

# HARRY CARAY'S TAVERN

NAVY PIER

## Appetizers

### LOADED WAFFLE FRIES 9.95

Topped with Aged Cheddar Cheese Sauce, Applewood Smoked Bacon, Sour Cream and Green Onions with a side of Salsa

### BUFFALO CHICKEN WINGS 9.95

Served with Carrots and Celery Sticks and choice of Bleu Cheese or Ranch Dressing

### SPINACH & ARTICHOKE DIP 8.95

Served warm with White Corn Tortilla Chips

### CHICKEN TENDERS 9.95

Plain or Buffalo Style with BBQ Sauce, Bleu Cheese or Ranch Dressing

### GARLIC HUMMUS PLATTER 9.95

Drizzled with Extra Virgin Olive Oil and served with Cucumbers and Grilled Herb Pita Triangles

### HARRY'S STADIUM NACHOS 16.95

Aged Cheddar Cheese Sauce, Green and Red Onions, Sour Cream, Jalapeños and Tomatoes over White Corn Tortilla Chips topped with choice of Chili, BBQ Pulled Pork or Blackened Chicken with a side of Salsa

### BAKED MAC 'N CHEESE 8.95

Wisconsin Smoked Cheddar

## Soups and Salads

### HARRY'S CHILI 6.95

Topped with Onions and Cheddar

### FRENCH ONION SOUP 6.95

Topped with a Crostini and Melted Gruyère

### HOUSE SALAD 5.95

Mixed Greens, Cucumbers, Tomatoes, Garlic Croutons and Balsamic Vinaigrette

### CAESAR 7.95

Romaine Hearts, Garlic Croutons and Shaved Parmigiano-Reggiano

### GRILLED CHICKEN CAESAR 12.95

Romaine Hearts, Garlic Croutons and Shaved Parmigiano-Reggiano

### CRUNCHY ASIAN SALAD 10.95

Mixed Greens, Red and Yellow Bell Peppers, Bok Choy, Mushrooms, Carrots, Sugar Snap Peas, Mandarin Oranges and Honey Sesame Dressing topped with Crispy Noodles  
Add Grilled Chicken 4.00

## Burgers and Sandwiches

Served with choice of French Fries or Vinegar Slaw. All burgers are cooked to medium and served with Lettuce, Tomato, Red Onion and Pickle Spear.

### TAVERN BURGER 12.95

Sirloin Burger topped with Cheddar and Sautéed Onions and Mushrooms on an Egg Bun

### SMOKEHOUSE BURGER 12.95

Sirloin Burger with BBQ Bacon Onion Relish, Smoked Mozzarella and Crispy Onion Strings on a Pretzel Roll

### VEGGIE BURGER 11.95

Topped with Goat Cheese, Kalamata Olive Spread and Arugula on a Whole Wheat Bun

### GRILLED CHICKEN BREAST 11.95

Topped with Monterey Jack Cheese and Garlic Aioli on a Whole Wheat Bun with Lettuce, Tomato, Red Onion and Pickle Spear

### ROASTED TURKEY CLUB 11.95

Piled high with Crispy Applewood Smoked Bacon, Lettuce, Tomato and Dijon Mayonnaise on Whole Wheat Bread

### ITALIAN BEEF 11.95

Topped with Hot Giardiniera or Sweet Peppers on a French Roll and served with Au Jus

### PULLED PORK 12.95

Simmered in BBQ Sauce and topped with Crispy Onion Strings on a Kaiser Roll

## Entrées

### TALLGRASS MEATLOAF 14.95

Made from Bill Kurtis's heart healthy Grass-Fed Beef and served with Wisconsin Smoked Cheddar Mac 'n Cheese and Sautéed Green Beans

### CHICKEN POT PIE 12.95

White Meat Chicken, Potatoes, Carrots, Onions, Celery, Mushrooms, Corn, Green Peas and Sherry, topped with a Flaky Crust

### COCONUT CRUSTED FRIED SHRIMP 19.95

Vinegar Slaw, French Fries and Sweet Chili Dipping Sauce

### FISH AND CHIPS 16.95

Beer Battered Cod served with Tartar Sauce, Vinegar Slaw and French Fries

### 10oz RIB EYE 29.95

Topped with Truffle Butter and served with Wisconsin Smoked Cheddar Mac 'n Cheese and Sautéed Green Beans

Get in the mood for Chicago Shakespeare Theater's *The Feast: An Intimate Tempest*

### MIRANDA'S CATCH 18.95

Blackened Tilapia over Herb Risotto with Mango Chutney Sauce

### CALIBAN'S DRUNKEN PASTA 16.95

Jumbo Beef and Pork Ravioli with Brandy Mushroom Cream Sauce

## Oven-Fired Pizzas

10" Homemade Crust

### MARGHERITA 13.95

Fresh Mozzarella, Vine Ripened Tomatoes, Tomato Sauce and Fresh Basil

### LOADED BAKED POTATO 12.95

Monterey Jack, Cheddar, Creamy Ranch Sauce, Baked Potato Slices, Crispy Bacon and Green Onions

### CHICKEN VESUVIO 13.95

Asiago, Potatoes, Peas, Oregano and Sliced Garlic

### BBQ CHICKEN 13.95

Smoked Gouda, BBQ Sauce, Red Onion and Cilantro

### DOUBLE PLAY 14.95

Double Mozzarella, Double Pepperoni and Double Italian Sausage

## Kid's Menu

Children 10 and under. All items served with a Soft Drink, Juice or Milk.

6.95 each

### CRISPY CHICKEN TENDERS

with BBQ or Ranch Dressing and choice of French Fries or Baby Carrots

### 5" PIZZA

choice of Cheese or Pepperoni

### 4oz CHEESEBURGER

choice of French Fries or Baby Carrots

### MINI CORN DOGS (6)

choice of French Fries or Baby Carrots

*Ask your server about our Scavenger Hunt for kids!*

If your experience at Harry's is not a Grand Slam, please ask to speak with a manager. 18% gratuity is added to parties of 6 or more.

[harrycaraystavern.com](http://harrycaraystavern.com)

## Beer

### DOMESTIC BOTTLES

- Bacardi Mojito 5.50
- Bud Light 5.00
- Bud Light Lime 5.00
- Budweiser 5.00
- Coors Light 5.00
- Landshark Lager 5.50
- Michelob Ultra 5.00
- Mike's Hard Lemonade 5.50
- Miller Lite 5.00
- MGD 64 5.00
- O'Douls (Non-Alcoholic) 5.00
- Old Style 5.00

### IMPORTED BOTTLES

- Amstel Light 6.00
- Clausthaler (Non-Alcoholic) 6.00
- Corona 6.00
- Dos Equis 6.00
- Heineken 6.00
- Hoegaarden 6.00

### CRAFT BOTTLES

- Bell's Seasonal 6.00
- Brooklyn Pennant Ale 6.00
- Duvel Belgian Ale 8.50
- Fat Tire 22oz 8.50
- Goose Island Matilda 6.00
- Half Acre Daisy Cutter Pale Ale 16oz 6.50
- Ommegang Rare Vos Amber Ale 6.00
- Redbridge Gluten Free 6.00
- Woodchuck Seasonal Hard Cider 5.50

### DRAFT

- Budweiser 4.50
  - Bud Light 4.50
  - Blue Moon 5.50
  - Central Waters Brewery
  - Mud Puppy Porter 5.50
  - Coors Light 4.50
  - Goose Island 312 5.50
  - Goose Island Seasonal 5.50
  - Goose Island Honkers Ale 5.50
  - Guinness 6.00
  - Half Acre Over Ale 5.50
  - Miller Lite 4.50
  - Sam Adam's Boston Lager 5.50
  - Stella Artois 6.00
- Half Liter Stein | Add 2.00**

### ADD TO ANY BEER

- Can Koozie 4.95 (regularly 5.95)
  - Beer Mug 12.95 (regularly 14.95)
  - Pint Glass 6.95 (regularly 7.95)
- Each with a Harry Caray's Logo*

## Non-Alcoholic Beverages

<b>SODA</b> Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Mountain Dew or Orange Crush	2.50	<b>COFFEE</b> Regular or Decaffeinated	2.50
<b>ROOT BEER</b> Goose Island	3.00	<b>ROCKSTAR ENERGY DRINK</b> 16oz	5.00
<b>GINGER BEER</b> Gosling's	3.00	<b>LITTLE SLUGGER</b> Sierra Mist and Cherry Juice with a Maraschino Cherry	2.50
<b>LEMONADE</b> or <b>ARNOLD PALMER JUICE</b> Orange, Apple, Pineapple, Cranberry or Grapefruit	2.50	<b>FROZEN LEMONADE</b>	4.95
<b>MILK</b> 2% or Chocolate Milk	2.50	<b>STRAWBERRY CHUNK LEMONADE</b>	4.95
<b>BOTTLED WATER</b> Aquafina	2.75	<b>BLUEBERRY CHUNK LEMONADE</b>	4.95
<b>SPARKLING WATER</b> San Pellegrino	3.25	<b>STRAWBERRY BANANA SMOOTHIE</b>	4.95
<b>TEA</b> Hot or Iced	2.50	<b>BANILLA SHAKE</b>	4.95
		<b>PB&amp;J SHAKE</b>	4.95
		<b>PEPPERMINT PATTY SHAKE</b>	4.95

## Wine by the Glass & Bottle

*\*Half Bottles*

### WHITE

KENDALL-JACKSON—Chardonnay—Vintner's Reserve—CA—2008	8.50/34.00
SONOMA-CUTRER—Chardonnay—Russian River Ranches, Sonoma Coast—375 ml—2007	23.00*
JOEL GOTT—Sauvignon Blanc—Napa Valley—2008	8.50/34.00
RUFFINO—Pinot Grigio—Lumina—Friuli-Venezia-Giulia, Italy—2009	8.00/32.00
FESS PARKER—White Riesling—Santa Barbara—2008	7.50/30.00

### RED

WILLIAM HILL—Cabernet Sauvignon—Central Coast—2009	8.50/34.00
HAHN ESTATES—Cabernet Sauvignon—Monterey—375 ml—2007	15.00*
J. LOHR—Merlot—Los Osos—Paso Robles—2007	8.75/35.00
BRIDALWOOD—Pinot Noir—CA—2009	9.25/37.00
ALAMOS—Malbec—Mendoza, Argentina—2008	7.75/31.00

### CHAMPAGNE AND SPARKLING WINE

KORBEL—Brut—CA—187ml—NV	7.25
DOMAINE CARNEROS—Brut Cuvée—Carneros—2005	49.00
VILLA SANDI—Prosecco—Valdobbiadene—NV	33.00

## Signature Cocktails

### COCOJITO 9.00

Bacardi Rock Coconut Rum, Muddled Lime and Mint, Fresh Lime Juice and Club Soda with Coconut Shavings

### BLOODY DELUXE 10.00

ABSOLUT Peppar Vodka, Zing Zang Bloody Mary Mix and Guinness Stout with an Antipasto Skewer

### MANGO JULIP 10.00

Finlandia Mango Vodka, Muddled Strawberry and Mint, Passionfruit Syrup and Apple Juice with Fresh Strawberries

### SUN COLLINS 10.00

Bombay Sapphire Gin, Orange Juice, Fresh Lemon Juice and Club Soda with an Orange Wheel

### MONKEY MAITAI 10.00

Bacardi Select Rum, Crème de Banana, Pineapple Juice and Orange Juice with an Orange Wheel

### DRAGONADE 9.00

Bacardi Dragonberry Rum and Lemonade with a Lemon Wedge

### ERIC'S SPIKED PALMER 9.00

ABSOLUT Wild Tea Vodka, Lemonade and Basil Syrup with a Lemon Wedge

### PERFECTLY GOOD MANHATTAN 11.00

Gentleman Jack Tennessee Whiskey, Canton Ginger Liqueur and Dry and Sweet Vermouth with a Maraschino Cherry

### STORMY MONDAY 11.00

10 Cane Rum, Amaretto and Apple Juice with a Cinnamon Sprinkle

### LIME RICKY 10.00

Belvedere Vodka, Basil Syrup, Fresh Lime Juice and Club Soda with a Lime Wedge

### SKINNY MARGARITA 10.00

Herradura Silver Tequila, Agave Nectar Syrup, Grand Marnier, Fresh Lime Juice and Club Soda with a Lime Wedge

## Martinis

### HARRY MARYTINI 11.00

ABSOLUT Peppar Vodka and Zing Zang Bloody Mary with an Olive, Lime and Pickle

### CUBS COSMO 11.00

Svedka Clementine Vodka, Cointreau and Cranberry Juice with an Orange Twist

### CARAMEL APPLETINI 12.00

Pucker Sour Apple Sass Vodka, Van Gogh Dutch Caramel Vodka and a Caramel Swirl with a Maraschino Cherry

### SUPERFRUITINI 11.00

ABSOLUT Berri Açai Vodka, Simple Syrup and Lemon Juice with Fresh Blueberries

### VANILLA ROCK 11.00

Svedka Vanilla Vodka, Hpnotiq and Club Soda with a Rock Candy Swizzle Stick

### PAMA MOJITO 12.00

VeeV Açai Spirit, PAMA Pomegranate Liqueur, Lime Juice, Simple Syrup and Fresh Mint Leaves with a Lime Wedge

### TIRAMISU MARTINI 13.00

Van Gogh Double Espresso Vodka, Godiva White and Dark and Frangelico with a Powdered Cocoa Rim

### DOUBLE ROE SEVEN 12.00

Grey Goose Vodka with Bleu Cheese Stuffed Olives and a Lemon Twist