

DITKAS⁺⁺

OAKBROOK 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, 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**

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, 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**

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +7

BLACKENED SHRIMP +14

FAROE ISLAND SALMON +17

BLACKENED SEARED TUNA +15

4 OZ FILET +14

PASTA

our pasta is made fresh in house

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO **18**

PASTA PRIMAVERA

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

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO **17**

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE **28**

ENTREE SALADS + BOWLS

BUFFALO CHICKEN SALAD

CRISPY FRIED CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, SHREDDED ROMAINE, CUCUMBER, TOMATO, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, RANCH DRESSING **19**

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

GULF 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, CRANBERRY QUINOA, ALMOND, APPLE, 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**

SANTA FE PROTEIN BOWL

BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE, PICO DE GALLO, CORN & BLACK BEAN SALSA **GF**
BLACKENED CHICKEN BREAST 19 BLACKENED SHRIMP 24

BURGERS + SANDWICHES

served with choice of french fries, coleslaw or mixed greens

THE STEAKHOUSE BURGER*

STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, ONION, LETTUCE, TOMATO **19**

THE FRIDGE BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO **17**

PATTY MELT*

AMERICAN, CARAMELIZED ONION, SEEDED RYE **18**

CHEESESTEAK

WHITE AMERICAN, ONION, MUSHROOM, BELL PEPPER, GIARDINIERA ON THE SIDE **18**

SPICY FRIED CHICKEN

PICKLE, LETTUCE, TOMATO, MAYO **17**

CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA **16**

NATURAL ROASTED TURKEY DIP

CRANBERRY-PUMPKIN SEED MAYO, SWISS, ARUGULA, TURKEY GRAVY DIPPING JUS **18**

CLASSIC REUBEN

SWISS, SAUERKRAUT, 1000 ISLAND, SEEDED RYE **21**

LOBSTER & SHRIMP ROLL

POACHED MAINE LOBSTER, HERB BOILED SHRIMP, CELERY, LEMON AIOLI, SHREDDED LETTUCE, TRADITIONAL NEW ENGLAND ROLL **24**

HOUSE SPECIALTIES

CHICKEN ENCHILADAS

CHEDDAR-JACK, PICO DE GALLO, SOUR CREAM, RANCHERO SAUCE, BROWN RICE, BLACK BEANS **18**

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE **18**

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS **18**

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 **30**

PETITE FILET*

6 OZ, CENTER CUT, WHIPPED POTATOES, ASPARAGUS **GF 38**

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE **24**

FRESH FISH TACOS

BLACK BEANS, BROWN RICE, PICO DE GALLO, CABBAGE SLAW, SOUR CREAM, CHIPOTLE SAUCE **GF 18**

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **29**

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF 27**

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY 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