

DITKAS⁺⁺

PITTSBURGH

STARTERS

- WHIPPED BURRATA** honey balsamic blistered tomato, nut free pesto, grilled sourdough 17⁵⁰
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 18⁵⁰
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16⁵⁰
- COCONUT SHRIMP** bang bang dipping sauce, basil oil 21⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 19⁵⁰
- OYSTERS ON THE HALF SHELL*** half dozen, fresh horseradish, cocktail sauce, tabasco GF 19⁵⁰
- COACH'S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 15⁵⁰ **LARGE** 20⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
- SHERRY CRAB BISQUE** CUP 6⁵⁰ BOWL 10⁵⁰
- CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 10⁵⁰
- MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 10⁵⁰
- WEDGE SALAD** baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber blue cheese dressing GF 12⁵⁰
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰
- SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19⁵⁰
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, lemon basil dressing GF 24⁵⁰

FRESH PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 21⁵⁰
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 18⁵⁰
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰

HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, fusilli 24⁵⁰
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 23⁵⁰
- THE ROCKY BLEIER BURGER*** steak sauce, cheddar, bacon, mushroom, caramelized onion, mayo, lettuce, tomato, fries 19⁵⁰
- BERKSHIRE PORK CHOP*** 10 oz, apple chutney, cherry jus, whipped potatoes GF **SINGLE CHOP** 27⁵⁰ **TWIN CHOPS** 54⁵⁰
- TWIN FILET + CRAB CAKES*** 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 54⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36⁵⁰
- HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 42⁵⁰
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 25⁵⁰
- DAY BOAT SCALLOPS*** lobster risotto, sweet corn cream GF 42⁵⁰
- COLD WATER LOBSTER TAIL*** brown rice, asparagus, drawn butter GF 39⁵⁰
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 29⁵⁰ **DOUBLE** 58⁵⁰

LINZ HERITAGE ANGUS STEAKS

- HALF BACK FILET*** 8 oz, center cut, asparagus GF 54⁵⁰
- FULL BACK FILET*** 10 oz, center cut, asparagus GF 62⁵⁰
- NEW YORK STRIP*** 16 oz, burgundy mushrooms GF 64⁵⁰
- "KICK ASS" PADDLE STEAK*** 19 oz, bone-in ribeye, asparagus GF 79⁵⁰
- DRY AGED RIBEYE*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 75⁵⁰
- COFFEE RUBBED DELMONICO*** 14 oz, boneless, ancho butter, pickled onion, asparagus GF 62⁵⁰
- ENHANCEMENTS** HORSERADISH CRUST 4⁵⁰ BLUE CHEESE CRUST 4⁵⁰ GREEN PEPPERCORN SAUCE 4⁵⁰ BEARNAISE 4⁵⁰
- MARYLAND STYLE CRAB CAKE 26⁵⁰ COLD WATER LOBSTER TAIL 29⁵⁰ DAY BOAT SCALLOPS (2) 24⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 9⁵⁰
- JALAPENO HASH BROWNS** 9⁵⁰ **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9⁵⁰ **LOBSTER MAC & CHEESE** 22⁵⁰

PRIVATE DINING
FOR ALL OCCASIONS



SUNDAY FEATURE SLOW ROASTED PRIME RIB

12 oz, burgundy mushrooms, horseradish cream, au jus
45⁵⁰ LIMITED AVAILABILITY // DINNER ONLY

THERE IS A \$5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY - GF

*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT
THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS