

# DITKAS

MOTHER’S DAY 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, ROMANE,  
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 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.

Food People Love

# DITKAS

MOTHER’S DAY 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,  
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

### 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

### 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

## 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

## 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

## 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,  
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BURGUNDY MUSHROOMS, HERB BUTTER **GF** 62

## STEAK ENHANCEMENTS

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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

THERE IS A \$5 SPLIT PLATE CHARGE  
GLUTEN FRIENDLY = **GF**  
VEGETARIAN = **VG**

PRIVATE DINING  
FOR ALL OCCASIONS



### FRIDAY, SATURDAY & SUNDAY FEATURE SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM,  
AU JUS **45** (LIMITED AVAILABILITY)

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