

HARRY CARAY'S

ITALIAN STEAKHOUSE

PRIVATE PARTIES
FROM 10 TO 400

GLUTEN-FREE
MENU AVAILABLE

LUNCH MENU

STARTERS

ITALIAN WEDDING SOUP Cup 4.95 Bowl 6.95
Crispy Tuscan Kale

HARRY'S CHILI Cup 4.95 Bowl 6.95
Onions, Cheddar

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

HARRY'S CALAMARI 14.95
Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

TOASTED RAVIOLI 9.95
Italian Sausage or Four Cheese, Marinara

SAUSAGE & PEPPERS CROSTINI 13.95
Italian Sausage, Roasted Red, Green and Yellow Peppers, Red Onion, Salsa Verde, Garlic Toast, Chile Oil

JUMBO LUMP CRAB CAKE 16.95
Apple Watercress Salad, Horseradish Mustard Aioli

GRILLED OCTOPUS 15.95
Roasted Potatoes, Fresno Chiles, Watercress, Olive Oil

COLOSSAL SHRIMP COCKTAIL 19.95
Horseradish Cocktail Sauce

BLT WEDGE 8.95
Baby Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

KALE 8.95
Tuscan Kale, Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, Lemon Basil Vinaigrette

ENTRÉE SALADS

GRILLED CHICKEN CAESAR 14.95
*Garlic Croutons, Parmigiano-Reggiano
Tenderloin 19.95 | Grilled Salmon 18.95*

EGGPLANT NAPOLEON 15.95
Crispy Eggplant, Chopped Greens, Roasted Tomatoes, Arugula, Fresh Mozzarella, Parmigiano-Reggiano, Balsamic Glaze, Red Wine Vinaigrette

CHICKEN CHOPPED 15.95
Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola, Sweet Herb Vinaigrette

STEAKHOUSE 19.95
Beef Tenderloin, Mixed Greens, Grape Tomatoes, Cucumber, Crispy Onion Strings, Gorgonzola Dolcelatte, Harry's Vinaigrette

CHICKEN MILANESE 16.95
Arugula, Cucumbers, Shaved Fennel, Tomatoes, Red Onion, Red Wine Vinaigrette, Parmigiano Reggiano

TUSCAN 13.95
Mixed Greens, Hearts of Palm, Artichoke Hearts, Tomatoes, Roasted Red Peppers, Cucumbers, Red Onion, Pepperoncini, Kalamata Olives, Garbanzo Beans, Fresh Mozzarella, Balsamic Vinaigrette | Add Grilled Chicken 4.00

SEAFOOD COBB 21.95
Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

PASTA

RIGATONI ALLA VODKA 14.95
Mascarpone, Parmigiano-Reggiano

PAPPARDELLE ALLA BOLOGNESE 21.95
Beef and Pork Ragù, Parmigiano-Reggiano

SPAGHETTI & MEATBALLS 15.95
Marinara, Parmigiano-Reggiano

ARUGULA PESTO CAMPANELLE 14.95
Shiitake Mushrooms, Sun Dried Tomatoes, Asparagus (Vegan)

CAVATAPPI WITH ITALIAN SAUSAGE 16.95
Field Mushrooms, Spinach, Red Onion, Porcini Cream, Parmigiano-Reggiano

SHRIMP SCAMPI 23.95
Fresh Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chiles, Basil, White Wine Butter Sauce

STEAKHOUSE BURGERS

Served with French Fries, Sweet Potato Fries (add 1.00) or Mixed Baby Greens

HOLY COW!® 15.95
Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce, Harry's Steak Sauce, Brioche Bun

TAVERN 14.95
Portobello Mushroom, Caramelized Onions, Swiss Cheese, Dijonnaise, Pretzel Roll

TIPSY TALLGRASS 16.95
Bill Kurtis' Grass-Fed Beef, Red Wine Pickled Onions, Drunken Goat Cheese, Arugula, Tomato Jam, Brioche Bun

BEYOND BURGER® 14.95
Plant-Based Burger, Basil Goat Cheese, Pickled Onions, Baby Arugula, Roasted Garlic Aioli, Brioche Bun

BBQ TURKEY 14.95
Turkey Burger, Grilled Pineapple, Grilled Red Onions, Sharp White Cheddar, Smoky Bourbon Barbecue Sauce, Pretzel Roll

PRIME STEAKS
Ask about our extensive selection of USDA Prime steaks. Our signature steaks are wet-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.

8oz FILET MIGNON 37.95
12oz DRY AGED NEW YORK STRIP 48.95
USDA Prime

20oz WET AGED BONE-IN RIB EYE 53.95
USDA Prime

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

SANDWICHES

Served with French Fries, Sweet Potato Fries (add 1.00) or Mixed Baby Greens

BUFFALO CHICKEN WRAP 13.95
Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing

MEATBALL SUB 16.95
Slow Cooked Tomato Sauce, Stracchino Cheese, Arugula, Toasted Garlic Ciabatta

FILET SLIDER TRIO 16.95
Horseradish Cream, Grilled Onions, Applewood Smoked Bacon, Arugula, Pretzel Rolls

GRILLED CHICKEN CIABATTA 14.95
Provolone, Sun-Dried Tomato Pesto, Baby Spinach, Giardiniera Aioli

PRIME RIB 18.95
Fontina, Giardiniera, Arugula, Au Jus, Toasted Garlic Ciabatta

ROASTED TURKEY CLUB 13.95
Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

GRILLED CORNED BEEF 13.95
Swiss, Cabbage Slaw, Thousand Island Dressing, Pickle Spear, Light Rye

ENTRÉES

HARRY'S CHICKEN VESUVIO 19.95
*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 16.95
Spaghetti Marinara

ITALIAN SAUSAGE & PEPPERS 15.95

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

WHITEFISH OREGANATO 21.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

FAROE ISLAND SALMON 22.95
Pistachio Caper Pesto, Farro, Baby Spinach, Fennel Marmalade

SHAREABLE SIDES

9.95 each
Roasted Garlic Mashed Potatoes
Bacon Cheddar Twice Baked Potato
Four Cheese Mac 'n Cheese
Sweet Corn Bruleé
Sautéed Wild Mushrooms
Spinach with Garlic and Oil
Creamed Spinach
Grilled Asparagus
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.