

# 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 Bolognese,  
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, Caper Beurre Blanc*

##### 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 Bruleé

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

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