

DITKAS⁺⁺

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 ITALIAN PANE BREAD **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**

COCONUT SHRIMP

BANG BANG DIPPING SAUCE, BASIL OIL **21**

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF 19**

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, TARTAR SAUCE **26**

OYSTERS ON THE HALF SHELL*

HALF DOZEN, FRESH HORSERADISH, COCKTAIL SAUCE, TABASCO **GF 19**

SEAFOOD PLATTER*

JUMBO COCKTAIL SHRIMP, OYSTERS, SESAME CRUSTED TUNA, COCKTAIL SAUCE, TABASCO **GF 21 (SERVES 1-2)**

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**

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, DICED APPLE, CRANBERRY QUINOA, ALMOND, 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**

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

HOUSE SPECIALTIES

SOUTHERN FRIED HALF CHICKEN

WHIPPED POTATOES, COLESLAW, HONEY-CHIPOTLE SAUCE **24**

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE **24**

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS **24**

BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, FRENCH FRIES, COLESLAW **29**

THE "FRIDGE" BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO, FRENCH FRIES **18**

BERKSHIRE PORK CHOP*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF SINGLE CHOP 27 TWIN CHOPS 54**

TWIN FILET + CRAB CAKES*

4 OZ, FILET MEDALLIONS, JUMBO LUMP CRAB CAKES, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES, ASPARAGUS **54**

P BOLOGNESE TAGLIATELLE

HOUSE MADE TAGLIATELLE, ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO **22**

A MUSHROOM RAVIOLI

FRESH MUSHROOM, TOMATO, SPINACH, ASPARAGUS, WHITE WINE **VG 24**

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VODKA RIGATONI

HOUSE MADE RIGATONI, CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO **19**

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SEAFOOD LINGUINE

HOUSE MADE LINGUINE, SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE **32**

FRESH FISH + SEAFOOD

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF 36**

FISH N' CHIPS

FRESH COD, BEER BATTERED & GOLDEN FRIED, COLESLAW, FRIES, TARTAR SAUCE **25**

HALIBUT

MISO GLAZED, CHILI NOODLES, BABY BOK CHOY, CRUSHED CASHEWS, SAKE BUTTER SAUCE **42**

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE **27**

DAY BOAT SCALLOPS*

LOBSTER RISOTTO, SWEET CORN CREAM **GF 42**

COLD WATER LOBSTER TAIL*

BROWN RICE, ASPARAGUS, DRAWN BUTTER **GF 39**

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **SINGLE 29 DOUBLE 58**

SESAME CRUSTED TUNA*

SEARED RARE, TRI-COLORED CARROT, SHIITAKE MUSHROOM, FRESNO CHILI, WASABI BUTTER SAUCE **32**

LINZ HERITAGE ANGUS STEAKS

HALF BACK FILET*

8 OZ, CENTER CUT, ASPARAGUS **GF 54**

FULL BACK FILET*

10 OZ, CENTER CUT, ASPARAGUS **GF 62**

COFFEE RUBBED DELMONICO*

14 OZ, BONELESS, ANCHO BUTTER, PICKLED ONION, ASPARAGUS **GF 62**

NEW YORK STRIP*

16 OZ, BURGUNDY MUSHROOMS **GF 64**

"KICK ASS" PADDLE STEAK*

19 OZ, BONE-IN RIBEYE, ASPARAGUS **GF 79**

CLASSIC RIBEYE*

14 OZ, BONELESS, CIPOLLINI ONION, BURGUNDY MUSHROOMS, HERB BUTTER **GF 62**

STEAK ENHANCEMENTS

HORSERADISH CRUST **4** | BLUE CHEESE CRUST **4** | GREEN PEPPERCORN SAUCE **4** | BEARNAISE **4**
MARYLAND STYLE CRAB CAKE **26** | COLD WATER LOBSTER TAIL **29**

SIDES

BURGUNDY MUSHROOMS **9** • BAKED POTATO **9** • ASPARAGUS **9**
JALAPENO HASH BROWNS **9** • WHIPPED POTATOES **9** • SAUTEED SPINACH **9**
CARAMELIZED BRUSSELS SPROUTS W/ CRISPY PANCETTA **9** • TWICE BAKED POTATO **14**
LOBSTER MAC & CHEESE **22**

PRIVATE DINING
FOR ALL OCCASIONS



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