

HARRY CARAY'S

ITALIAN STEAKHOUSE

DINNER MENU

STARTERS

ITALIAN WEDDING SOUP Cup 5.95 | Bowl 7.95

TOASTED RAVIOLI 12.95

Italian Sausage or Four Cheese, Marinara

GF COLOSSAL SHRIMP COCKTAIL 19.95
Four Shrimp, Horseradish Cocktail Sauce

GF TUSCAN CHARCUTERIE BOARD 22.95
Genoa Salami, Soppressata, Capicola, Speck, Pecorino Toscano, Dolcelatte Gorgonzola, Manchego, Cerignola Olives, Artichoke Hearts, Crostini, Tomato Jam

FRESH MOZZARELLA MARINARA 12.95

GF GRILLED OCTOPUS 19.95
Roasted Yukon Potatoes, Fresno Chiles, Watercress, Olive Oil

HARRY'S CALAMARI 17.95
Horseradish Cocktail Sauce

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

CRAB CAKE 19.95
Apple Watercress Salad, Horseradish Mustard Aioli

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

CAPRESE 16.95
Heirloom Grape Tomatoes, Fresh Mozzarella, Basil, Radishes, Tuscan Olive Oil, Balsamic Glaze

STARTER SALADS

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

GF BLT WEDGE 12.95
Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

GF KALE SALAD 10.95
Tuscan Kale, Apples, Golden Raisins, Hazelnuts, Pecorino Toscano, Lemon Basil Vinaigrette

GF CAESAR 9.95
Garlic Croutons, Parmigiano-Reggiano

PASTA

GF RIGATONI ALLA VODKA 23.95
Mascarpone, Parmigiano-Reggiano
ADD Chicken 7 | Salmon 13 | Shrimp 15

FETTUCCINE ALFREDO 22.95
ADD Chicken 7 | Salmon 13 | Shrimp 15

SPAGHETTI & MEATBALLS 24.95

GF CAVATAPPI WITH ITALIAN SAUSAGE 24.95
Red Pepper Flakes, Basil, Cream, Marinara

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

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

LASAGNA 25.95
Beef, Pork, Marinara, Parmigiano-Reggiano

GF SHRIMP SCAMPI 32.95
Linguine, Garlic, White Wine, Basil, Escarole, Grape Tomatoes

ITALIAN FAVORITES

GF HARRY'S CHICKEN VESUVIO 31.95
"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 23.95

GF ITALIAN SAUSAGE & PEPPERS 24.95

FRESH FISH & SEAFOOD

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

GF SEAFOOD COBB 29.95
Chopped Greens, Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

GF MAPLE MUSTARD GLAZED SALMON 34.95
Sautéed Artichokes, Grape Tomatoes

SCALLOP RISOTTO 37.95
Parmesan, Leeks, Green Peas, Soppressata, Lemon Chive Cream

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.

GF FILET MIGNON* 8oz 42.95 | 12oz 59.95

GF 14oz NEW YORK STRIP* 62.95

GF BONE-IN RIBEYE*
20oz Wet Aged 69.95 | 18oz Dry Aged 74.95

GF 18oz KANSAS CITY STRIP* 62.95

GF FILET OSCAR* 58.95
8oz Filet, Crab, Grilled Asparagus, Béarnaise Sauce, Bordelaise Sauce

GF 14oz PRIME PORK CHOP* 33.95

STEAK CRUSTS & PREPARATIONS

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

SHAREABLE SIDES

GF ROASTED GARLIC MASHED POTATOES 8.95

GF JUMBO BAKED POTATO 7.95

Add Bacon, Cheddar, Sour Cream, Chives 10.95

HASH BROWN POTATOES 8.95

MAC 'N CHEESE 10.95

GF SWEET CORN BRÛLÉE 10.95

GF SAUTÉED WILD MUSHROOMS 10.95

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

GF GRILLED ASPARAGUS 10.95

GF GARLICKY SPINACH 9.95

GF CHARRED BROCCOLI 10.95

Grilled Scallions, Vinegar Peppers, Fried Capers