



**HARRY CARAY'S ITALIAN STEAKHOUSE, ROSEMONT  
RESTAURANT WEEK MENU  
FEBURARY 17-26, 2012**

**LUNCH | \$22**

**STARTER**

**Maytag Caesar**

Halved Romaine Hearts, Shaved Parmesan,  
Crumbled Maytag Bleu Cheese, Herbed Crostini  
and Caesar Dressing

*or*

**Cup of Minestrone or Soup of the Day**

**ENTRÉE**

**Ricketts High Plains Bison Burger**

Neuske's Applewood Smoked Bacon,  
Bleu-Brie Cheese, Caramelized Onions  
and Stone-Ground Mustard on a Pretzel Roll

*or*

**Housemade Ravioli**

Stuffed with Spinach, Prosciutto and Ricotta  
in a Sun Dried Tomato Pesto Cream  
with Julienne Asparagus, Red Pepper  
and Yellow Squash

**DESSERT**

**Key Lime Pie**

Walnut Graham Cracker Crust, Candied Lime Zest  
and Whipped Cream

*or*

**Flourless Chocolate Cake**

Raspberry Coulis and Whipped Cream

**DINNER | \$44**

**STARTER**

**Roasted Yellow Beet Salad**

Red Oak Leaf Lettuce, Toasted Pistachios,  
Goat Cheese and Blackberry Balsamic Vinaigrette

*or*

**Cup of Minestrone or Soup of the Day**

**ENTRÉE**

**Dry Aged Prime Pork Chop**

Roasted Fuji Apples,  
White Cheddar-Chive Mashed Potatoes  
and Mission Fig-Port Wine Sauce

*or*

**Grilled Atlantic Swordfish**

Roasted Red Pepper-Kalamata Olive  
Vinaigrette and Baby Zucchini

**DESSERT**

**Orange Ricotta Almond Tart**

Candied Orange Zest, Whipped Cream  
and Toasted Almonds

*or*

**Peanut Butter Snickers Pie**

Chocolate and Caramel Sauces  
and Whipped Cream