



ITALIAN STEAKHOUSE & BAR

•SOUP•

MINESTRONE
Cup 2.95 Bowl 4.95

SOUP OF THE DAY
Cup 3.95 Bowl 5.95

•APPETIZERS•

HARRY'S CALAMARI
Small 8.95 Large 11.95

BRUSCHETTA 7.95

TOASTED RAVIOLI 5.95
Meat or Cheese

ASPARAGUS WITH PROSCIUTTO
Gorgonzola and Peppercorn Vinaigrette 12.95

SESAME CRUSTED YELLOWFIN TUNA 14.95
Seared Rare and Chilled with Asparagus
and Mango Lime Coulis

JUMBO LUMP CRAB CAKE 15.95
Caper Rémoulade

FRESH MOZZARELLA MARINARA 7.95

COLOSSAL SHRIMP COCKTAIL 16.95

CRISPY POLENTA 8.95
Wild Mushrooms and Balsamic Glaze

ANTIPASTO PLATTER 18.95
Imported Italian Meats, Cheeses and
Accompaniments

PROSCIUTTO AND MELON 8.95
EVOO, Watercress and Pecorino Romano

ANTIPASTO FORMAGGIO PLATTER 15.95
Imported Italian Cheeses and Roasted Vegetables

•SALADS•

TOSSED MIXED GREENS 5.95
Balsamic Vinaigrette, Fat Free Italian, Ranch,
French, Creamy Garlic or Creamy Bleu Cheese

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

WEDGE 5.95
Roma Tomatoes and
Crumbled Bleu Cheese Dressing

CAESAR 7.95

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

CAPRESE 6.95

MIXED SEAFOOD 16.95
Shrimp, Polpo, Bay Scallops, Squid
and Lemon Oregano Vinaigrette

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

•STEAKS AND CHOPS•

Harry Caray's serves signature prime steaks selected
from the finest corn-fed, midwestern beef graded
USDA prime. Meats are aged 3 to 4 weeks to ensure
the most flavorful, juicy and tender cuts.

FILET MIGNON
9oz 29.95
13oz 34.95

16oz NEW YORK STRIP 39.95

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

SURF AND TURF market
14oz Australian Rock Lobster Tail and 9oz Filet

All of the above can be prepared:
VESUVIO STYLE 3.00
PEPPERCORN STYLE 2.00
HORSERADISH OR GORGONZOLA CRUST 2.00

14oz VEAL CHOP, SICILIAN STYLE 39.95

LAMB CHOPS OREGANATO market
Three 6oz Double Cut Chops

PORK CHOPS, ITALIAN STYLE 26.95
Three 6oz Chops

GRILLED PORK CHOPS 23.95
Three 6oz Chops with Applesauce

GRASS-FED TALLGRASS FILET 32.95

8oz PEPPERCORN CRUSTED
WAGYU BURGER 14.95
Brandy and Gorgonzola on
Pretzel Roll with Steak Fries

•ITALIAN FAVORITES•

HARRY'S BONE-IN
CHICKEN VESUVIO 18.95
"Best Chicken Vesuvio in the City"
Phil Vettel, Restaurant Critic, Chicago Tribune
James Ward, Restaurant Critic, ABC 7

BONELESS CHICKEN VESUVIO 21.95

CHICKEN INVOLTINI 16.95
Prosciutto, Roasted Red Peppers,
Smoked Mozzarella and Sage Butter Sauce

CHICKEN MARSALA 20.95

CHICKEN PARMIGIANA 20.95

VEAL PARMIGIANA 25.95

VEAL MARSALA 25.95

VEAL PICCATA 25.95

EGGPLANT PARMIGIANA 14.95

ITALIAN SAUSAGE AND PEPPERS 15.95

•SEAFOOD•

PAN SEARED TILAPIA 19.95
Wilted Greens and Citrus Mint Vinaigrette

SHRIMP DE JONGHE 23.95
Breadcrumbs and Garlic Herb Butter

CEDAR PLANKED SALMON 26.95
Dill Butter

JUMBO LUMP CRAB CAKES 29.95
Caper Rémoulade

YELLOWFIN TUNA 29.95
Peppercorn Crusted Rare with Braised
Swiss Chard and Blood Orange Reduction

JUMBO SEA SCALLOPS 28.95
Corn and Asparagus Gratinata and White Truffle Oil

14oz COLD WATER AUSTRALIAN ROCK
LOBSTER TAIL market

•PASTA•

All pasta is fresh and handcrafted daily.

RIGATONI WITH VODKA SAUCE 14.95
Shaved Parmigiano-Reggiano

FETTUCCHINE ALFREDO 12.95

SPAGHETTI WITH MARINARA OR
MEAT SAUCE 11.95
Meatballs or Italian Sausage 15.95

ARTICHOKE RAVIOLI WITH
JUMBO SHRIMP 24.95
Zucchini, Tomatoes, Goat Cheese and White Wine Butter

LINGUINE WITH CLAMS 15.95
Red or White Sauce

SPINACH PAPPARDELLE WITH
ITALIAN SAUSAGE 15.95
Roma Tomatoes, Basil and Spicy Tomato Cream

WHOLE WHEAT FETTUCCHINE WITH
GRILLED CHICKEN 14.95
Arugula, Pine Nuts and Lemon and Garlic Olive Oil

PENNE WITH PESTO 14.95
Sun-Dried Tomatoes, Asparagus and Mushrooms

FETTUCCHINE WITH
SHRIMP AND SCALLOPS 25.95
Light Chardonnay Cream

BAKED LASAGNE 16.95

•SIDES•

STEAK FRIES 4.95

VESUVIO POTATOES 5.95

GARLIC MASHED POTATOES 5.95

DOUBLE BAKED POTATO 6.95

BAKED IDAHO POTATO 5.95

GREEN BEANS WITH LEMON OIL 6.95

ASPARAGUS WITH HOLLANDAISE 6.95

CREAMED SPINACH 6.95

SPINACH WITH GARLIC AND OIL 6.95

SAUTÉED MUSHROOMS 5.95

STEAMED BROCCOLI 5.95

BROCCOLI AND MUSHROOMS 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

33 West Kinzie Street, Chicago | 10233 West Higgins Road, Rosemont | 70 Yorktown Center, Lombard

www.harrycarays.com