

PRIVATE PARTIES  
FROM 10 TO 400

# HARRY CARAY'S ITALIAN STEAKHOUSE

GLUTEN-FREE  
MENU AVAILABLE

## LUNCH MENU

### STARTERS

ITALIAN WEDDING SOUP Cup 3.95 Bowl 5.95  
*Crispy Tuscan Kale Chips*

HARRY'S CHILI Cup 3.95 Bowl 5.95  
*Onions, Cheddar*

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 12.95  
*Horseradish Cocktail Sauce*

TOMATO BRUSCHETTA 10.95

TOASTED RAVIOLI 8.95  
*Italian Sausage or Four Cheese, Marinara*

JUMBO LUMP CRAB CAKE 16.95  
*Apple Watercress Salad, Horseradish Mustard Aioli*

GRILLED OCTOPUS 12.95  
*Roasted Potatoes, Fresno Chiles, Watercress, Olive Oil*

COLOSSAL SHRIMP COCKTAIL  
Four 17.95 Each Additional 4.50  
*Horseradish Cocktail Sauce*

HEIRLOOM TOMATO CAPRESE 12.95  
*Burrata, Upland Cress, Red Wine Balsamic Onions*

BLT WEDGE 8.95  
*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*

CHICKEN CHOPPED 14.95  
*Mixed Greens, Avocado, Green Onions, Tomatoes,  
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

STEAKHOUSE 18.95  
*Beef Tenderloin, Mixed Greens, Grape Tomatoes,  
Cucumber, Pickled Red Wine Onions,  
Gorgonzola Dolcelatte, Harry's Vinaigrette*

TRUFFLED CHICKEN SALAD 15.95  
*Heirloom Tomatoes, Arugula,  
Roasted Tomato Vinaigrette, Toasted Brioche*

FRIED CHICKEN 14.95  
*Spinach, Arugula, Cabbage, Grape Tomatoes,  
Avocado, Applewood Smoked Bacon, Scallions,  
Cornbread Croutons, Honey Vinaigrette*

TUSCAN 11.95  
*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*

### PASTA

RIGATONI ALLA VODKA 14.95  
*Mascarpone, Parmigiano-Reggiano*

FETTUCCINE ALFREDO 15.95  
*Grilled Chicken*

LINGUINE TOSCANO 15.95  
*Tuscan Kale, Pancetta, Grape Tomatoes, Fresh Mozzarella, Pesto*

SPAGHETTI AND MEATBALLS 15.95  
*Marinara, Parmigiano-Reggiano*

CAVATAPPI WITH ITALIAN SAUSAGE 16.95  
*Field Mushrooms, Spinach, Red Onion,  
Porcini Cream, Parmigiano-Reggiano*

### STEAKHOUSE BURGERS

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

HOLY COW!® 15.95

*10oz Sirloin, Candied Applewood Smoked Bacon,  
5-Year Aged Gouda, Lettuce, Harry's Steak Sauce,  
Brioche Bun*

SPICY THAI 14.95

*Bill Kurtis' Grass-Fed Beef, Pickled Carrots, Radishes,  
Fresh Jalapeño, Cilantro, Sriracha Mayo, Brioche Bun*

TIPSY TURKEY 14.95

*Red Wine Pickled Onions, Drunken Goat Cheese,  
Arugula, Tomato Jam, Whole Wheat Bun*

WAGYU 15.95

*Peppercorn Crust, Brandy, Gorgonzola,  
Watercress, Pretzel Roll*

TAVERN 12.95

*10oz Sirloin, Cheddar, Sautéed Mushrooms, Onions,  
Lettuce, Tomato, Sliced Pickles, Brioche Bun*

### 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 35.95

12oz DRY AGED NEW YORK STRIP 47.95  
*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 2.00  
Horseradish Crust 2.00  
Gorgonzola Crust 2.00  
Peppercorn Crust with Bordelaise 3.00

### SANDWICHES

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

GRILLED VEGETABLE PANINI 10.95  
*Portabello Mushroom, Zucchini, Roasted Red Peppers,  
Arugula, Fresh Mozzarella, Garlic Aioli,  
Basil Pesto, Whole Wheat Ciabatta*

BUFFALO CHICKEN WRAP 11.95  
*Shredded Carrots, Green Onions, Tomato, Lettuce,  
Crumbled Blue Cheese, Ranch Dressing*

FILET SLIDER TRIO 15.95  
*Horseradish Cream, Grilled Onions,  
Applewood Smoked Bacon, Arugula, Pretzel Rolls*

GRILLED CHICKEN BREAST 11.95  
*Avocado Mash, Swiss, Spicy Aioli, Lettuce,  
Red Onion, Whole Wheat Bun*

SEARED TUNA SLIDER TRIO 17.95  
*Togarashi, Wakame Slaw, Wasabi Aioli, Sesame Brioche*

PRIME RIB AU JUS 12.95  
*Pickle Spear, Horseradish Cream, French Bread*

ROASTED TURKEY CLUB 10.95  
*Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread*

GRILLED CORNED BEEF 10.95  
*Swiss, Cabbage Slaw, Thousand Island Dressing,  
Pickle Spear, Light Rye*

### 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 15.95  
*Spaghetti Marinara*

ITALIAN SAUSAGE AND PEPPERS 15.95

PRIME FLAT IRON STEAK 26.95  
*Smashed Crispy Yukon Gold Potatoes,  
Garlicky Kale, Salsa Verde*

MUSTARD MAPLE GLAZED SALMON 19.95  
*Baby Spinach, Grape Tomatoes, Fresh Artichoke Hearts  
Can be prepared simply grilled*

### SIDES

Roasted Garlic Mashed Potatoes 6.95  
Bacon Cheddar Twice Baked Potato 7.95

Four Cheese Mac 'n Cheese 9.95  
Summer Sweet Corn Brûlée 8.95  
Sautéed Wild Mushrooms 9.95

Spinach with Garlic and Oil 7.95

Creamed Spinach 7.95

Broccoli with Garlic and Pecorino Toscano 7.95

Grilled Asparagus 7.95

Roasted Brussels Sprouts with Pancetta 9.95

*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