

# 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 7.95  
*Carrots, Radishes, Grape Tomatoes, Cucumber,  
Balsamic Vinaigrette*

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

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

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, Citrus Poppyseed Dressing*

#### PASTA

*All options are made with gluten free pasta*

MARINARA 19.95  
*Italian Sausage*

ARUGULA PESTO 18.95  
*Shiitake Mushrooms, Sun Dried Tomatoes, Asparagus (Vegan)*

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

ITALIAN SAUSAGE 19.95  
*Field Mushrooms, Spinach, Red Onion,  
Porcini Cream, Parmigiano-Reggiano*

#### SHAREABLE SIDES

9.95 each

Roasted Garlic Mashed Potatoes  
Bacon Cheddar Twice Baked Potato  
Jumbo Baked Potato  
Sweet Corn Brulé

Sautéed Wild Mushrooms  
Spinach with Garlic and Oil  
Asparagus with Hollandaise  
Roasted Brussels Sprouts with Pancetta  
Charred Broccoli  
*Grilled Scallions, Peppadew Peppers and Fried Capers*

#### BEER & VODKA

Angry Orchard Crisp Apple Hard Cider 7.00  
Ferro Farms Cider | 16 oz can 9.00  
Virtue Cider Michigan Harvest 8.00  
Two Brothers Prairie Path (Gluten-Removed) 7.00  
Tito's Vodka

#### PRIME STEAKS & CHOPS

*Our signature steaks are selected from the finest Midwestern  
USDA Prime 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*

Gorgonzola Crust  
Truffle Butter  
Peppercorn Crust with Bordelaise

#### SURF & TURF

*Add to any steak*

Three Colossal Shrimp 14.95  
Cold Water Lobster Tail M.P.

8oz FILET OSCAR 49.95  
*Jumbo Lump Crab, Grilled Asparagus, Béarnaise Sauce,  
Bordelaise Sauce*

LAMB CHOPS OREGANATO 59.95  
*Three 6oz Double Cut Chops*

14oz PRIME PORK CHOP 29.95

#### ENTRÉES

HARRY'S CHICKEN VESUVIO 24.95  
Half Chicken or Boneless Breast  
*Sweet Peas, Garlic, White Wine, Herbed Roasted Yukon Potatoes*

ITALIAN SAUSAGE & PEPPERS 19.95

GRILLED FLAT IRON STEAK 28.95  
*Herbed Roasted Yukon Potatoes, Garlicky Kale, Salsa Verde*

WHITEFISH OREGANATO 26.95  
*Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach*

PAN ROASTED SEA SCALLOPS 29.95  
*Charred Purple Cauliflower, Truffled Cauliflower Purée,  
Peppadew Peppers*

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

COLD WATER LOBSTER TAIL M.P.  
*Drawn Butter*

*Gluten-free items are prepared in a kitchen with the risk of gluten exposure. Price and availability subject to change.*

HARRY CARAY'S ITALIAN STEAKHOUSE Chicago | Rosemont | Lombard  
773.HOLY.COW | harrycaraysrestaurants.com