

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

SEAFOOD TOWER*

JUMBO SHRIMP, FRESH SHUCKED OYSTERS,
SLICED AHI TUNA, JUMBO LUMP CRAB CAPRESE,
FRESH HORSERADISH, COCKTAIL SAUCE, TABASCO **GF**
2-3 GUESTS 49 **4-6 GUESTS** 79

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

A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER,
TOASTED PINE NUT, FRENCH FETA, CROUTON,
CREAMY HERB VINAIGRETTE **VG** 10

MIKE’S SALAD

CANDIED PECAN, MIXED GREENS, GOAT CHEESE,
APPLE, CRANBERRY, BALSAMIC VINAIGRETTE **GF VG** 12

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

SEAFOOD COBB SALAD

SHRIMP, LUMP CRAB, ICEBERG, ROMAINE,
AVOCADO, BACON, TOMATO, GREEN ONION,
HARD-BOILED EGG, BLUE CHEESE CRUMBLES,
LEMON BASIL DRESSING **GF** 24

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 30

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

PASTA

MADE FRESH IN HOUSE

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 24

PASTA PRIMAVERA

FUSILLI, MUSHROOM, TOMATO, SPINACH, ASPARAGUS, FETA, PARMIGIANO-REGGIANO,
WHITE WINE **VG** 24

CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PARMIGIANO-REGGIANO 21

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 21

SPAGHETTI + MEATBALLS

MARINARA, HOUSE MADE MEATBALLS, PARMIGIANO-REGGIANO 24

SEAFOOD LINGUINE

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

STEAKS

INDULGE IN OUR SELECTION OF LINZ HERITAGE ANGUS STEAKS,
CELEBRATED FOR THEIR SUPERIOR QUALITY

HALF BACK FILET*

8 OZ, CENTER CUT, ASPARAGUS **GF** 54

FULL BACK FILET*

10 OZ, CENTER CUT, ASPARAGUS **GF** 62

FILET OSCAR*

6 OZ, CENTER CUT FILET, JUMBO LUMP CRAB,
BEARNAISE, ASPARAGUS 54

TWIN FILET + CRAB CAKES*

4 OZ FILETS, JUMBO LUMP CRAB CAKES,
GREEN PEPPERCORN SAUCE,
WHIPPED POTATOES, ASPARAGUS 55

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

COFFEE RUBBED DELMONICO*

14 OZ, BONELESS, ANCHO BUTTER,
PICKLED ONION, ASPARAGUS **GF** 62

STEAK ENHANCEMENTS

HORSERADISH CRUST 4 | BLUE CHEESE CRUST 4 | GREEN PEPPERCORN SAUCE 4 | BEARNAISE 4
MARYLAND STYLE CRAB CAKE 26 | COLD WATER LOBSTER TAIL 29

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

FISH N’ CHIPS

FRESH COD, BEER BATTERED & GOLDEN FRIED, COLESLAW, FRIES, TARAR SAUCE 25

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

WINE

CHAMPAGNE + SPARKLING			GL	BTL
MIONETTO PROSECCO	ITALY (SPLIT)		12	48
CHANDON BRUT	CALIFORNIA			65
CHANDON BRUT ROSE	CALIFORNIA (SPLIT)		16	N/A
LAURENT PERRIER “LA CUVEE” BRUT	FRANCE (SPLIT)		22	92
VEUVE CLICQUOT “YELLOW LABEL” BRUT	FRANCE			135
CHARDONNAY				
HESS “SHIRTAIL RANCHES”	MONTEREY COUNTY		12	48
SONOMA CUTRER	SONOMA COAST		15	60
FRANK FAMILY	CARNEROS		18	72
FROG’S LEAP “SHALE & STONE”	NAPA VALLEY			80
FAR NIENTE	NAPA VALLEY			125
GROTH “HILLVIEW VINEYARD”	NAPA VALLEY			130
SAUVIGNON BLANC				
THREADCOUNT BY QUILT	CALIFORNIA		12	48
DUCKHORN	NAPA VALLEY			60
CAKEBREAD	NORTH COAST		17	68
CHATEAU DE SANCERRE	FRANCE		20	80
CLOUDY BAY	MARLBOROUGH			90
OTHER WHITES				
CAPOSALDO MOSCATO	ITALY		11	44
BANFI “LE RIME” PINOT GRIGIO	ITALY		11	44
FERRARI CARANO DRY ROSE	SONOMA			45
DR. LOOSEN “BLUE SLATE” RIESLING	GERMANY		12	48
BRASSFIELD “SERENITY” ROSE	HIGH VALLEY		12	48
PINOT NOIR				
RAINSTORM	WILLAMETTE VALLEY		12	48
BELLE GLOS “CLARK & TELEPHONE”	CALIFORNIA		17	68
BÖEN “TRI-COUNTY”	MONTEREY–SONOMA–SANTA BARBARA			68
ENROUTE BY FAR NIENTE	RUSSIAN RIVER VALLEY		22	88
BELLE GLOS “DAIRYMAN”	RUSSIAN RIVER VALLEY			95
FLOWERS	SONOMA COAST			95
BERGSTROM “CUMBERLAND RESERVE”	WILLAMETTE VALLEY			120
CABERNET SAUVIGNON				
GREENWING BY DUCKHORN	COLUMBIA VALLEY		13	52
UNSHACKLED BY PRISONER	CALIFORNIA			56
QUILT	NAPA VALLEY		16	64
ALEXANDER VALLEY VINEYARDS	ALEXANDER VALLEY			65
BERINGER “KNIGHTS VALLEY”	SONOMA COUNTY			70
JUSTIN	PASO ROBLES			70
SINEGAL	SONOMA COUNTY			94
AUSTIN HOPE	(1 LITER) PASO ROBLES		20	100
CAYMUS	CALIFORNIA		25	100
POST & BEAM BY FAR NIENTE	NAPA VALLEY			108
FAUST	NAPA VALLEY			112
HALL	NAPA VALLEY			116
DUCKHORN	NAPA VALLEY			130
BELLA UNION BY FAR NIENTE	NAPA VALLEY			135
JUSTIN “ISOSCELES”	PASO ROBLES			140
GROTH	NAPA VALLEY			149
STAG’S LEAP “ARTEMIS”	NAPA VALLEY			160
SILVER OAK	ALEXANDER VALLEY			205
CHIMNEY ROCK	STAG’S LEAP DISTRICT			220
DARIOUSH	NAPA VALLEY			245
OTHER REDS + RED BLENDS				
QUILT “FABRIC OF THE LAND” BLEND	NAPA VALLEY			60
ADVICE FROM JOHN MERLOT BY ORIN SWIFT	CALIFORNIA	16		64
SALDO ZINFANDEL BY PRISONER	CALIFORNIA			65
RED SCHOONER MALBEC	MENDOZA			70
CHAPPELLET “MT CUVEE” BORDEAUX BLEND	NAPA VALLEY	18		72
ANTINORI “GUADO AL TASSO” IL BRUCIATO	ITALY	18		72
ABSTRACT BLEND BY ORIN SWIFT	CALIFORNIA			85
THE PRISONER ZINFANDEL BLEND	CALIFORNIA	22		88
FROG’S LEAP ZINFANDEL	NAPA VALLEY			90
RAMEY CLARET	NORTH COAST			96
STAG’S LEAP WINERY PETITE SIRAH	NAPA VALLEY			97
8 YEARS IN THE DESERT ZINFANDEL BLEND	CALIFORNIA			110
FULL WINE LIST AVAILABLE UPON REQUEST				

SUNDAY 1/2 PRICE ALL WINE BOTTLES

BEER

DRAFT

MILLER LITE • AMERICAN LIGHT LAGER • MILWAUKEE, WI • 6
MODELO ESPECIAL • MEXICAN LAGER • MEXICO • 7
NOON WHISTLE “GUMMYLICIOUS” • HAZY IPA • NAPERVILLE, IL • 7
REVOLUTION “ANTI-HERO” • INDIA PALE ALE • CHICAGO, IL • 7
STELLA ARTOIS • BELGIAN PILSNER • BELGIUM • 7
YUENGLING • AMERICAN LAGER • POTTSVILLE, PA • 7

BOTTLES + CANS

AMSTEL LIGHT • LIGHT LAGER • NETHERLANDS • 6
COORS LIGHT • LIGHT LAGER • GOLDEN, CO • 5
GUINNESS • IRISH STOUT • IRELAND • 8
HEINEKEN • PALE EURO LAGER • NETHERLANDS • 6
MILLER LITE • AMERICAN LIGHT LAGER • MILWAUKEE, WI • 5
PERONI • EURO LAGER • ITALY • 6
SIERRA NEVADA • PALE ALE • CHICO, CA • 6
THREE FLOYDS “GUMBALLHEAD” • PALE ALE • MUNSTER, IN • 8

COCKTAILS

SIGNATURE

OLD FASHIONED 15
MAKER’S MARK BOURBON • AROMATIC BITTERS • ORANGE BITTERS • LUXARDO CHERRY • ORANGE SWATH
BOURBON MANHATTAN 15
MAKER’S MARK BOURBON • AROMATIC BITTERS • ORANGE BITTERS • CARPANO SWEET VERMOUTH • LUXARDO CHERRY
RASPBERRY SMASH MARTINI 15
NEW AMSTERDAM RASPBERRY VODKA • CHAMBORD RASPBERRY LIQUEUR • COLD–PRESSED LIME • ORANGE JUICE • FRESH BLACKBERRY & RASPBERRY
FRENCH 76 15
TITO’S VODKA • FRESH SQUEEZED LEMON • CHANDON BRUT SPARKLING • LEMON SWATH
ESPRESSO MARTINI 15
STOLI VANILLA VODKA • KAHLUA COFFEE LIQUEUR • FRESH BREWED ESPRESSO
BLUEBERRY POBLANO MARGARITA 15
CORAZON BLANCO TEQUILA • SHARAB BLUEBERRY POBLANO SHRUB • AGAVE • COLD–PRESSED LIME • TAJIN RIM
PINEAPPLE RUM APERITIVO 15
BACARDI SILVER RUM • PEYCHAUD’S APERITIVO • PINEAPPLE • COLD–PRESSED LIME
STRAWBERRY REFRESHER 15
THE BOTANIST GIN • SHARAB STRAWBERRY SHRUB • OWEN’S CUCUMBER MINT SODA • FRESH CUCUMBER
APEROL SPRITZ 15
APEROL • CHANDON BRUT SPARKLING • SODA • ORANGE SWATH TWIST
SANGRIA 12
RED WINE • ELDERFLOWER LIQUEUR • FRESH CUT FRUIT

NON-ALCOHOLIC

COCKTAILS

NO-FASHIONED 14
APPLE JUICE • BLACK WALNUT BITTERS • DEMERARA • COFFEE • LUXARDO CHERRY • ORANGE SWATH
GUAVA MARGARITA 14
SEEDLIP NOTAS DE AGAVE • GUAVA • COLD–PRESSED LIME • SALTED RIM • LIME WHEEL
NA SPRITZ 14
LYRE’S ITALIAN SPRITZ • MIONETTO NA PROSECCO • SODA • ORANGE SWATH

WINE

MIONETTO PROSECCO ITALY (SPLIT) • 12

BEER

GO BREWING “SUNBEAM PILS” • PILSNER • NAPERVILLE, IL • 6
GO BREWING “SUNSHINE STATE” • TROPICAL IPA • NAPERVILLE, IL • 6
HEINEKEN “0.0” • PALE EURO LAGER • NETHERLANDS • 6

REFRESHERS

FLAVORED LEMONADE • 5
FLAVORED ICED TEA • 5
Q MIXERS GINGER BEER • 5
SMERALDINA SPARKLING WATER • 4.50
SMERALDINA STILL WATER • 4.50