

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, 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

BOLOGNESE TAGLIATELLE

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

PASTA PRIMAVERA

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

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 19

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