
DITKAS⁺

EASTER BRUNCH • 10:00 AM - 2:00 PM

BREAKFAST

- BUTTERMILK PANCAKES** maple syrup, whipped cream 12⁵⁰
- HAM + CHEESE OMELET*** cheddar-jack, ham, breakfast potatoes, english muffin 15⁵⁰
- LOBSTER OMELET*** cold water lobster, tomato, spinach, provolone, breakfast potatoes, english muffin 21⁵⁰
- TRADITIONAL EGGS BENEDICT*** poached egg, canadian bacon, hollandaise, breakfast potatoes 15⁵⁰
- STEAK + EGGS*** filet mignon, two eggs any style, breakfast potatoes, english muffin 21⁵⁰

STARTERS

- WHIPPED BURRATA** honey balsamic blistered tomato, nut free pesto, grilled sourdough 17⁵⁰
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 18⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 19⁵⁰
- OYSTERS ON THE HALF SHELL*** half dozen, fresh horseradish, cocktail sauce, tabasco GF 19⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
- SHERRY CRAB BISQUE** CUP 6⁵⁰ BOWL 10⁵⁰
- CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 10⁵⁰
- MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 10⁵⁰
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰
- SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19⁵⁰
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, lemon basil dressing GF 24⁵⁰

HOUSE SPECIALTIES

- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 18⁵⁰
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake fresh herbs, choice of red or white 32⁵⁰
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, green beans 23⁵⁰
- BERKSHIRE PORK CHOP*** apple chutney, cherry jus, whipped potatoes GF SINGLE CUT 27⁵⁰
- FILET + CRAB CAKE*** 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, green beans 29⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36⁵⁰
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 25⁵⁰
- DAY BOAT SCALLOPS*** lobster risotto, sweet corn cream GF 42⁵⁰
- HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 42⁵⁰
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce SINGLE 29⁵⁰ DOUBLE 58⁵⁰

LINZ HERITAGE ANGUS STEAKS

- HALF BACK FILET*** 8 oz, center cut, asparagus GF 54⁵⁰
- FULL BACK FILET*** 10 oz, center cut, asparagus GF 62⁵⁰
- NEW YORK STRIP*** 16 oz, burgundy mushrooms GF 64⁵⁰
- COFFEE RUBBED DELMONICO*** 14 oz, boneless, ancho butter, pickled onion, asparagus GF 62⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARGUS** 9⁵⁰
- JALAPENO HASH BROWNS** 9⁵⁰ **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9⁵⁰ **LOBSTER MAC & CHEESE** 22⁵⁰

PRIVATE DINING
FOR ALL OCCASIONS



SUNDAY FEATURE
SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus
45⁵⁰ LIMITED AVAILABILITY

THERE IS A \$5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY - GF
*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Food People Love

DITKAS⁺

EASTER DINNER • 2:00 PM - 8:00 PM

STARTERS

- WHIPPED BURRATA** honey balsamic blistered tomato, nut free pesto, grilled sourdough 17⁵⁰
RHODE ISLAND CALAMARI crispy fried, tossed in garlic butter, sweet & hot peppers 18⁵⁰
STUFFED BANANA PEPPERS italian sausage, pomodoro, provolone 16⁵⁰
JUMBO SHRIMP COCKTAIL cocktail sauce, fresh horseradish GF 19⁵⁰
OYSTERS ON THE HALF SHELL* half dozen, fresh horseradish, cocktail sauce, tabasco GF 19⁵⁰
COACH'S POT ROAST NACHOS cheddar-jack, jalapeno, sour cream, tomato, scallion SMALL 15⁵⁰ LARGE 20⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
SHERRY CRAB BISQUE CUP 6⁵⁰ BOWL 10⁵⁰
CAESAR SALAD romaine, parmigiano-reggiano, crouton, caesar dressing 10⁵⁰
MIKE'S SALAD candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 10⁵⁰
WEDGE SALAD baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 12⁵⁰
A REALLY NICE HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰

HOUSE SPECIALTIES

- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 18⁵⁰
SEAFOOD LINGUINE shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰
CHICKEN PARMESAN mozzarella, parmigiano-reggiano, tomato basil sauce, fusilli 24⁵⁰
CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, green beans 23⁵⁰
BERKSHIRE PORK CHOP* apple chutney, cherry jus, whipped potatoes GF SINGLE CUT 27⁵⁰
TWIN FILET + CRAB CAKES* 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 54⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36⁵⁰
HALIBUT miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 42⁵⁰
PARMESAN CRUSTED COD lemon butter, asparagus, brown rice 25⁵⁰
DAY BOAT SCALLOPS* lobster risotto, sweet corn cream GF 42⁵⁰
COLD WATER LOBSTER TAIL* brown rice, asparagus, drawn butter GF 39⁵⁰
MARYLAND STYLE CRAB CAKE jumbo lump crab, brown rice, coleslaw, tartar sauce SINGLE 29⁵⁰ DOUBLE 58⁵⁰

LINZ HERITAGE ANGUS STEAKS

- HALF BACK FILET*** 8 oz, center cut, asparagus GF 54⁵⁰
FULL BACK FILET* 10 oz, center cut, asparagus GF 62⁵⁰
NEW YORK STRIP* 16 oz, burgundy mushrooms GF 64⁵⁰
"KICK ASS" PADDLE STEAK* 19 oz, bone-in ribeye, asparagus GF 79⁵⁰
DRY AGED RIBEYE* 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 75⁵⁰
COFFEE RUBBED DELMONICO* 14 oz, boneless, ancho butter, pickled onion, asparagus GF 62⁵⁰
ENHANCEMENTS HORSERADISH CRUST 4⁵⁰ BLUE CHEESE CRUST 4⁵⁰ GREEN PEPPERCORN SAUCE 4⁵⁰ BEARNAISE 4⁵⁰
MARYLAND STYLE CRAB CAKE 26⁵⁰ COLD WATER LOBSTER TAIL 29⁵⁰ DAY BOAT SCALLOPS (2) 24⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 9⁵⁰
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