

DITKAS

P I T T S B U R G H

STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17⁵⁰
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 18⁵⁰
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 19⁵⁰
- COACH'S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 15⁵⁰ **LARGE** 20⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
- SHERRY CRAB BISQUE** CUP 6⁵⁰ BOWL 10⁵⁰
- CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 10⁵⁰
- MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 10⁵⁰
- WEDGE SALAD** baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 12⁵⁰
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰
- ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE**
- GRILLED CHICKEN BREAST** +7⁰⁰ • **GRILLED SHRIMP** +14⁰⁰ • **FAROE ISLAND SALMON** +17⁰⁰ • **4 oz FILET** +14⁰⁰

ENTREE SALADS + BOWLS

- SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19⁵⁰
- BUFFALO CHICKEN SALAD** crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber, tomato, danish blue cheese crumbles, crispy onion strings, ranch dressing 19⁵⁰
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, danish blue cheese crumbles, lemon basil dressing GF 24⁵⁰
- SANTA FE PROTEIN BOWL** brown rice, cheddar-jack, chipotle mayo, organic lacinato kale, avocado, lettuce, pico de gallo, corn & black bean salsa GF **BLACKENED CHICKEN BREAST** 19⁵⁰ **BLACKENED SHRIMP** 24⁵⁰
- AHI TUNA POKE BOWL** diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish, sesame seed, brown rice 22⁵⁰

FRESH PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 16⁵⁰
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 16⁵⁰
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 26⁵⁰

HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 18⁵⁰
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 17⁵⁰
- BERKSHIRE PORK CHOP*** 10 oz, apple chutney, cherry jus, whipped potatoes GF 27⁵⁰
- FILET + CRAB CAKE*** 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 29⁵⁰
- HALF BACK FILET*** 8 oz, center cut, asparagus GF 54⁵⁰
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 24⁵⁰
- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 27⁵⁰

BURGERS + SANDWICHES

served with a choice of french fries, coleslaw or mixed greens

- THE "FRIDGE" BURGER*** cheddar, mustard, mayo, onion, pickle, lettuce, tomato 16⁵⁰
- THE ROCKY BLEIER BURGER*** steak sauce, cheddar, bacon, mayo, mushroom, caramelized onion, lettuce, tomato 17⁵⁰
- CHEESESTEAK** white american, onion, mushroom, bell pepper, giardiniera on the side 18⁵⁰
- SPICY FRIED CHICKEN** pickle, lettuce, tomato, mayo 16⁵⁰
- CALIFORNIA CHICKEN WRAP** cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 16⁵⁰
- LOBSTER & SHRIMP ROLL** poached maine lobster, herb boiled shrimp, celery, lemon aioli, shredded lettuce, traditional new england roll 24⁵⁰

THERE IS A \$5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY - GF

PRIVATE DINING
FOR ALL OCCASIONS



*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS