

HARRY CARAY'S

ITALIAN STEAKHOUSE

GLUTEN-FREE DINNER MENU

STARTERS

COLOSSAL SHRIMP COCKTAIL 19.95
Horseradish Cocktail Sauce

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

SALADS

MIXED BABY GREENS 6.95
Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette

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, Bacon, Avocado, Grape Tomatoes, Sliced Egg, Gorgonzola, Scallions, Citrus Poppyseed Dressing

ENTRÉES

HARRY'S CHICKEN VESUVIO 23.95
Half Chicken or Boneless Breast
Sweet Peas, Garlic, White Wine, Herb Roasted Yukon Potatoes

ITALIAN SAUSAGE & PEPPERS 19.95

GRILLED FLAT IRON STEAK 26.95
Herbed Roasted Yukon Potatoes, Garlicky Kale, Salsa Verde

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

WHITEFISH OREGANATO 23.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

PAN ROASTED SEA SCALLOPS 29.95
Charred Purple Cauliflower, Truffled Cauliflower Purée, Peppadew Peppers, Caper Beurre Blanc

COLD WATER LOBSTER TAIL M.P.
Drawn Butter

HOLY COW!® BURGER BAR
Choose Burger, Preparation and Toppings | Served with Lettuce, Tomato, Sliced Pickles and Steamed Broccoli | Add Gluten Free Bun 1.00

BURGER
Sirloin 10.95
Wagyu Beef 12.95
Grass-Fed Tallgrass Beef 11.95
Chicken Breast 9.95
Beyond Burger® 10.95

PREPARATION
Cajun Spiced .50
Peppercorn Crusted .50

MEATS & SAUCES
Applewood Smoked Bacon 2.50
BBQ Sauce 1.00
Candied Bacon 3.00

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

VEGGIES
Sautéed Onions .75
Sautéed Mushrooms 1.50
Arugula 1.00
Avocado 2.50
Giardiniera .75

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 | Gorgonzola Crust 4.00
Peppercorn Crust with Bordelaise 5.00

SURF & TURF

Add to any steak
Three Colossal Shrimp 14.95
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

PASTA

All options are made with gluten free pasta

MARINARA 19.95
Italian Sausage

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

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

ITALIAN SAUSAGE 15.95
Field Mushrooms, Spinach, Red Onion, Porcini Cream, Parmigiano-Reggiano

SHAREABLE SIDES

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

BEER & VODKA

Angry Orchard Crisp Apple 6.00
Virtue Cider Michigan Harvest 7.50
Two Brothers Prairie Path 8.00
Tito's Vodka
Stoli Gluten-Free Vodka

Gluten-Free items are prepared in a kitchen with the risk of gluten exposure.

HARRY CARAY'S ITALIAN STEAKHOUSE Chicago | Rosemont | Lombard
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