

# LUNCH PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

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## STARTER

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SELECT ONE

### CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

### HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic croutons, balsamic vinaigrette

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## ENTREES

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SELECT THREE

### CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

### PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

### CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, linguine

### POMODORO PASTA FLORENTINE (V)

pasta, pomodoro sauce, spinach & mushrooms

### MIKE'S CHICKEN SALAD (GF)(V)

grilled chicken, goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

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## DESSERT

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SELECT TWO

**VANILLA ICE CREAM**

**SALTED CARAMEL ICE CREAM**

**RASPBERRY SORBET**

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## BEVERAGES

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freshly brewed coffee & assorted hot tea

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## ENHANCEMENTS

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**CHEESECAKE OR FLOURLESS CHOCOLATE CAKE** \$4 PER PERSON

**ADDITIONAL SIDES (SERVED FAMILY STYLE)** \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

**\$39** per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# LUNCH PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

## STARTER

SELECT ONE

### CAESAR SALAD

romaine,  
shredded parmesan,  
garlic croutons

### CHEF'S SOUP OF THE DAY

minestrone  
chicken noodle

### MIKE'S SALAD (GF)(V)

goat cheese, cranberry,  
apple, candied pecan,  
balsamic vinaigrette

## ENTREES

SELECT THREE

### DITKA'S PORK CHOP (GF)

10 oz. cut, mashed potatoes,  
seasonal vegetable,  
cherry jus

### FILET MIGNON

8 oz, center cut,  
mashed potatoes,  
seasonal vegetable,  
(ADD \$25)

### PARMESAN CRUSTED COD

brown rice, lemon butter,  
seasonal vegetable

### CHICKEN PICCATA

mashed potatoes,  
seasonal vegetable,  
lemon caper butter sauce

### PREMIUM SALMON (GF)

simply prepared,  
brown rice,  
seasonal vegetable

### TWIN FILETS

mashed potatoes,  
seasonal vegetable,  
green peppercorn sauce

### POMODORO PASTA FLORENTINE

pasta, pomodoro sauce,  
spinach & mushrooms (V)

## DESSERT

SELECT TWO

### FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce,  
whipped cream

### CHEESECAKE

chef's seasonal selection

### CREME BRULEE

tahitian vanilla custard,  
caramelized sugar

### VANILLA ICE CREAM

## BEVERAGES

freshly brewed coffee & assorted hot tea

## ENHANCEMENTS

### ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

\$52 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# HALL OF FAME LUNCH PACKAGE

(INCLUDES FRESHLY BAKED ROLLS)

## APPETIZERS

SELECT THREE

**HOMEMADE  
MEATBALLS**

**BBQ CHICKEN  
QUESADILLA**

**ARTICHOKE  
PARMESAN**

**CROSTINI (V)**

**DITKA'S SHRIMP  
COCKTAIL SHOOTERS**

(ADD \$5 PER PERSON)

## STARTER

SELECT ONE

**MIKE'S SALAD**

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette (GF) (V)

**CLASSIC CAESAR SALAD**

romaine, shredded parmesan, garlic croutons

**CHEF'S SOUP OF THE DAY**

## ENTREES

SELECT THREE

**DITKA'S PORK CHOP (GF)**

18 oz. double cut, mashed potatoes, seasonal vegetable, cherry jus

**CHICKEN PICCATA**

mashed potatoes, seasonal vegetable, lemon caper butter

**TWIN FILETS**

mashed potatoes, seasonal vegetable, green peppercorn sauce

**HALIBUT**

brown rice, seasonal vegetable, lemon butter

**FILET MIGNON**

8 oz. center cut, mashed potatoes, seasonal vegetable,

**BONELESS RIBEYE**

14 oz. cut, mashed potatoes, seasonal vegetable (ADD \$10)

## DESSERT

**CHEESECAKE**

chef's seasonal selection

**CHOCOLATE CAKE**

chocolate ganache,  
chocolate mousse filling

## BEVERAGES

freshly brewed coffee & assorted hot teas

## ENHANCEMENTS

**SEAFOOD TOWER \$32 PER PERSON**

**SIDES (SERVED FAMILY STYLE) \$4 PER PERSON, PER SIDE**

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

**\$86** per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# FAMILY STYLE LUNCH

(INCLUDES FRESHLY BAKED ROLLS)  
(minimum 10 people)

## SALADS

SELECT ONE (served plated to each guest)

### HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

### CLASSIC CAESAR SALAD

romaine, shaved parmesan, garlic croutons

### MIKE'S SALAD (V) (GF) (ADD \$2)

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

## ENTREES

SELECT TWO

### CHICKEN PICATTA

lemon caper butter  
sauce

### PARMESAN CRUSTED COD

lemon butter

### DITKA'S PORK CHOP

cherry jus  
(GF)

### FILET MEDALLIONS

green peppercorn  
sauce  
(ADD \$9 per person)

## SIDE DISHES

SELECT TWO

### MASHED YUKON GOLD POTATOES

### BROWN RICE

### ROASTED SEASONAL VEGETABLE

### BURGUNDY MUSHROOMS

### PASTA POMODORO

## DESSERT

SELECT ONE

### CHEESECAKE

chef's seasonal selection

### FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce, whipped cream

## BEVERAGES

freshly brewed coffee & assorted hot teas

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE  
(GF) Gluten Free (V) Vegetarian