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# BRUNCH

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

## BREAKFAST SPECIALTIES

### AVOCADO TOAST\*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, WHOLE WHEAT TOAST 15

### HUEVOS RANCHEROS\*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 14

### POT ROAST HASH

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 18

### FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 12

### BELGIAN WAFFLE

MAPLE SYRUP, WHIPPED CREAM 12 WITH FRIED CHICKEN 20

### BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 12

## EGGS + OMELETS

*served with choice of breakfast potatoes or fresh fruit (add \$2)*

### FARM FRESH EGGS ANY STYLE\*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 13

### TRADITIONAL EGGS BENEDICT\*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

### HAM & CHEESE OMELET\*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15

### EGG WHITE VEGGIE OMELET\*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 14

### MEXICAN OMELET\*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

### LOBSTER OMELET\*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

### STEAK + EGGS\*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 21

## COCKTAILS

### BLOODY MARY

DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

### MIMOSA

BRUT CHAMPAGNE, ORANGE JUICE 7

# 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

#### 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

#### ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

**CHICKEN BREAST** +7

**BLACKENED SHRIMP** +14

**FAROE ISLAND SALMON** +17

**BLACKENED SEARED TUNA** +15

**4 OZ FILET** +14

### PASTA

*our pasta is made fresh in house*

#### BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 17

#### PASTA PRIMAVERA

FUSILLI, MUSHROOM, TOMATO, SPINACH, ASPARAGUS, FETA, PARMIGIANO-REGGIANO, WHITE WINE **VG** 18

#### VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 16

#### SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 26

### ENTREE SALADS + BOWLS

#### 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

#### CLASSIC REUBEN

SWISS, SAUERKRAUT, 1000 ISLAND, SEEDED RYE 19

#### LOBSTER & SHRIMP ROLL

POACHED MAINE LOBSTER, HERB BOILED SHRIMP, CELERY, LEMON AIOLI, SHREDDED LETTUCE, TRADITIONAL NEW ENGLAND ROLL 24

### 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, LINGUINE, 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

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY 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.

*Food People Love*