

HARRY CARAY'S

ITALIAN STEAKHOUSE

LUNCH MENU

STARTERS

ITALIAN WEDDING SOUP Cup 5.95 | Bowl 7.95

TOASTED RAVIOLI 12.95

Italian Sausage or Four Cheese, Marinara

TOMATO BRUSCHETTA 14.95

Roma Tomatoes, Basil, Garlic, Parmigiano-Reggiano, Olive Oil

FRESH MOZZARELLA MARINARA 12.95

CAPRESE 16.95

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

ITALIAN MEATBALLS 14.95

Three Cheese Baguette, Parmigiano-Reggiano, Slow Cooked Tomato Sauce

GF GRILLED OCTOPUS 19.95

Roasted Yukon Gold Potatoes, Fresno Chiles, Watercress, Olive Oil

HARRY'S CALAMARI 17.95

Horseradish Cocktail Sauce

GF COLOSSAL SHRIMP COCKTAIL 19.95

Four Shrimp, Horseradish Cocktail Sauce

CRAB CAKE 18.95

Apple Watercress Salad, Horseradish Mustard Aioli

SALADS

ADD TO ANY SALAD

Chicken 7 | Salmon 13 | Shrimp 15

GF BLT WEDGE 12.95

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

GF CAESAR 12.95

Garlic Croutons, Parmigiano-Reggiano

GF ITALIAN FARM 17.95

Genoa Salami, Soppressata, Capicola, Speck, Provolone, Pepperoncini, Green Olives, Grape Tomatoes, Pickled Red Onions, Cucumber, Roasted Red Peppers, Croutons, Oregano Vinaigrette

GF KALE SALAD 13.95

Tuscan Kale, Apples, Golden Raisins, Hazelnuts, Pecorino Toscano, Lemon Basil Vinaigrette

GF THE DUTCHIE 13.95

Baby Field Greens, Sliced Apples, Candied Walnuts, Crumbled Gorgonzola, Honey Balsamic Vinaigrette

GF CHICKEN CHOPPED 18.95

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

GF STEAKHOUSE* 22.95

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

GF SEAFOOD COBB 29.95

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

ENTRÉES

GF RIGATONI ALLA VODKA 19.95

Mascarpone, Parmigiano-Reggiano
ADD Chicken 7 | Salmon 13 | Shrimp 15

FETTUCINE ALFREDO 18.95

ADD Chicken 7 | Salmon 13 | Shrimp 15

SPAGHETTI & MEATBALLS 19.95

GF SHRIMP SCAMPI 32.95

Linguine, Garlic, White Wine, Basil, Escarole, Grape Tomatoes

LASAGNA 25.95

Beef, Pork, Marinara, Parmigiano-Reggiano

GF HARRY'S CHICKEN VESUVIO 23.95

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

CHICKEN PARMIGIANA 21.95

Spaghetti, Marinara

EGGPLANT PARMIGIANA 21.95

GF ITALIAN SAUSAGE & PEPPERS 24.95

GF MAPLE MUSTARD GLAZED SALMON 29.95

Sautéed Artichokes, Grape Tomatoes

GF WHITEFISH OREGANATO 28.95

Toasted Garlic, Lemon, Fresh Oregano, Wilted Baby Spinach

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 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

BURGERS & SANDWICHES

Served with French Fries, Sweet Potato Fries (+\$1) or Mixed Baby Greens

GF HOLY COW!® BURGER* 18.95

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

SMOKEHOUSE BURGER* 17.95

Smoky American Cheese Fondue, Tomato Bacon Jam, Balsamic Red Onions, Shredded Lettuce, Brioche Bun

TAVERN TURKEY BURGER 16.95

Portobello Mushrooms, Caramelized Onions, Swiss Cheese, Dijonnaise, Brioche Bun

MEATBALL SUB 17.95

Provolone, Slow Cooked Tomato Sauce, Baby Arugula, Garlic Bread

GF PRIME RIB SANDWICH* 21.95

Fontina, Gardinera, Arugula, Au Jus, Garlic Bread

GF FILET SLIDER TRIO* 21.95

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

BLACKENED SALMON CAESAR WRAP 18.95

Romaine, Parmigiano-Reggiano, Crispy Onion Strings, Tomato, Caesar Dressing, Grilled Flatbread

GF SEARED TUNA SLIDER TRIO 23.95

Togarashi, Wakame Slaw, Wasabi Aioli, Sesame Brioche

GF GRILLED CHICKEN BREAST 17.95

Swiss, Red Onions, Lettuce, Avocado Mash, Sriracha Aioli, Brioche Bun

GF ROASTED TURKEY CLUB 15.95

Applewood Smoked Bacon, Lettuce, Tomato, Basil Aioli, Multigrain Bread

BUFFALO CHICKEN WRAP 15.95

Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Gorgonzola, Ranch Dressing, Grilled Flatbread

SHAREABLE SIDES

GF ROASTED GARLIC MASHED 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

GF Can be made gluten free. *Can be cooked to desired doneness, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.