PRIME STEAKS & CHOPS*
Our signature steaks are selected from the finest Midwestern USDA beef and rest-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.

FILET MIGNON
8oz 37.95
12oz 49.95

NEW YORK STRIP
12oz Dry Aged 48.95
14oz Wet Aged 48.95

BONE-IN RIB EYE
16oz Dry Aged 53.95
20oz Wet Aged 53.95

12oz GRASS FED NEW YORK STRIP 39.95

Bill Kurtis’ Tallgrass Beef
STEAK CRUSTS & PREP ARATIONS
Add to any steak for 5.00
Truffle Butter
Horseradish Crust
Gorgonzola Crust
Peppercorn Crust with Bordelaise

SURF & TURF
Add to any steak
Jumbo Lump Crab Cake 17.95
Three Grilled Colossal Shrimp 14.95
Cold Water Lobster Tail M.P.

14oz SICILIAN STYLE VEAL CHOP 48.95
LAMB CHOPS OREGANATO 59.95
Three 6oz Double Cut Chops

ITALIAN FAVORITES
HARRY’S CHICKEN VESUVIO 24.95
Half Chicken or Boneless Breast
Quartered Potatoes, Sweet Peas, Garlic, White Wine
“Best Chicken Vesuvio in the City.”
Phil Vettel, Restaurant Critic, Chicago Tribune

CHICKEN PARMIGIANA 18.95
Spaghetti Marinara

EGGPLANT PARMIGIANA 18.95
Fresh Mozzarella, Basil

ITALIAN SAUSAGE & PEPPERS 19.95

PRIME FLAT IRON STEAK 28.95
Smashed Crispy Yukon Gold Potatoes, Garlicy Kale, Salsa Verde

PASTA
RIGATONI ALLA VODKA 18.95
Mascarpone, Parmigiano-Reggiano

PAPPARDELLE ALLA BOLOGNESE 25.95
Beef and Pork Ragù, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS 19.95
Marinara, Parmigiano-Reggiano

ARUGULA PESTO CAMPANELLE 18.95
Shiitake Mushrooms, Sun Dried Tomatoes, Asparagus (Vegan)

CAVATAPPI WITH ITALIAN SAUSAGE 19.95
Field Mushrooms, Spinach, Red Onion, Pancetta, Parmigiano-Reggiano

SHRIMP SCAMPI 27.95
Fresh Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chiles, Basil, White Wine Butter Sauce

FRESH FISH & SHELLFISH
FAROE ISLAND SALMON 29.95
Pinkachi Caper Pasta, Fennel, Mashed Potatoes

WHITEFISH OREGANATO 26.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

LEMON SOLE 28.95
Parmesan Crust, Garlic Whipped Potatoes, Grape Tomatoes, Olives, Lemon Butter

PAN ROASTED SEA SCALLOPS 29.95
Charred Purple Cauliflower, Truffled Cauliflower Puree, Peppadew Peppers

COLD WATER LOBSTER TAIL M.P.
 singaporeseanese

SHAREABLE SIDES
9.95 each
Roasted Garlic Mashed Potatoes
Bacon Cheddar Twice Baked Potato
Jumbo Baked Potato
Four Cheese Mac ’n Cheese
Sweet Corn Brulee
Sautéed Wild Mushrooms
Truffled Crispy Potatoes
Spinach with Garlic and Oil
Creamed Spinach
Asparagus with Hollandaise
Roasted Brussels Sprouts with Pancetta
Charred Broccoli
Grilled Scallions, Peppadew Peppers and Fried Capers

VENISON, DUCK & GAME
VENISON CHALON 29.95
Venison Chalonnaise, Sweet Potato, Roasted Brussels Sprouts

DINNER MENU
PRIVATE PARTIES
FROM 10 TO 400
VISIT OUR GIFT SHOP FOR GIFT CARDS, HARRYWEAR AND SOUVENIRS
HARRY CARAY’S ITALIAN STEAKHOUSE Chicago | Rosemont | Lombard
HARRY CARAY’S TAVERN Navy Pier | HARRY CARAY’S 7TH INNING STRETCH Water Tower Place
773.HOLY.COW | harrycarays.com

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.