

HARRY CARAY'S

ITALIAN STEAKHOUSE

PRIVATE PARTIES
FROM 10 TO 400

GLUTEN-FREE
MENU AVAILABLE

DINNER MENU

STARTERS

ITALIAN WEDDING SOUP

Cup 4.95 Bowl 6.95

Crispy Tuscan Kale

HARRY'S CALAMARI 14.95

Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

TRUFFLED ARANCINI 12.95

*Crispy Risotto Balls, Beef and Pork Ragù,
Provolone, Fresh Mozzarella, Mushroom Fondue*

ITALIAN MEATBALLS 11.95

*Three Cheese Baguette, Slow Cooked Tomato Sauce,
Parmigiano-Reggiano*

SAUSAGE & PEPPERS CROSTINI 13.95

*Italian Sausage, Roasted Red, Green and Yellow Peppers,
Red Onion, Salsa Verde, Garlic Toast, Chile Oil*

TOASTED RAVIOLI 9.95

Italian Sausage or Four Cheese, Marinara

GRILLED OCTOPUS 15.95

Roasted Potatoes, Fresno Chiles, Watercress, Olive Oil

COLOSSAL SHRIMP COCKTAIL 19.95

Horseradish Cocktail Sauce

JUMBO LUMP CRAB CAKE 18.95

Apple Watercress Salad, Horseradish Mustard Aioli

SALADS

MIXED BABY GREENS 7.95

*Carrots, Radishes, Grape Tomatoes,
Cucumber, Balsamic Vinaigrette*

BLT WEDGE 8.95

*Iceberg, Applewood Smoked Bacon, Roma Tomatoes,
Crumbled Gorgonzola, Bleu Cheese Dressing*

CAESAR 8.95

Garlic Croutons, Parmigiano-Reggiano

KALE 8.95

*Tuscan Kale, Apples, Currants, Toasted Pine Nuts,
Pecorino Toscano, Lemon Basil Vinaigrette*

CHICKEN CHOPPED 15.95

*Mixed Greens, Avocado, Green Onions, Tomatoes,
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

SEAFOOD COBB 21.95

*Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp,
Applewood Smoked Bacon, Grape Tomatoes, Avocado,
Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing*

PRIME STEAKS & CHOPS

*Our signature steaks are selected from the finest Midwestern USDA
beef and wet-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

18oz Dry Aged 53.95

20oz Wet Aged 53.95

12oz GRASS FED NEW YORK STRIP 39.95

Bill Kurtis' Tallgrass Beef

STEAK CRUSTS & PREPARATIONS

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.

8oz FILET OSCAR 49.95

*Jumbo Lump Crab, Grilled Asparagus, Béarnaise Sauce,
Bordelaise Sauce*

14oz SICILIAN STYLE VEAL CHOP 48.95

LAMB CHOPS OREGANATO 59.95

Three 6oz Double Cut Chops

14oz PRIME PORK CHOP 29.95

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,
Garlicky 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,
Porcini Cream, 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

*Pistachio Caper Pesto, Farro, Baby Spinach,
Fennel Marmalade*

WHITEFISH OREGANATO 26.95

*Toasted Garlic, Lemon, Fresh Oregano,
Wilted Baby Spinach*

LEMON SOLE 28.95

*Parmesan Crust, Garlic Whipped Potatoes,
Grape Tomatoes, Olives, Basil, Lemon Butter*

PAN ROASTED SEA SCALLOPS 29.95

*Charred Purple Cauliflower, Truffled Cauliflower Purée,
Peppadew Peppers*

COLD WATER LOBSTER TAIL M.P.

Drawn Butter

SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes

Bacon Cheddar Twice Baked Potato

Jumbo Baked Potato

Four Cheese Mac 'n Cheese

Sweet Corn Brulé

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

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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.