
BRUNCH

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

BREAKFAST SPECIALTIES

AVOCADO TOAST*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, WHOLE WHEAT TOAST 15

HUEVOS RANCHEROS*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 14

POT ROAST HASH

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 18

FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 12

BELGIAN WAFFLE

MAPLE SYRUP, WHIPPED CREAM 12 WITH FRIED CHICKEN 20

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 12

EGGS + OMELETS

served with choice of breakfast potatoes or fresh fruit (add \$2)

FARM FRESH EGGS ANY STYLE*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 13

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

HAM & CHEESE OMELET*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15

EGG WHITE VEGGIE OMELET*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 14

MEXICAN OMELET*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

STEAK + EGGS*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 24

COCKTAILS

BLOODY MARY

DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

MIMOSA

BRUT CHAMPAGNE, ORANGE JUICE 7

DITKAS

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 SWEET PEPPER & 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

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS 45
(DINNER ONLY // AVAILABILITY IS LIMITED)

*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