

# 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*

Visit our Gift Shop for gift cards, Harrywear and souvenirs

HARRY CARAY'S ITALIAN STEAKHOUSE Chicago | Rosemont | Lombard  
HARRY CARAY'S TAVERN Navy Pier | HARRY CARAY'S 7TH INNING STRETCH Water Tower Place  
773.HOLY.COW | harrycarays.com

# 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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# BEER

## DRAFT

BURNT CITY | Harry Caray's Seasonal | IL | 7.00

BLUE MOON | *Witbier* | 5.4% | CO | 7.00

BUDWEISER | *Lager* | 5.0% | MO | 6.00

BUD LIGHT | *Light Lager* | 4.1% | MO | 6.00

GOOSE ISLAND GREEN LINE | *Pale Ale* | 5.4% | IL | 7.00

MILLER LITE | *Pilsner* | 4.2% | WI | 6.00

STELLA ARTOIS | *Pilsner* | 5.2% | Belgium | 7.00

## BOTTLES

### AMERICAN CRAFT

DESCHUTES FRESH SQUEEZED | *IPA* | 6.4% | OR | 8.00

LAGUNITAS IPA | *IPA* | 6.2% | CA | 7.00

LAGUNITAS LITTLE SUMPIN' SUMPIN' | *Ale* | 7.5% | CA | 7.00

NEW BELGIUM FAT TIRE | *Amber Ale* | 5.2% | CO | 7.00

OMMEGANG ROSETTA | *Cherry Kreik* | 5.6% | NY | 9.00

SAMUEL ADAMS | *Lager* | 4.9% | MA | 6.00

SAMUEL ADAMS | *Seasonal* | MA | 6.00

SIERRA NEVADA | *Pale Ale* | 5.6% | CA | 6.00

### LOCAL CRAFT

GOOSE ISLAND 312 | *Pale Wheat Ale* | 4.2% | IL | 6.00

GOOSE ISLAND MATILDA | *Belgian Pale Ale* | 7.0% | IL | 10.00

GOOSE ISLAND SOFIE | *Saison* | 6.5% | IL | 10.00

HALF ACRE DAISY CUTTER | *Pale Ale* | 5.2% | 16 oz can | IL | 9.00

REVOLUTION ANTI-HERO | *IPA* | 6.5% | 12 oz can | IL | 7.00

REVOLUTION EUGENE | *Porter* | 7.0% | 12 oz can | IL | 7.00

GF TWO BROTHERS PRAIRIE PATH | *Blonde Ale* | 5.1% | IL | 7.00

### DOMESTIC

BUDWEISER | *Lager* | 5.0% | MO | 6.00

BUD LIGHT | *Light Lager* | 4.1% | MO | 6.00

COORS LIGHT | *Light Lager* | 4.2% | CO | 6.00

MICHELOB ULTRA | *Light Lager* | 4.2% | MO | 6.00

MILLER LITE | *Pilsner* | 4.2% | MO | 6.00

OLD STYLE | *Lager* | 4.6% | 16oz can | WI | 6.00

O'DOUL'S | *Non-Alcoholic* | 0.4% | MO | 6.00

### IMPORTED

AMSTEL LIGHT | *Light Lager* | 3.5% | Netherlands | 7.00

CORONA | *Pale Lager* | 4.6% | Mexico | 7.00

GUINNESS | *Stout* | 4.2% | 16 oz can | Ireland | 8.00

HEINEKEN | *Pilsner* | 5.0% | Netherlands | 7.00

LEFFE BLONDE | *Belgian Ale* | 6.6% | Belgium | 7.00

PERONI NASTRO AZZURO | *Pale Lager* | 5.1% | Italy | 7.00

### CIDER

GF ANGRY ORCHARD | *Crisp Apple* | 5.0% | MA | 7.00

GF FERRO FARMS CIDER | 6.0% | WI | 9.00

GF VIRTUE CIDER MICHIGAN HARVEST | 5.5% | MI | 8.00

# COCKTAILS

## MARTINIS

CUBS COSMO | 13.00

*Ketel One Vodka, Cointreau, Cranberry Juice, Lime Sour*

NAVY PEAR | 14.00

*Grey Goose La Poire Vodka, St. Germain Elderflower, Angostura Bitters, Lemon Sour*

PAMAKAZE | 14.00

*Absolut Mandarin Vodka, Pama Liqueur, Cranberry Juice, Lime Sour*

KEY LIME PIE | 14.00

*Absolut Vanilla Vodka, Absolut Lime Vodka, Tuaca, Simple Syrup, Lime Juice, Pineapple Juice, Graham Cracker Rim*

## MULES

MOSCOW MULE | 13.00

*Tito's Vodka, Barrow's Ginger Liqueur, Ginger Beer, Lime Juice*

SPICY MULE | 13.00

*Absolut Vodka, Orange Curaçao, Ginger Beer, Sliced Jalapeño, Lime Juice*

MEXICAN MULE | 13.00

*El Jimador Silver Tequila, Ginger Beer, Lime Juice, Triple Sec*

## ON THE ROCKS

IRISH OLD FASHIONED | 14.00

*Jameson Whiskey, Angostura Bitters, Regan's Orange Bitters, Simple Syrup*

MANHATTAN | 14.00

*Bulleit Bourbon, Sweet Vermouth, Angostura Bitters*

HARRY MARY | 12.00

*Absolut Peppar Vodka, Harry's Signature Bloody Mary Mix, Celery, Lemon, Olive, Celery Salt Rim, add Jumbo Shrimp, Applewood Smoked Bacon, Smoked Mozzarella and Olive Skewer | 6.00*

MAI TAI | 12.00

*Bacardi Dark & Light Rum, Triple Sec, Almond Liqueur, Pineapple Juice, Orange Juice, Lemon Sour*

CUBBIE BLUE | 11.00

*New Amsterdam Pineapple Vodka, Blue Curaçao, Lemonade, Sierra Mist*

MAG MILE MARGARITA | 14.00

*Don Julio Blanco Tequila, Cointreau, Très Agaves, Orange Juice, Rose's Lime Juice*

MOJITO | 12.00

*Bacardi Rum, Lime Juice, Simple Syrup, Mint, Club Soda*

BEE'S KNEES | 12.00

*Hendrick's Gin, Honey Syrup, Lemonade*

SOUR SMASH | 12.00

*Larceny Bourbon, Lemon Sour, Simple Syrup, Mint*