

# 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 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**

*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**

#### S VODKA RIGATONI

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

#### T 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, TARAR 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**  
CRAB OSCAR **15** | 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**

\*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.