

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

MINESTRONE
Cup 5.95 | Bowl 7.95

TOASTED RAVIOLI 12.95
Italian Sausage or Four Cheese, Marinara

TOMATO BRUSCHETTA 14.95
Roma Tomatoes, Basil, Garlic, Parmigiano-Reggiano, Olive Oil

HARRY'S CALAMARI 17.95
Horseradish Cocktail Sauce

FRESH MOZZARELLA MARINARA 12.95

CRISPY POLENTA 14.95
Shiitake & Portobello Mushrooms, Balsamic Reduction

ITALIAN MEATBALLS 14.95
Three Cheese Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano

GRILLED OCTOPUS 18.95
Roasted Yukon Potatoes, Fresno Chiles, Arugula, Olive Oil

SHRIMP DE JONGHE 18.95
Garlic, Sherry, Herbs, Breadcrumbs

COLOSSAL SHRIMP COCKTAIL 19.95

SALADS

MIXED BABY GREENS 8.95
Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette

BLT WEDGE 11.95
Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

CAESAR 9.95

Garlic Croutons, Parmigiano-Reggiano

CHICKEN CHOPPED 19.95
Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola, Sweet Herb Vinaigrette

PASTA

RIGATONI ALLA VODKA 23.95
Mascarpone, Parmigiano-Reggiano
ADD Chicken 7 | Salmon 12 | Shrimp 15

FETTUCCHINE ALFREDO 22.95
ADD Chicken 7 | Salmon 12 | Shrimp 15

SPAGHETTI & MEATBALLS 24.95

PAPPARDELLE WITH ITALIAN SAUSAGE 24.95
Red Pepper Flakes, Basil, Cream, Marinara

TENDERLOIN LINGUINE* 31.95
Beef Tenderloin, Shallots, Roasted Red Peppers, Arugula, Portabello and Porcini Mushrooms, Sherry Cream Sauce

LASAGNA 24.95
Beef, Pork, Marinara, Parmigiano-Reggiano

SHRIMP SCAMPI 31.95
Linguine, Roma Tomatoes, Toasted Garlic, Red Pepper Flakes, Basil, White Wine Butter Sauce

ITALIAN FAVORITES

HARRY'S CHICKEN VESUVIO 28.95
"BEST CHICKEN VESUVIO IN THE CITY" CHICAGO TRIBUNE
Half Chicken or Boneless Breast, Quartered Potatoes, Sweet Peas, Garlic, White Wine

CHICKEN MARSALA 28.95

CHICKEN PICCATA 28.95
Capellini

CHICKEN PARMIGIANA 28.95
Spaghetti, Marinara

EGGPLANT PARMIGIANA 21.95

ITALIAN SAUSAGE & PEPPERS 24.95

PRIME FLAT IRON STEAK* 41.95
Crispy Yukon Gold Potatoes, Pesto

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 39.95 | 12oz 54.95

14oz NEW YORK STRIP* 62.95

BONE-IN RIBEYE*
20oz Wet Aged 66.95
18oz Dry Aged 69.95

18oz KANSAS CITY STRIP* 62.95

14oz PRIME PORK CHOP* 29.95

STEAK CRUSTS & PREPARATIONS

Truffle Butter 5 | Vesuvio Style 6 | Horseradish Crust 5
De Jonghe 5 | Gorgonzola Crust 5 |
Peppercorn Crust + Bordelaise 5
ADD Three Grilled Colossal Shrimp 15

FRESH FISH

PAN ROASTED SALMON 34.95
Diced Tomatoes, Basil, Radicchio, Balsamic Glaze

WHITEFISH OREGANATO 28.95
Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

SHAREABLE SIDES

ROASTED GARLIC MASHED POTATOES 8.95

JUMBO BAKED POTATO 7.95
Add Bacon, Cheddar, Sour Cream, Chives 10.95

FOUR CHEESE MAC 'N CHEESE 10.95

SWEET CORN BRÛLÉE 10.95

SAUTÉED WILD MUSHROOMS 10.95

CRISPY BRUSSELS SPROUTS 10.95
Honey Vinaigrette, Scallions, Red Chili Flakes

GRILLED ASPARAGUS 10.95

GARLICKY SPINACH 9.95

CHARRED BROCCOLI 10.95
Grilled Scallions, Vinegar Peppers, Fried Capers

*Can be cooked to desired doneness. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.