

# HARRY CARAY'S

## ITALIAN STEAKHOUSE

### DINNER MENU

#### STARTERS

ITALIAN WEDDING SOUP Cup 5.95 | Bowl 7.95

TOASTED RAVIOLI 12.95

*Italian Sausage or Four Cheese, Marinara*

GF COLOSSAL SHRIMP COCKTAIL 19.95  
*Four Shrimp, Horseradish Cocktail Sauce*

GF TUSCAN CHARCUTERIE BOARD 22.95  
*Genoa Salami, Soppressata, Capicola, Speck, Pecorino Toscano, Dolcelatte Gorgonzola, Manchego, Cerignola Olives, Artichoke Hearts, Crostini, Tomato Jam*

FRESH MOZZARELLA MARINARA 12.95

GF GRILLED OCTOPUS 19.95  
*Roasted Yukon Potatoes, Fresno Chiles, Watercress, Olive Oil*

HARRY'S CALAMARI 17.95  
*Horseradish Cocktail Sauce*

TOMATO BRUSCHETTA 14.95  
*Roma Tomatoes, Basil, Garlic, Parmigiano-Reggiano, Olive Oil*

CRAB CAKE 19.95  
*Apple Watercress Salad, Horseradish Mustard Aioli*

ITALIAN MEATBALLS 14.95  
*Three Cheese Baguette, Slow Cooked Tomato Sauce, Parmigiano-Reggiano*

CAPRESE 16.95  
*Heirloom Grape Tomatoes, Fresh Mozzarella, Basil, Radishes, Tuscan Olive Oil, Balsamic Glaze*

#### STARTER SALADS

GF MIXED BABY GREENS 8.95  
*Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette*

GF BLT WEDGE 12.95  
*Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing*

GF KALE SALAD 10.95  
*Tuscan Kale, Apples, Golden Raisins, Hazelnuts, Pecorino Toscano, Lemon Basil Vinaigrette*

GF CAESAR 9.95  
*Garlic Croutons, Parmigiano-Reggiano*

#### PASTA

GF RIGATONI ALLA VODKA 23.95  
*Mascarpone, Parmigiano-Reggiano*  
ADD Chicken 7 | Salmon 13 | Shrimp 15

FETTUCCINE ALFREDO 22.95  
ADD Chicken 7 | Salmon 13 | Shrimp 15

SPAGHETTI & MEATBALLS 24.95

GF CAVATAPPI WITH ITALIAN SAUSAGE 24.95  
*Red Pepper Flakes, Basil, Cream, Marinara*

GF PAPPARDELLE ALLA BOLOGNESE 25.95  
*Beef and Pork Ragù, Parmigiano-Reggiano*

TENDERLOIN LINGUINE\* 31.95  
*Beef Tenderloin, Shallots, Roasted Red Peppers, Arugula, Wild Mushrooms, Sherry Cream Sauce*

LASAGNA 25.95  
*Beef, Pork, Marinara, Parmigiano-Reggiano*

GF SHRIMP SCAMPI 32.95  
*Linguine, Garlic, White Wine, Basil, Escarole, Grape Tomatoes*

#### ITALIAN FAVORITES

GF HARRY'S CHICKEN VESUVIO 31.95  
"BEST CHICKEN VESUVIO IN THE CITY" CHICAGO TRIBUNE  
*Half Chicken or Boneless Breast, Quartered Potatoes, Sweet Peas, Garlic, White Wine*

CHICKEN MARSALA 28.95

CHICKEN PICCATA 28.95  
*Capellini*

CHICKEN PARMIGIANA 28.95  
*Spaghetti, Marinara*

EGGPLANT PARMIGIANA 23.95

GF ITALIAN SAUSAGE & PEPPERS 24.95

#### FRESH FISH & SEAFOOD

GF WHITEFISH OREGANATO 28.95  
*Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach*

GF SEAFOOD COBB 29.95  
*Chopped Greens, Crab, Jumbo Shrimp, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing*

GF MAPLE MUSTARD GLAZED SALMON 34.95  
*Sautéed Artichokes, Grape Tomatoes*

SCALLOP RISOTTO 37.95  
*Parmesan, Leeks, Green Peas, Soppressata, Lemon Chive Cream*

#### PRIME STEAKS & CHOPS

*Our signature steaks are selected from the finest Midwestern USDA Prime beef and wet-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.*

GF FILET MIGNON\* 8oz 42.95 | 12oz 59.95

GF 14oz NEW YORK STRIP\* 62.95

GF BONE-IN RIBEYE\*  
20oz Wet Aged 69.95 | 18oz Dry Aged 74.95

GF 18oz KANSAS CITY STRIP\* 62.95

GF FILET OSCAR\* 58.95  
*8oz Filet, Crab, Grilled Asparagus, Béarnaise Sauce, Bordelaise Sauce*

GF 14oz PRIME PORK CHOP\* 33.95

#### STEAK CRUSTS & PREPARATIONS

GF Truffle Butter 5 | Vesuvio Style 6 | Horseradish Crust 5  
De Jonghe 5 | GF Gorgonzola Crust 5 |  
Peppercorn Crust + Bordelaise 5  
ADD Three Grilled Colossal Shrimp 15

#### SHAREABLE SIDES

GF ROASTED GARLIC MASHED POTATOES 8.95

GF JUMBO BAKED POTATO 7.95

*Add Bacon, Cheddar, Sour Cream, Chives 10.95*

HASH BROWN POTATOES 8.95

MAC 'N CHEESE 10.95

GF SWEET CORN BRÛLÉE 10.95

GF SAUTÉED WILD MUSHROOMS 10.95

CRISPY BRUSSELS SPROUTS 10.95  
*Honey Vinaigrette, Scallions, Red Chili Flakes*

GF GRILLED ASPARAGUS 10.95

GF GARLICKY SPINACH 9.95

GF CHARRED BROCCOLI 10.95

*Grilled Scallions, Vinegar Peppers, Fried Capers*