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# BRUNCH

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

## BREAKFAST SPECIALTIES

### AVOCADO TOAST\*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, WHOLE WHEAT TOAST 15

### HUEVOS RANCHEROS\*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 14

### POT ROAST HASH

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 18

### FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 12

### BELGIAN WAFFLE

MAPLE SYRUP, WHIPPED CREAM 12 WITH FRIED CHICKEN 20

### BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 12

## EGGS + OMELETS

*served with choice of breakfast potatoes or fresh fruit (add \$2)*

### FARM FRESH EGGS ANY STYLE\*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 13

### TRADITIONAL EGGS BENEDICT\*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

### HAM & CHEESE OMELET\*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15

### EGG WHITE VEGGIE OMELET\*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 14

### MEXICAN OMELET\*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

### LOBSTER OMELET\*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

### STEAK + EGGS\*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 21

## COCKTAILS

### BLOODY MARY

DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

### MIMOSA

BRUT CHAMPAGNE, ORANGE JUICE 7

# DITKAS<sup>++</sup>

## OAK BROOK TERRACE

### STARTERS

#### OVEN FIRED BREAD

ITALIAN ROUND, ROSEMARY, KOSHER SALT,  
OLIVE OIL, HOUSE MARINATED OLIVES,  
WHIPPED BUTTER **VG 8**

#### WHIPPED BURRATA

HONEY BALSAMIC BLISTERED TOMATO,  
ONION GARLIC CHILI CRUNCH, NUT FREE PESTO,  
GRILLED SOURDOUGH **VG 17**

#### STUFFED BANANA PEPPERS

ITALIAN SAUSAGE, POMODORO, PROVOLONE **17**

#### COACH'S POT ROAST NACHOS

CHEDDAR-JACK, JALAPENO, SOUR CREAM,  
TOMATO, SCALLION **SMALL 15 LARGE 20**

#### RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER,  
SWEET & HOT PEPPERS **18**

#### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF 19**

### SOUPS + SALADS

#### CHEF'S SOUP OF THE DAY

**CUP 5 BOWL 8**

#### BAKED FRENCH ONION

**CUP 7 BOWL 12**

#### CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,  
CAESAR DRESSING **10**

#### MIKE'S SALAD

CANDIED PECAN, MIXED GREENS, GOAT CHEESE,  
DICED APPLE, DRIED CRANBERRY,  
BALSAMIC VINAIGRETTE **GF VG 10**

#### WEDGE SALAD

BABY ICEBERG, BLUE CHEESE CRUMBLES,  
BACON, RED ONION, TOMATO, CUCUMBER,  
BLUE CHEESE DRESSING **GF 12**

#### A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER,  
TOASTED PINE NUT, FRENCH FETA, CROUTON,  
CREAMY HERB VINAIGRETTE **VG 12**

### PASTA

#### BOLOGNESE TAGLIATELLE

HOUSE MADE TAGLIATELLE, ITALIAN SAUSAGE,  
ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO **17**

#### MUSHROOM RAVIOLI

FRESH MUSHROOM, TOMATO, SPINACH, ASPARAGUS,  
WHITE WINE **VG 22**

#### VODKA RIGATONI

HOUSE MADE RIGATONI, CRISPY PROSCIUTTO,  
CHILE FLAKE, PARMIGIANO-REGGIANO **16**

#### SEAFOOD LINGUINE

HOUSE MADE LINGUINE, SHRIMP, LUMP CRAB,  
SCALLOP, CHILE FLAKE, FRESH HERBS,  
CHOICE OF RED OR WHITE **26**

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

\*THE ILLINOIS DEPARTMENT OF HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK. THOROUGH COOKING OF SUCH FOODS REDUCES RISK OF ILLNESS

We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.

*Food People Love*

### ENTREE SALADS + BOWLS

#### MIKE'S CHICKEN SALAD

GRILLED CHICKEN BREAST, CANDIED PECAN, MIXED GREENS, GOAT CHEESE, DICED APPLE,  
DRIED CRANBERRY, BALSAMIC VINAIGRETTE **GF 17**

#### BUFFALO CHICKEN SALAD

CRISPY FRIED CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, SHREDDED ROMAINE, CUCUMBER,  
TOMATO, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, RANCH DRESSING **19**

#### SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO,  
CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING **19**

#### SEAFOOD COBB SALAD

GULF SHRIMP, LUMP CRAB, ICEBERG, ROMAINE, AVOCADO, BACON, TOMATO, GREEN ONION,  
HARD-BOILED EGG, BLUE CHEESE CRUMBLES, LEMON BASIL DRESSING **GF 24**

#### HARVEST SALMON SALAD\*

FAROE ISLAND SALMON, ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY QUINOA,  
ALMOND, APPLE, GRAPE TOMATO, GOAT CHEESE, CITRUS VINAIGRETTE **28**

#### AHI TUNA POKE BOWL\*

DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME, RADISH, SESAME  
SEED, BROWN RICE **22**

#### SANTA FE PROTEIN BOWL

BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE,  
PICO DE GALLO, CORN & BLACK BEAN SALSA **GF**  
**BLACKENED CHICKEN BREAST 19 BLACKENED SHRIMP 24**

### BURGERS + SANDWICHES

*served with choice of french fries, coleslaw or mixed greens*

#### THE STEAKHOUSE BURGER\*

STEAK SAUCE, CHEDDAR, BACON, MAYO,  
MUSHROOM, CARAMELIZED ONION, LETTUCE,  
TOMATO **18**

#### THE FRIDGE BURGER\*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE,  
LETTUCE, TOMATO **17**

#### PATTY MELT\*

AMERICAN, CARAMELIZED ONION,  
SEEDED RYE **17**

#### CHEESESTEAK

WHITE AMERICAN, ONION, MUSHROOM,  
BELL PEPPER, GIARDINIERA ON THE SIDE **18**

#### CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON,  
AVOCADO, CHIPOTLE MAYO,  
WHOLE WHEAT TORTILLA **16**

#### NATURAL ROASTED TURKEY DIP

CRANBERRY-PUMPKIN SEED MAYO, SWISS,  
ARUGULA, TURKEY GRAVY DIPPING JUS **18**

#### THE RACHEL

FRESH SLICED ROASTED TURKEY BREAST,  
HOUSE COLESLAW, SWISS, 1000 ISLAND,  
SEEDED RYE **18**

#### CLASSIC REUBEN

SWISS, SAUERKRAUT, 1000 ISLAND,  
SEEDED RYE **19**

### HOUSE SPECIALTIES

#### CHICKEN ENCHILADAS

CHEDDAR-JACK, PICO DE GALLO, SOUR CREAM, RANCHERO SAUCE, BROWN RICE, BLACK BEANS **18**

#### CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE **18**

#### CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS **18**

#### BERKSHIRE PORK CHOP\*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF 27**

#### FILET + CRAB CAKE\*

4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES,  
ASPARAGUS **29**

#### PETITE FILET\*

6 OZ, CENTER CUT, WHIPPED POTATOES, ASPARAGUS **GF 38**

### FRESH FISH + SEAFOOD

#### PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE **24**

#### FRESH FISH TACOS

BLACK BEANS, BROWN RICE, PICO DE GALLO, CABBAGE SLAW, SOUR CREAM, CHIPOTLE SAUCE **GF 18**

#### MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **29**

#### FAROE ISLAND SALMON\*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF 27**

PRIVATE DINING  
FOR ALL OCCASIONS



FRIDAY & SATURDAY DINNER FEATURE  
**SLOW ROASTED PRIME RIB** (LIMITED AVAILABILITY)  
BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS **45**