.95

EGGPLANT PARMIGIANA 14.95
Fresh Mozzarella and Basil

ITALIAN SAUSAGE AND PEPPERS 17.95

BAKED LASAGNE 16.95
Fresh Pasta with Bolognese and Béchamel

•FRESH PASTA•

Hand-Crafted Daily | Substitute Whole Wheat Spaghetti 2.00

RIGATONI WITH VODKA SAUCE 14.95
Mascarpone and Shaved Parmigiano-Reggiano

PENNE WITH PESTO 16.95
Sun-Dried Tomatoes, Asparagus and Mushrooms

SPAGHETTI MARINARA 16.95
San Marzano Tomatoes, Garlic, Fresh Herbs and choice of Meatballs or Italian Sausage

SPAGHETTI BOLOGNESE 16.95
Beef and Pork Ragù with Shaved Parmigiano-Reggiano

LINGUINE WITH GRILLED CHICKEN 17.95
Arugula, Pine Nuts, Lemon, Garlic and EVOO

SPINACH PAPPARDELLE 17.95
Crumbled Italian Sausage, Roma Tomatoes, Basil and Spicy Tomato Cream

FETTUCCINE ALFREDO WITH
GRILLED CHICKEN 18.95

ARTICHOKE AND PANCETTA RAVIOLI 24.95
Colossal Shrimp, Zucchini, Tomatoes, Goat Cheese and White Wine Butter

LINGUINE WITH CLAMS 19.95
Littleneck Clams, White Wine, Garlic and EVOO

SEAFOOD FETTUCCINE 25.95
Colossal Shrimp and Jumbo Sea Scallops with Light Chardonnay Cream

•FRESH FISH & SHELLFISH•

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

YELLOWFIN TUNA 29.95
Peppercorn Crusted and Seared Rare with Braised Swiss Chard, Roasted Garlic White Bean Purée, Balsamic Reduction and Smoked Paprika Oil

ATLANTIC SALMON 26.95
Horseradish and Mustard Crusted with Parmesan Risotto and Citrus Butter

HALIBUT 29.95
Watercress, Cherry Tomato and Corn Salad with Blood Orange Vinaigrette

JUMBO LUMP CRAB CAKES 29.95
Vegetable Slaw and Caper Rémoulade

JUMBO SEA SCALLOPS 28.95
Asparagus and Corn Risotto with Black Truffle Shrimp Cream

COLOSSAL SHRIMP LIMONE 24.95
Artichokes, Capers and Pesto White Corn Polenta Cake

COLD WATER LOBSTER TAIL Large or Small M.P.

•SIDES•

Vesuvio Potatoes 5.95
Garlic Mashed Potatoes 5.95
Twice Baked Potato 6.95
Jumbo Baked Potato 5.95
Smoked Cheddar Mac 'n Cheese 5.95
Roasted Brussels Sprouts with Pancetta 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
Asparagus with Hollandaise 7.95
Steamed Broccoli 5.95

•HOLY COW!® BURGER BAR•

Choose Burger, Preparation, Toppings and Bun | Served with Lettuce, Tomato and Sliced Pickles
Choice of Fries, Roasted Vegetable Pasta Salad or Steamed Broccoli

SIRLOIN BEEF 10.95 GRASS-FED TURKEY 8.95 VEGGIE 8.95
WAGYU BEEF 12.95 TALLGRASS BEEF 11.95 SALMON 10.95 CHICKEN BREAST 9.95

PREPARATION	CHEESES	VEGGIES	MEATS & SAUCES	BUN
Char Broiled	American 1.00	Sautéed Onions .75	Applewood Smoked	Egg Bun
Cajun Spiced .50	Cheddar 1.00	Crispy Onion Strings .75	Bacon 2.00	Kaiser Roll .50
Peppercorn	Swiss 1.00	Sautéed Mushrooms .75	BBQ Sauce .50	Pretzel Roll .75
Crusted .50	Fresh Mozzarella 1.25	Roasted Red Peppers .75	Lemon Caper Aioli .50	Whole Wheat Bun .30
	Gorgonzola 1.25	Avocado 1.00		
		Giardiniera .75		

10oz HOLY COW!® SIRLOIN BURGER 12.95
Cheddar, Sautéed Mushrooms and Onions

MINI FILET MIGNON SANDWICH TRIO 14.95
Horseradish Cream on Pretzel Rolls with Fries

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 • HOLY MACKEREL! Lombard
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