

HARRY CARAY'S

ITALIAN STEAKHOUSE

PRIVATE PARTIES
FROM 10 TO 400

GLUTEN-FREE
MENU AVAILABLE

LUNCH MENU

STARTERS

ITALIAN WEDDING SOUP

Cup 4.95 Bowl 6.95
Crispy Tuscan Kale

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*

HARRY'S CALAMARI 14.95

Horseradish Cocktail Sauce

TOMATO BRUSCHETTA 10.95

TOASTED RAVIOLI 9.95

Italian Sausage or Four Cheese, Marinara

JUMBO LUMP CRAB CAKE 16.95

Apple Watercress Salad, Horseradish Mustard Aioli

GRILLED OCTOPUS 15.95

Roasted Potatoes, Fresno Chiles, Watercress, Olive Oil

COLOSSAL SHRIMP COCKTAIL 19.95

Horseradish Cocktail Sauce

BLT WEDGE 8.95

*Iceberg, Applewood Smoked Bacon,
Roma Tomatoes, Crumbled Gorgonzola,
Bleu Cheese Dressing*

KALE 8.95

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

ENTRÉE SALADS

GRILLED CHICKEN CAESAR 14.95

*Garlic Croutons, Parmigiano-Reggiano
Tenderloin 19.95 | Grilled Salmon 18.95*

EGGPLANT NAPOLEON 15.95

*Crispy Eggplant, Chopped Greens, Arugula,
Roasted Tomatoes, Fresh Mozzarella,
Parmigiano-Reggiano, Balsamic Glaze,
Red Wine Vinaigrette*

CHICKEN CHOPPED 15.95

*Mixed Greens, Avocado, Green Onions, Tomatoes,
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

STEAKHOUSE 19.95

*Beef Tenderloin, Mixed Greens, Grape Tomatoes,
Cucumber, Crispy Onion Strings,
Gorgonzola Dolcelatte, Harry's Vinaigrette*

FRIED CHICKEN 15.95

*Spinach, Arugula, Cabbage, Grape Tomatoes,
Avocado, Applewood Smoked Bacon, Scallions,
Cornbread Croutons, Honey Vinaigrette*

TUSCAN 12.95

*Mixed Greens, Hearts of Palm, Artichoke Hearts, Tomatoes,
Roasted Red Peppers, Cucumbers, Red Onion, Pepperoncini,
Kalamata Olives, Garbanzo Beans, Fresh Mozzarella,
Balsamic Vinaigrette | Add Grilled Chicken 4.00*

SEAFOOD COBB 21.95

*Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp,
Applewood Smoked Bacon, Grape Tomatoes, Avocado,
Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing*

PASTA

RIGATONI ALLA VODKA 14.95

Mascarpone, Parmigiano-Reggiano

CAMPANELLE CARBONARA 17.95

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

PAPPARDELLE ALLA BOLOGNESE 21.95

Beef and Pork Ragù, Parmigiano-Reggiano

SPAGHETTI AND MEATBALLS 15.95

Marinara, Parmigiano-Reggiano

CAVATAPPI WITH ITALIAN SAUSAGE 16.95

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

SHRIMP SCAMPI 23.95

*Fresh Linguini, Roma Tomatoes, Toasted Garlic,
Calabrian Chiles, Basil, White Wine Butter Sauce*

STEAKHOUSE BURGERS

*Served with French Fries, Sweet Potato Fries (add 1.00)
or Mixed Baby Greens*

HOLY COW!® 15.95

*Candied Applewood Smoked Bacon, Smoked Gouda,
Lettuce, Harry's Steak Sauce, Brioche Bun*

TAVERN 14.95

*Portobello Mushroom, Caramelized Onions,
Swiss Cheese, Dijonnaise, Pretzel Roll*

TIPSY TALLGRASS 16.95

*Bill Kurtis' Grass-Fed Beef, Red Wine Pickled Onions,
Drunken Goat Cheese, Arugula, Tomato Jam, Brioche Bun*

SUNNY 16.95

*Prosciutto, Sunny Side Up Egg, Smoked Mozzarella,
Artichoke Pesto, Pretzel Roll*

BBQ TURKEY 14.95

*Turkey Burger, Grilled Pineapple,
Grilled Red Onions, Sharp White Cheddar,
Smoky Bourbon Barbecue Sauce, Pretzel Roll*

STEAKS

Ask about our extensive selection of USDA Prime steaks.

*Our signature steaks are wet-aged up to 28 days or
dry-aged up to 45 days for maximum flavor
and tenderness.*

8oz FILET MIGNON 36.95

12oz DRY AGED NEW YORK STRIP 48.95

USDA Prime

20oz WET AGED BONE-IN RIB EYE 52.95

USDA Prime

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

SANDWICHES

*Served with French Fries, Sweet Potato Fries (add 1.00)
or Mixed Baby Greens*

BUFFALO CHICKEN WRAP 12.95

*Shredded Carrots, Green Onions, Tomato, Lettuce,
Crumbled Blue Cheese, Ranch Dressing*

FILET SLIDER TRIO 16.95

*Horseradish Cream, Grilled Onions,
Applewood Smoked Bacon, Arugula, Pretzel Rolls*

SEARED TUNA SLIDER TRIO 17.95

Togarashi, Wakame Slaw, Wasabi Aioli, Sesame Brioche

GRILLED CHICKEN CIABATTA 14.95

*Provolone, Sun-Dried Tomato Pesto,
Baby Spinach, Giardiniera Aioli*

PRIME RIB 17.95

Fontina, Giardiniera, Arugula, Au Jus, Garlic Bread

ROASTED TURKEY CLUB 13.95

Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

ENTRÉES

HARRY'S CHICKEN VESUVIO 18.95

*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 16.95

Spaghetti Marinara

ITALIAN SAUSAGE AND PEPPERS 15.95

PRIME FLAT IRON STEAK 27.95

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

VEAL MARSALA 24.95

Veal Medallions, Varietal Mushrooms, Shallots, Marsala

WHITEFISH OREGANATO 21.95

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

CITRUS GRILLED SALMON 21.95

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

SIDES

Roasted Garlic Mashed Potatoes 7.95

Bacon Cheddar Twice Baked Potato 7.95

Four Cheese Mac 'n Cheese 9.95

Sweet Corn Bruleé 8.95

Sautéed Wild Mushrooms 9.95

Spinach with Garlic and Oil 8.95

Creamed Spinach 8.95

Grilled Asparagus 9.95

Roasted Brussels Sprouts with Pancetta 9.95

Charred Broccoli 8.95

Grilled Scallions, Peppadew Peppers and Fried Capers

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