

LUNCH PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic croutons, balsamic vinaigrette

ENTREES

SELECT THREE

CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, linguine

POMODORO PASTA FLORENTINE (V)

pasta, pomodoro sauce, spinach & mushrooms

MIKE'S CHICKEN SALAD (GF)(V)

grilled chicken, goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

DESSERT

SELECT TWO

VANILLA ICE CREAM

SALTED CARAMEL ICE CREAM

MANGO SORBET

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$4 PER PERSON

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$39 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

LUNCH PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

STARTER

SELECT ONE

WEDGE SALAD (GF)

baby iceberg, bacon
danish blue cheese,
tomato, cucumber,
blue cheese dressing
(ADD \$2)

CHEF'S SOUP OF THE DAY

minestrone
chicken noodle

MIKE'S SALAD (GF)(V)

goat cheese, cranberry,
apple, candied pecan,
balsamic vinaigrette

ENTREES

SELECT THREE

DITKA'S PORK CHOP (GF)

10 oz. cut, mashed potatoes,
seasonal vegetable,
cherry jus

PARMESAN CRUSTED COD

brown rice, lemon butter,
seasonal vegetable

TWIN FILETS

mashed potatoes,
seasonal vegetable,
green peppercorn sauce

FILET MIGNON

8 oz, center cut,
mashed potatoes,
seasonal vegetable,
(ADD \$25)

CHICKEN PICCATA

mashed potatoes,
seasonal vegetable,
lemon caper butter sauce

POMODORO PASTA FLORENTINE

pasta, pomodoro sauce,
spinach & mushrooms (V)

PREMIUM SALMON (GF)

simply prepared,
brown rice,
seasonal vegetable

DESSERT

SELECT TWO

FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce,
whipped cream

CREME BRULEE

tahitian vanilla custard,
caramelized sugar

CHEESECAKE

chef's seasonal selection

VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

HALL OF FAME LUNCH PACKAGE

(INCLUDES FRESHLY BAKED ROLLS)

APPETIZERS

SELECT THREE

**HOMEMADE
MEATBALLS**

**BBQ CHICKEN
QUESADILLA**

**ARTICHOKE
PARMESAN
CROSTINI (V)**

**DITKA'S SHRIMP
COCKTAIL SHOOTERS**
(ADD \$5 PER PERSON)

STARTER

SELECT ONE

WEDGE SALAD (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic croutons

CHEF'S SOUP OF THE DAY

ENTREES

SELECT THREE

DITKA'S PORK CHOP (GF)

18 oz. double cut, mashed potatoes, seasonal vegetable, cherry jus

CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

TWIN FILETS

mashed potatoes, seasonal vegetable, green peppercorn sauce

HALIBUT

brown rice, seasonal vegetable, lemon butter

FILET MIGNON

8 oz. center cut, mashed potatoes, seasonal vegetable,

BONELESS RIBEYE

14 oz. cut, mashed potatoes, seasonal vegetable (ADD \$10)

DESSERT

CHEESECAKE

chef's seasonal selection

CHOCOLATE CAKE

chocolate ganache,
chocolate mousse filling

BEVERAGES

freshly brewed coffee & assorted hot teas

ENHANCEMENTS

SEAFOOD TOWER \$32 PER PERSON

SIDES (SERVED FAMILY STYLE) \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$86 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

FAMILY STYLE LUNCH

(INCLUDES FRESHLY BAKED ROLLS)
(minimum 10 people)

SALADS

SELECT ONE (served plated to each guest)

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine, shaved parmesan, garlic croutons

MIKE'S SALAD (V) (GF) (ADD \$2)

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

WEDGE SALAD (GF) (ADD \$3)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

ENTREES

SELECT TWO

CHICKEN PICATTA

lemon caper butter
sauce

PARMESAN CRUSTED COD

lemon butter

DITKA'S PORK CHOP

cherry jus
(GF)

FILET MEDALLIONS

green peppercorn
sauce
(ADD \$9 per person)

SIDE DISHES

SELECT TWO

MASHED YUKON GOLD POTATOES

BROWN RICE

ROASTED SEASONAL VEGETABLE

BURGUNDY MUSHROOMS

PASTA POMODORO

DESSERT

SELECT ONE

CHEESECAKE

chef's seasonal selection

FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce, whipped cream

BEVERAGES

freshly brewed coffee & assorted hot teas

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian