

PRIVATE PARTIES
FROM 10 TO 400

HARRY CARAY'S ITALIAN STEAKHOUSE

GLUTEN-FREE
MENU AVAILABLE

DINNER MENU

STARTERS

ITALIAN WEDDING SOUP
Cup 3.95 Bowl 5.95
Crispy Tuscan Kale

HARRY'S CALAMARI 14.95
Horseradish Cocktail Sauce

TRUFFLED ARANCINI 12.95
*Crispy Risotto Balls, Beef and Pork Bolognese,
Provolone, Fresh Mozzarella, Mushroom Fondue*

ITALIAN MEATBALLS 11.95
*Three Cheese Baguette, Slow Cooked Tomato Sauce,
Parmigiano-Reggiano*

TOMATO BRUSCHETTA 10.95

SAUSAGE & PEPPERS CROSTINI 12.95
*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 6.95
*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, Scallions, Citrus Poppyseed Dressing*

STEAKS & CHOPS

*Our signature steaks are selected from the finest Midwestern
beef and wet-aged up to 28 days or dry-aged up to 45 days for
maximum flavor and tenderness.*

FILET MIGNON
8oz 35.95 | 12oz 48.95

NEW YORK STRIP
12oz USDA Prime Dry Aged 47.95
16oz Wet Aged 42.95

USDA PRIME BONE-IN RIB EYE
18oz Dry Aged 52.95
20oz Wet Aged 52.95

12oz GRASS FED NEW YORK STRIP 38.95
Bill Kurtis' Tallgrass Beef

STEAK CRUSTS & PREPARATIONS

Add to any steak
Truffle Butter 4.00 | Horseradish Crust 4.00
Gorgonzola Crust 4.00
Peppercorn Crust with Bordelaise 5.00

SURF AND TURF

Add to any steak
Three Grilled Colossal Shrimp 14.95
½lb Alaskan Red King Crab Legs 24.95
Cold Water Lobster Tail M.P.

8oz FILET OSCAR 48.95
*Jumbo Lump Crab, Grilled Asparagus, Béarnaise Sauce,
Bordelaise Sauce*

LAMB CHOPS OREGANATO M.P.
Two 6oz Double Cut Chops, Lyonnaise Potatoes

14oz PRIME PORK CHOP 29.95

ITALIAN FAVORITES

HARRY'S CHICKEN VESUVIO 23.95
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 17.95
Fresh Mozzarella, Basil

ITALIAN SAUSAGE AND PEPPERS 19.95

PRIME FLAT IRON STEAK 26.95
*Smashed Fried Yukon Gold Potatoes,
Garlicky Kale, Salsa Verde*

PASTA

RIGATONI ALLA VODKA 17.95
Mascarpone, Parmigiano-Reggiano

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

SPAGHETTI AND MEATBALLS 18.95
Marinara, Parmigiano-Reggiano

ARUGULA PESTO CAMPANELLE 17.95
*Shiitake Mushrooms, Sun Dried Tomatoes,
Asparagus (Vegan)*

CAVATAPPI WITH ITALIAN SAUSAGE 18.95
*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

Ask to see a menu from Holy Mackerel! Fresh Seafood.

FAROE ISLAND SALMON 29.95
*Pistachio Caper Pesto, Farro, Baby Spinach,
Fennel Marmalade*

WHITEFISH OREGANATO 24.95
*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, Caper Beurre Blanc*

ALASKAN RED KING CRAB LEGS
1lb 49.95 1½lb 74.95
Steamed or Chilled, Drawn Butter, Mustard Sauce

1½lb LIVE MAINE LOBSTER M.P.
Drawn Butter

SHAREABLE SIDES

Roasted Garlic Mashed Potatoes 7.95
Bacon Cheddar Twice Baked Potato 8.95
Jumbo Baked Potato 7.95
Truffled Crispy Potatoes 8.95
Four Cheese Mac 'n Cheese 9.95
Sweet Corn Bruleé 8.95
Sautéed Wild Mushrooms 9.95
Spinach with Garlic and Oil 7.95
Creamed Spinach 8.95
Asparagus with Hollandaise 8.95
Roasted Brussels Sprouts with Pancetta 9.95
Charred Broccoli 7.95
Grilled Scallions, Peppadew Peppers and Fried Capers

HOLY COW!® BURGER BAR

Choose Burger, Preparation, Toppings and Bun | Served with Lettuce, Tomato, Sliced Pickles and choice of French Fries or Steamed Broccoli

SIRLOIN BEEF 10.95
WAGYU BEEF 12.95

TALLGRASS
GRASS-FED BEEF 11.95

SALMON 10.95
BEYOND BURGER 10.95

TURKEY 10.95
CHICKEN BREAST 9.95

Preparation

Cajun Spiced .50
Peppercorn Crusted .50

Meats & Sauces

Applewood Smoked Bacon 2.00
Candied Bacon 3.00
BBQ Sauce 1.00
Harry's Steak Sauce 1.00

Cheeses

American 1.00
Cheddar 1.00
Swiss 1.00
Gorgonzola 1.25
Fresh Mozzarella 2.00
Smoked Gouda 2.50

Veggies

Sautéed Onions .75
Crispy Onion Strings .75
Sautéed Mushrooms 1.50
Arugula 2.00
Avocado 2.50
Gardiniera .75

Bun

Brioche Bun
Kaiser Roll .50
Pretzel Roll .75
Whole Wheat Bun .30
Gluten Free Bun 1.00

10oz HOLY COW!® BURGER 15.95
*Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce,
Harry's Steak Sauce, Brioche Bun*

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

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