

HARRY CARAY'S TAVERN

★ NAVY PIER ★

STARTERS

TOMATO BISQUE

Cup 4.95 | Bowl 6.95

MIXED GREENS SALAD GF | 6.95

Spring Greens, Cucumber, Tomato, Croutons

CHOICE OF DRESSING: Ranch, Chipotle Ranch,
Honey Vinaigrette, Balsamic Vinaigrette

TOASTED RAVIOLI | 12.95

Choice of Italian Sausage, Cheese, or Combo
Served with Marinara Sauce

ITALIAN MEATBALLS | 14.95

Slow Cooked Tomato Sauce,
Parmigiano-Reggiano, Garlic Butter Toast

SPINACH & ARTICHOKE DIP GF | 13.95

Corn Tortilla Chips

CHEESE CURDS | 9.95

Breaded & Fried, Sriracha Ranch Dip

CHEESY GARLIC BREAD | 9.95

Marinara Sauce

ROASTED RED PEPPER HUMMUS GF | 11.95

Pita Bread, Carrots, Cucumbers, Celery

CHICKEN BITES | 14.95

Harry's Sweet & Tangy BBQ Sauce,
Buttermilk Ranch | Buffalo Style +1

COCONUT SHRIMP | 14.95

Sweet Pineapple Chili Sauce

SALADS

CAESAR | 12.95

Romaine, Garlic Croutons,
Parmigiano-Reggiano
Add Chicken +5 | Add Salmon +7

THE DUTCHIE GF | 13.95

Baby Field Greens, Sliced Apples,
Candied Walnuts, Crumbled Gorgonzola,
Balsamic Vinaigrette
Add Chicken +5 | Add Salmon +7

DOUBLE-DIPPED FRIED CHICKEN | 18.95

Fried Chicken, Spring Mix Lettuce,
Arugula, Shredded Cabbage, Tomatoes, Avocado,
Cornbread Croutons, Honey Vinaigrette

SANTA FE GF | 18.95

Blackened Chicken Breast, Romaine,
Black Beans, Roasted Corn, Avocado,
Corn Tortilla Chips, Queso Fresco
Pico de Gallo, Chipotle Ranch

ON
THE
SIDE

FRENCH FRIES GF | 4.95

MASHED POTATOES GF | 6.95

GARLIC GREEN BEANS GF | 5.95

CREAMY MAC N' CHEESE | 6.95

BURGERS & SANDWICHES

Served with French Fries
All Burgers cooked to 160°

HOLY COW!® BURGER* GF | 17.95

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

THE "108" BURGER* GF | 16.95

Sharp American Cheese, Lettuce,
Red Onion, Tomato, Pickles,
Harry's Secret Sauce, Brioche Bun

MAC N' CHEESE BURGER* | 17.95

Fried Mac & Cheese, Beer Cheese Sauce,
Crispy Bacon, Brioche Bun

JALAPEÑO CHEESE BURGER* | 17.95

Fried Jalapeño, Pepper Jack Cheese, Avocado Mash,
Lettuce, Pico de Gallo, Jalapeño Jelly, Brioche Bun

BEYOND BURGER® GF | 17.95

Plant-Based Burger, Spinach, Pickled Red Onions,
Avocado Mash, Pomegranate Açaí Dressing, Brioche Bun

STEAK SANDWICH* | 17.95

6oz Ribeye, Horseradish, Fresh Arugula,
Garlic Herb Butter, Toasted French Roll

THREE CHEESE GRILLED CHEESE & TOMATO BISQUE | 15.95

Sharp Cheddar, Gruyere,
Sharp American Cheese, Texas Toast

SWEET & SPICY FRIED CHICKEN SANDWICH | 16.95

Fried Chicken Breast, Lettuce, Sweet Pickles,
Spicy Honey Sauce, Brioche Bun
Grilled Chicken Breast also available

ENTRÉES

CHICKEN MARSALA | 23.95

Pan Seared Chicken, Marsala Wine,
Button Mushrooms, Mashed Potatoes

HARRY'S CHICKEN VESUVIO GF | 24.95

"BEST CHICKEN VESUVIO IN THE CITY" CHICAGO TRIBUNE
Boneless Chicken Breast, Quartered Potatoes,
Sweet Peas, Garlic, White Wine

MEATLOAF | 21.95

Mashed Potatoes, Garlic Green Beans

MUSTARD MAPLE GLAZED SALMON GF | 23.95

Sautéed Artichokes, Grape Tomatoes

FISH & CHIPS | 23.95

Crispy Beer-Battered Cod, Fries,
Tartar Sauce, Malt Vinegar

• PASTA •

Served with Garlic Toast | GF pasta available

SPAGHETTI & MEATBALLS | 19.95

RIGATONI ALLA VODKA | 22.95

Mascarpone, Parmigiano-Reggiano
Add Chicken +5 | Add Salmon +7

FETTUCCINE ALFREDO | 20.95

Add Chicken +5 | Add Salmon +7

A 20% GRATUITY WILL BE AUTOMATICALLY APPLIED TO CHECK FOR PARTIES OF 8 OR MORE.

GF= Can be made gluten-free. Gluten-free items are prepared in a kitchen with the risk of gluten exposure. Please alert your server of any food allergies. *Can be cooked to order. Consuming raw or undercooked Meats, poultry, seafood or eggs may increase your risk of food-borne illness.

SIGNATURE DRINKS

THE DUTCHIE MARTINI | 15

Tito's Vodka, Chambord, Simple Syrup,
Fresh Lemon Juice, Sugar Rim

SMOKE & SPICE | 15

400 Conejos Mezcal, Ancho Reyes Verde Liqueur,
Fresh Lime Juice, Pineapple Juice, Agave,
Tajin or Salt Rim

NAVY PEAR MARTINI | 16

Grey Goose La Poire Vodka, Lemon Sour,
Angostura Bitters, Elderflower Liqueur

BLACKBERRY MULE | 16

Patrón Silver Tequila, Gosling's Ginger Beer,
Fresh Lime Juice, Simple Syrup, Blackberries

MARGARITA | 14

Olmecca Altos Plata Tequila, Triple Sec,
Lemon Sour, Lime Sour, Tajin or Salt Rim

BLACK CHERRY MANHATTAN | 14

Tin Cup Whiskey, Sweet Vermouth,
Black Cherry Juice, Amareno Cherry

PALOMA | 14

1800 Silver Tequila, Grapefruit Juice,
Lime Juice, Club Soda, Simple Syrup

DEVIL IN THE WHITE CITY | 16

Patrón Silver Tequila, Bacardi Black Rum,
Bumbu Rum Crème, Spiced Brown Sugar

BLOODY DELUXE | 14

Absolut Peppar Vodka, Zing Zang,
Antipasti Skewer, Celery Salt Rim

RUM PUNCH | 14

Bacardi Black Rum, Bacardi White Rum, Grenadine,
Fresh Lime Juice, Pineapple Juice, Orange Juice

ESPRESSO YOURSELF MARTINI | 16

Espresso, Kahlua, Choice of Spirit

CHOOSE ONE:

Absolut Vanilia Vodka
Tres Generaciones Tequila
Maker's Mark Bourbon

PATRÓN MARGARITA TREE | 65

MINIMUM 2 GUESTS | SERVES 2-4

CHOOSE UP TO 4:

Traditional, Mango, Strawberry,
Raspberry, Peach, Watermelon



SERVED IN KEEPSAKE MINI PATRÓN BOTTLES

• WARM DRINKS •

MEXICAN HOT CHOCOLATE | 15

Hot Chocolate, Hornitos Tequila,
Ancho Reyes Verde Liqueur, Whipped Cream,
Mini Marshmallows, Chocolate Drizzle

APPLE PIE | 13

Warm Apple Cider, Cruzan Rum,
Cinnamon, Whipped Cream

PEANUT BUTTER CUP HOT CHOCOLATE | 15

Hot Chocolate, Skrewball Peanut Butter Whiskey,
Whipped Cream, Mini Marshmallows, Chocolate Drizzle

BEER

• ON DRAFT • 12oz | 24oz

3 Floyds Alpha King APA (6.66%)	9 17
Blue Moon Belgian-Style Wheat Ale (5.4%)	8 15
Buckledown Amber Amber Ale (5.7%)	8 15
Bud Light Light Lager (4.1%)	6 11
Budweiser Lager (5.0%)	6 11
Goose Island 312 Wheat Ale (4.2%)	7 13
Goose Island Neon Beer Hug IPA (7%)	8 15
Goose Island Honkers Ale English Bitter (4.3%)	8 15
Haymarket Chicago Tavern Beer Lager (5.5%)	8 15
Kona Big Wave Golden Ale (4.4%)	7 13
Michelob Ultra Light Lager (4.2%)	6 11
Moody Tongue Here's To Harry IPA (6.5%)	8 15
Old Style Lager (4.6%)	6 11
Sam Adams Seasonal	8 15
Stella Artois Pilsner (5.2%)	8 15

• BOTTLES •

Bud Light Light Lager (4.1%)	6
Budweiser Lager (5.0%)	6
Goose Island Bourbon County Stout (14.7%)	20
Lagunitas IPA (6.2%)	8
Modelo Especial Pilsner (4.5%)	7
Modelo Negra Munich Dunkel (5.4%)	7
Damm Daura Lager (5.4%) GLUTEN-FREE	8
Sam Adam's Boston Lager Lager (5.0%)	8

• CANS •

3 Floyds Warpigs Lazurite IPA (7.5%)	9
Bell's Oberon Wheat Ale (5.8%)	18
Half Acre Daisy Cutter APA (5.2%)	16oz CAN 9
Goose Island 312 Pale Wheat Ale (4.2%)	16oz CAN 9
Goose Island Blackhawks Pale Ale (5.0%)	8
Goose Island Bull & Goose American Blonde Ale (4.8%)	18
Goose Island Full Pocket Pilsner (5.2%)	8
Sam Adam's Just the Haze Hazy IPA (<0.5%) NON-ALCOHOLIC	8

MOCKTAILS

RASPBERRY CITRUS SPRITZ | 6

Lemonade, Raspberry Purée, Club Soda

STRAWBERRY LEMONADE | 5

VANILLA CREAM SODA | 5

WINE

• GLASS | BOTTLE •

Cinzano Prosecco (Bottle)	44
Ruffino Prosecco (Split)	16
Ruffino Prosecco Rosé (Split)	16
Gemma di Luna Sparkling Moscato (Split)	18
Hampton Water Rosé	16 64
Ruffino Lumina Pinot Grigio	12 48
Kim Crawford Sauvignon Blanc	14 56
Sea Sun Chardonnay	14 56
Meiomi Pinot Noir	15 60
Joel Gott Cabernet Sauvignon	14 56
Prisoner Unshackled Red Blend	16 64

SELTZER & CIDER

• GLUTEN-FREE •

Truly Hard Seltzer Wild Berry (5.0%)	8
Truly Vodka Seltzer Blackberry Lemon (5.0%)	9
NÜTRL Vodka Seltzer Pineapple (4.5%)	8
Twisted Tea Hard Iced Tea (5.0%)	8
Angry Orchard Hard Cider Crisp Apple (5.0%)	8
Eris Van Mojo Mojo Blueberry Cider (6.2%)	9

WHISKEY 2oz

Angel's Envy 17	Skrewball Peanut Butter Whiskey 15
Bulleit 14	Teeling Irish Whiskey 14
FEW Bourbon Whiskey 14	Tin Cup 12
Fireball 11	Woodford Reserve 17
Gentleman Jack 15	
Jameson 14	
Jack Daniel's Black 14	
Jim Beam White 12	
Jim Beam Black 13	
Knob Creek 15	
Maker's Mark 15	
Nelson's Green Brier 12	
Proper 12 Irish Whiskey 14	
Proper 12 Irish Apple 14	
Seagram's 7 11	

• RYE •

Bulleit Rye 14
FEW Rye Whiskey 14
Jack Daniel's Rye 14
Templeton Rye 16

• SCOTCH •

Chivas Regal 15
Johnnie Walker Black 15
Dewar's White Label 13

TEQUILA 2oz

400 Conejos Mezcal 12	Patrón Silver 14
1800 Silver 13	Patrón Reposado 16
1800 Cristalino 16	Patrón Añejo 17
Cazadores Reposado 15	Patrón Extra Añejo 19
Hornitos Blanco Plata 12	Tres Generaciones 14
Olmecca Altos Plata 12	