

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*

ANTIPASTO PLATTER 19.95

*Imported Italian Meats and Cheeses, Cerignola Olives,
Roman Artichoke, Stuffed Cherry Pepper*

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 16.95

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 36.95

12oz 48.95

NEW YORK STRIP

12oz Dry Aged 48.95

14oz Wet Aged 48.95

BONE-IN RIB EYE

18oz Dry Aged 52.95

20oz Wet Aged 52.95

12oz GRASS FED NEW YORK STRIP 38.95

Bill Kurtis' Tallgrass Beef

STEAK CRUSTS & PREPARATIONS

Add to any steak

Truffle Butter 3.00 | Horseradish Crust 3.00

Gorgonzola Crust 3.00

Peppercorn Crust with Bordelaise 5.00

SURF AND TURF

Add to any steak

Jumbo Lump Crab Cake 15.95

Three Grilled Colossal Shrimp 14.95

Cold Water Lobster Tail M.P.

8oz FILET OSCAR 48.95

*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 23.95

*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

VEAL MARSALA 32.95

Veal Medallions, Varietal Mushrooms, Shallots, Marsala

EGGPLANT PARMIGIANA 18.95

Fresh Mozzarella, Basil

ITALIAN SAUSAGE AND PEPPERS 19.95

PRIME FLAT IRON STEAK 27.95

*Smashed Crispy Yukon Gold Potatoes,
Garlicky Kale, Salsa Verde*

PASTA

RIGATONI ALLA VODKA 18.95

Mascarpone, Parmigiano-Reggiano

CAMPANELLE CARBONARA 20.95

*Pancetta, Sweet Peas, Shallots, Cracked Black Pepper,
Pecorino Romano Cream*

PAPPARDELLE ALLA BOLOGNESE 25.95

Beef and Pork Ragù, Parmigiano-Reggiano

SPAGHETTI AND MEATBALLS 19.95

Marinara, Parmigiano-Reggiano

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

CITRUS GRILLED SALMON 28.95

*Faroe Island Salmon, Braised Tuscan Kale,
Calabrian Chile Oil*

WHITEFISH OREGANATO 24.95

*Toasted Garlic, Lemon, Fresh Oregano,
Wilted Baby Spinach*

PAN ROASTED SEA SCALLOPS 27.95

*Charred Purple Cauliflower, Truffled Cauliflower Purée,
Peppadew Peppers, Caper Beurre Blanc*

COLD WATER LOBSTER TAIL M.P.

Drawn Butter, Lemon Wedge

SIDES

Roasted Garlic Mashed Potatoes 7.95

Bacon Cheddar Twice Baked Potato 7.95

Jumbo Baked Potato 6.95

Four Cheese Mac 'n Cheese 9.95

Sweet Corn Bruleé 8.95

Sautéed Wild Mushrooms 9.95

Diced Crispy Hash Browns 8.95

Spinach with Garlic and Oil 8.95

Creamed Spinach 8.95

Asparagus with Hollandaise 9.95

Roasted Brussels Sprouts with Pancetta 9.95

Charred Broccoli 8.95

Grilled Scallions, Peppadew Peppers and Fried Capers

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