

# 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, PICKLED JALAPENO, SOUR CREAM, DICED TOMATO, SCALLION **SMALL** 15 **LARGE** 20

#### RHODE ISLAND CALAMARI

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

#### COCONUT SHRIMP

BANG BANG DIPPING SAUCE, BASIL OIL 21

#### 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

#### 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, APPLE, 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

### ENTREE SALADS

#### 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

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, DICED APPLE, CRANBERRY QUINOA, ALMOND, 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

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 (LIMITED AVAILABILITY)

### HOUSE SPECIALTIES

#### SOUTHERN FRIED HALF CHICKEN

CORNBREAD MUFFIN, COLESLAW, HONEY-CHIPOTLE SAUCE 24

#### 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

#### THE "FRIDGE" BURGER\*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO, FRENCH FRIES 18

#### 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 55

#### **P** BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 23

#### **A** PASTA PRIMAVERA

FUSILLI, MUSHROOM, TOMATO, SPINACH, ASPARAGUS, FETA, PARMIGIANO-REGGIANO, WHITE WINE **VG** 19

#### **S** VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 19

#### **T** SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 34

*OUR PASTA IS MADE FRESH IN HOUSE*

### FRESH FISH + SEAFOOD

#### FAROE ISLAND SALMON\*

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

#### FISH N' CHIPS

FRESH COD, BEER BATTERED & GOLDEN FRIED, COLESLAW, FRIES, TARAR SAUCE 25

#### 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** 44

#### 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, 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

### SIDES

BURGUNDY MUSHROOMS 9 • BAKED POTATO 9 • ASPARAGUS 11

JALAPENO HASH BROWNS 9 • WHIPPED POTATOES 9 • SAUTEED SPINACH 9

CARAMELIZED BRUSSELS SPROUTS W/ CRISPY PANCETTA 9 • TWICE BAKED POTATO 14

CORN ELOTE 12 • LOBSTER MAC & CHEESE 24

\*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*