



•SOUP•

MINISTRONE or SOUP OF THE DAY
Cup 3.95 Bowl 5.95

•APPETIZERS•

HARRY'S CALAMARI Small 8.95 Large 11.95

BRUSCHETTA 9.95

TOASTED RAVIOLI 5.95
Choice of Meat or Cheese with Marinara

FRESH FRIED MOZZARELLA MARINARA 8.95

ASPARAGUS WITH PROSCIUTTO 12.95
Gorgonzola and Peppercorn Vinaigrette

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

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

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 Stuffed Cherry Pepper

CRISPY POLENTA 8.95
Wild Mushrooms and Balsamic Glaze

•SALADS•

MIXED BABY GREENS 5.95
Cucumbers and Tomatoes with Red Wine Vinaigrette

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

WEDGE 5.95
Roma Tomatoes and Crumbled Gorgonzola
with 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 and Gorgonzola with
Raspberry Vinaigrette

CAPRESE 7.95
Vine Ripened Tomatoes, Fresh Mozzarella and Basil

SEAFOOD COBB 17.95
Mixed Greens, Jumbo Lump Crab, Bay Shrimp,
Applewood Smoked Bacon, Tomatoes, Avocado,
Egg and Gorgonzola with Citrus Mustard Vinaigrette

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

•PRIME STEAKS & 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 31.95 13oz 38.95

16oz NEW YORK STRIP 40.95

20oz KANSAS CITY STRIP 43.95

16oz PRIME RIB OF BEEF 31.95

23oz BONE-IN RIB EYE 41.95

18oz DRY AGED BONE-IN RIB EYE 45.95

23oz PORTERHOUSE 45.95

12oz TALLGRASS NEW YORK STRIP 32.95
Bill Kurtis's Tallgrass Beef

8oz BISON FILET 31.95
Ricketts Family High Plains Bison

SURF AND TURF Add to any steak
Cold Water Lobster Tail M.P.
Jumbo Lump Crab Cake 14.95
Three Grilled Colossal Shrimp 9.75

Add to any of the above:
Vesuvio Style 3.00
Peppercorn Crust with Bordelaise 3.00
Horseradish Crust 2.00
Gorgonzola Crust 2.00
Truffle Butter 2.00

14oz VEAL CHOP, SICILIAN STYLE 39.95

LAMB CHOPS OREGANATO M.P.
Three 6oz Double Cut Chops

PORK CHOPS, ITALIAN STYLE 29.95
Three 6oz Chops with Vinegar Marinated Peppers
and Quartered Potatoes

PORK CHOPS 26.95
Three 6oz Chops with Applesauce

WAGYU BURGER 14.95
Cheddar, Sautéed Mushrooms and Onions with Fries

•ITALIAN FAVORITES•

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

BONELESS CHICKEN VESUVIO 21.95

CHICKEN INVOLTINI 18.95
Prosciutto, Roasted Red Peppers,
Smoked Mozzarella and Sage Butter

CHICKEN PARMIGIANA 17.95
Spaghetti Marinara

VEAL PARMIGIANA 25.95
Spaghetti Marinara

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

•SIDES•

Vesuvio Potatoes 5.95 • Garlic Mashed Potatoes 5.95 • Twice Baked Potato 6.95 • Jumbo Baked Potato 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 • Asparagus with Hollandaise 7.95 • Steamed Broccoli 5.95

•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 and Roasted Garlic White Bean Purée
with 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

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

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

COLD WATER LOBSTER TAIL M.P.

•FRESH PASTA•

Substitute Whole Wheat Spaghetti 2.00

RIGATONI WITH VODKA SAUCE 14.95
Mascarpone and Shaved Parmigiano-Reggiano

FETTUCINE ALFREDO WITH
GRILLED CHICKEN 18.95

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

SPAGHETTI MARINARA 16.95
Choice of Meatballs or Italian Sausage

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

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

LINGUINE WITH CLAMS 19.95
Littleneck Clams, White Wine, Garlic and
Extra Virgin Olive Oil

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

LINGUINE WITH GRILLED CHICKEN 17.95
Arugula, Pine Nuts, Lemon, Garlic and
Extra Virgin Olive Oil

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

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



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—

NIAGRA PENINSULA—CANADA 2004 20.00