ROSEMONT
DINNER

HARRY CARAY'S

ITALIAN STEAKHOUSE

PRIVATE EVENTS
FOR 10-160

APPETIZERS

ITALIAN WEDDING SOUP
CUP 5.95 • BOWL 7.95

TOASTED RAVIOLI
SELECT ONE: Four-Cheese • Italian Sausage • Combo
Served with Marinara
13.95

HARRY'S CALAMARI
Horseradish Cocktail Sauce
18.95

CRAB CAKE
Horseradish Mustard Aioli, Lemon
19.95

COLOSSAL SHRIMP COCKTAIL
Four Colossal Shrimp, Horseradish Cocktail Sauce
19.95 GF

STARTER SALADS

CAESAR
Garlic Croutons, Parmigiano-Reggiano
10.95 GF

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

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

GARLIC BREAD
Garlic Confit, Garlic Butter, Parmigiano-Reggiano,
French Bread, Served with Marinara
12.95

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

SAUSAGE & PEPPER CROSTINI
Italian Sausage, Peppers, Scallion Salsa Verde,
Garlic & Oil Crostini
16.95

ITALIAN MEATBALLS
Slow-Cooked Tomato Sauce, Parmigiano-Reggiano
16.95

BURRATA CAPRESE
Fresh Burrata Cheese, Heirloom Grape Tomatoes,
Basil, Radishes, Olive Oil, Balsamic Glaze
16.95 GF

ITALIAN FAVORITES

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

BONE-IN SHORT RIB
Roasted Garlic Mashed Potatoes
39.95

ITALIAN SAUSAGE & PEPPERS
24.95 GF

CHICKEN PICCATA
Capers, Lemon, White Wine, Capellini
28.95

CHICKEN MILANESE
Arugula, Grape Tomatoes, Lemon,
Parmigiano-Reggiano
28.95

CHICKEN PARMIGIANA
Fresh Mozzarella, Marinara, Spaghetti
28.95

EGGPLANT PARMIGIANA
23.95

PASTA

RIGATONI ALLA VODKA
Mascarpone, Parmigiano-Reggiano
ADD CHICKEN 7 • SALMON 13 • SHRIMP 15
23.95 GF

FETTUCCINE ALFREDO
ADD CHICKEN 7 • SALMON 13 • SHRIMP 15
22.95

PESTO GNOCCHI
Heirloom Cherry Tomatoes, Baby Spinach,
Pesto, Topped with Fresh Burrata Cheese
24.95 GF

LASAGNA
Beef & Pork, Marinara, Parmigiano-Reggiano
25.95

SPAGHETTI & MEATBALLS
24.95

CACIO E PEPE RAVIOLI
Ricotta, Romano, & Cracked Black Pepper Stuffed Ravioli,
Zucchini, Blistered Grape Tomatoes, Garlic, Olive Oil
24.95

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

PAPPARDELLE ALLA BOLOGNESE
Beef & Pork Ragú, Parmigiano-Reggiano
25.95 GF

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

SHRIMP SCAMPI
Linguine, Jumbo Shrimp, Heirloom Cherry Tomatoes,
Basil, Lemon & Garlic White Wine Sauce
32.95

FRESH FISH AND SEAFOOD

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

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

GRILLED SALMON 34.95
Coconut Rice, Mango & Red Pepper Relish

CHILEAN SEA BASS 39.95 GF
Baby Spinach, Roasted Tomato Coulis

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

CRAB CAKES (2) 39.95
Apple Watercress Salad, Horseradish Mustard Aioli

PRIME STEAKS AND 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* GF
8oz 51.95 • 12oz 64.95

NEW YORK STRIP* GF
14oz WET-AGED 62.95 • 14oz DRY-AGED 68.95

BONE-IN RIBEYE* GF
20oz WET-AGED 69.95 • 18oz DRY-AGED 74.95

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

14oz PRIME PORK CHOP*
34.95 GF

ENHANCEMENTS

LOBSTER TAIL 29.95
THREE GRILLED JUMBO SHRIMP 15

STEAK CRUSTS & PREPARATIONS | 5
Truffle Butter GF • Horseradish Crust
Peppercorn Crust & Bordelaise
Gorgonzola Crust GF

SIDES TO SHARE

ROASTED GARLIC MASHED POTATOES 8.95 GF

JUMBO BAKED POTATO 7.95 GF
Butter, Sour Cream, Chives
ADD BACON & CHEDDAR CHEESE 3

HASH BROWN POTATOES 8.95

MAC 'N CHEESE 10.95

SWEET CORN BRÛLÉE 10.95 GF

SAUTÉED WILD MUSHROOMS 10.95 GF

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

GRILLED ASPARAGUS 11.95 GF

GARLICKY SPINACH 10.95 GF

CREAMED SPINACH 10.95 GF

CHARRED BROCCOLI 11.95 GF
Grilled Scallions, Vinegar Peppers, Fried Capers

GF–Can be made gluten-free. *Can be cooked to desired doneness, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.