

DITKAS⁺⁺

EASTER BRUNCH : 10AM - 2PM

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**

RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER,
SWEET & HOT PEPPERS **18**

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF 19**

OYSTERS ON THE HALF SHELL*

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

SOUPS + SALADS

CHEF'S SOUP OF THE DAY

CUP 5 BOWL 8

SHERRY CRAB BISQUE

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**

A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER,
TOASTED PINE NUT, FRENCH FETA, CROUTON,
CREAMY HERB VINAIGRETTE **VG 12**

ENTREE SALADS

SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS,
AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO,
CROUTON, BLUE CHEESE CRUMBLES,
GREEN GODDESS DRESSING **19**

HARVEST SALMON SALAD*

FAROE ISLAND SALMON, ORGANIC KALE,
ROMAINE, BUTTERNUT SQUASH, DICED APPLE,
CRANBERRY QUINOA, ALMOND, GRAPE TOMATO,
GOAT CHEESE, CITRUS VINAIGRETTE **28**

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**

SIDES

BURGUNDY MUSHROOMS **9**

WHIPPED POTATOES **9**

BAKED POTATO **9**

TWICE BAKED POTATO **14**

ASPARAGUS **9**

CARAMELIZED BRUSSELS SPROUTS **9**

W/ CRISPY PANCETTA

LOBSTER MAC & CHEESE **22**

BREAKFAST

AVOCADO TOAST*

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

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM **12**

HAM & CHEESE OMELET*

CHEDDAR-JACK, DICED HAM, BREAKFAST POTATOES, ENGLISH MUFFIN **15**

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, BREAKFAST POTATOES, ENGLISH MUFFIN **21**

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE, BREAKFAST POTATOES **15**

STEAK + EGGS*

FILET MIGNON, TWO EGGS ANY STYLE, BREAKFAST POTATOES, ENGLISH MUFFIN **21**

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO **19**

SEAFOOD LINGUINE

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

HOUSE SPECIALTIES

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS **24**

CHICKEN PARMESAN

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

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**

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

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

FAROE ISLAND SALMON*

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

DAY BOAT SCALLOPS*

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

MARYLAND STYLE CRAB CAKE

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

COLD WATER LOBSTER TAIL*

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

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**

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY FEATURE

SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS **45**
(AVAILABLE AFTER 2PM // LIMITED QUANTITY)

*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

DITKAS⁺⁺

EASTER DINNER : 2PM - 8PM

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**

COACH'S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED JALAPENO,
SOUP 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**

OYSTERS ON THE HALF SHELL*

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

HOUSE SPECIALTIES

CHICKEN PARMESAN

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

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS **24**

BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, CORNBREAD MUFFIN, COLESLAW **29**

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**

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO **22**

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO **19**

SEAFOOD LINGUINE

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

SOUPS + SALADS

CHEF'S SOUP OF THE DAY

CUP 5 BOWL 8

SHERRY CRAB BISQUE

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**

FRESH FISH + SEAFOOD

FAROE ISLAND SALMON*

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

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**

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

PRIVATE DINING
FOR ALL OCCASIONS



FRIDAY, SATURDAY & SUNDAY FEATURE
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AU JUS **45** (AVAILABLE AFTER 2PM // LIMITED QUANTITY)

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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**
CAMELIZED BRUSSELS SPROUTS W/ CRISPY PANCETTA **9** • TWICE BAKED POTATO **14**
LOBSTER MAC & CHEESE **22**

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