

DITKAS

MOTHER’S DAY BRUNCH : 10AM - 2PM

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 flakesfresh 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

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|--------------------------------------|--|---------------------------------------|---------------------------|
| BURGUNDY MUSHROOMS 9 ⁵⁰ | WHIPPED POTATOES 9 ⁵⁰ | BAKED POTATO 9 ⁵⁰ | ASPARAGUS 9 ⁵⁰ |
| JALAPENO HASH BROWNS 9 ⁵⁰ | CRISPY BRUSSELS SPROUTS w/ CRISPY PANCETTA 9 ⁵⁰ | LOBSTER MAC & CHEESE 22 ⁵⁰ | |

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

DITKAS⁺⁺

MOTHER’S DAY DINNER : 2PM - 8PM

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
- JALAPENO HASH BROWNS** 9⁵⁰ **CRISPY BRUSSELS SPROUTS** w/ **CRISPY PANCETTA** 9⁵⁰ **LOBSTER MAC & CHEESE** 22⁵⁰

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Food People Love