

DITKAS

FATHER’S DAY BRUNCH : 10AM - 2PM

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

COACH’S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM,
DICED TOMATO, SCALLION **SMALL** 15 **LARGE** 20

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

SHERRY CRAB BISQUE

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

ENTREE SALADS

SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO,
CORN, ALMOND, DATE, BACON, TOMATO, CROUTON,
BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING 19

HARVEST SALMON SALAD*

FAROE ISLAND SALMON, ORGANIC KALE,
ROMAINE, BUTTERNUT SQUASH, DICED APPLE,
CRANBERRY QUINOA, ALMOND, GRAPE TOMATO,
GOAT CHEESE, CITRUS VINAIGRETTE 28

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

SIDES

BURGUNDY MUSHROOMS 9

WHIPPED POTATOES 9

ASPARAGUS 11

CARAMELIZED BRUSSELS SPROUTS 9

W/ CRISPY PANCETTA

LOBSTER MAC & CHEESE 24

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

PRIVATE DINING
FOR ALL OCCASIONS



*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.

BREAKFAST

AVOCADO TOAST*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, WHOLE WHEAT TOAST **VG** 17

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 15

FARM FRESH EGGS ANY STYLE*

CHOICE: BACON OR SAUSAGE, BREAKFAST POTATOES, ENGLISH MUFFIN 15

HAM & CHEESE OMELET*

CHEDDAR-JACK, DICED HAM, BREAKFAST POTATOES, ENGLISH MUFFIN 15

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, BREAKFAST POTATOES, ENGLISH MUFFIN 21

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE, BREAKFAST POTATOES 17

STEAK + EGGS*

10 OZ STRIP, TWO EGGS ANY STYLE, BREAKFAST POTATOES, ENGLISH MUFFIN 32

BREAKFAST SIDES

SAUSAGE 5 | CRISPY SMOKED BACON 5

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

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

HOUSE SPECIALTIES

SOUTHERN FRIED HALF CHICKEN

CORNBREAD MUFFIN, COLESLAW, HONEY-CHIPOTLE SAUCE 24

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS 24

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE 24

BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, CORNBREAD MUFFIN, COLESLAW 29

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

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 27

FAROE ISLAND SALMON*

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

DAY BOAT SCALLOPS*

LOBSTER RISOTTO, SWEET CORN CREAM **GF** 44

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **SINGLE** 29 **DOUBLE** 58

COLD WATER LOBSTER TAIL*

BROWN RICE, ASPARAGUS, DRAWN BUTTER **GF** 39

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

Food People Love

DITKAS

FATHER’S DAY DINNER : 2PM - 8PM

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

COACH’S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED 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

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

SHERRY CRAB BISQUE

CUP 7 **BOWL** 12

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,
CAESAR DRESSING 10

MIKE’S SALAD

CANDIED PECAN, MIXED GREENS,
GOAT CHEESE CRUMBLES, DRIED ORANBERRY,
DICED GRANNY SMITH APPLE,
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

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

LOBSTER MAC & CHEESE 24

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, WHIPPED POTATOES, ASPARAGUS 24

BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, CORNBREAD MUFFIN, COLESLAW 29

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

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 19

PASTA PRIMAVERA

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

SEAFOOD LINGUINE

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

FRESH FISH + SEAFOOD

FAROE ISLAND SALMON*

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

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

SLOW ROASTED PRIME RIB*

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS 47 **(LIMITED AVAILABILITY)**

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
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