

# DITKAS<sup>++</sup>

## OAKBROOK 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 POSSES 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**