

DITKAS

THANKSGIVING : 11AM - 8PM

STARTERS

OVEN FIRED BREAD

ITALIAN ROUND, ROSEMARY, KOSHER SALT, OLIVE OIL,
HOUSE MARINATED OLIVES, WHIPPED BUTTER **VG** 8

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

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF** 19

SOUPS + SALADS

CHEF’S SOUP OF THE DAY

CUP 5 **BOWL** 8

ROASTED BUTTERNUT SQUASH SOUP

CUP 5 **BOWL** 8

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

SEAFOOD COBB SALAD

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

BAKED POTATO 9

ASPARAGUS 9

JALAPENO HASH BROWNS 9

WHIPPED POTATOES 9

SAUTEED SPINACH 9

CARAMELIZED BRUSSELS SPROUTS 9

W/ CRISPY PANCETTA

TWICE BAKED POTATO 14

CORN ELOTE 12

LOBSTER MAC & CHEESE 24

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)

*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.

TURKEY FEAST

\$55 PER PERSON

SOUP

choose one of the following

CHEF’S SOUP OF THE DAY • ROASTED BUTTERNUT SQUASH

SALAD

choose one of the following

CAESAR • MIKE’S

ENTREE

includes

OVEN ROASTED TURKEY BREAST

WHIPPED POTATOES, WHIPPED SWEET POTATOES, HERB STUFFING, GREEN BEANS, CARROTS,
TURKEY GRAVY, CRANBERRY SAUCE

DESSERT

choose one of the following

PUMPKIN CHEESECAKE • PECAN PIE • FLOURLESS CHOCOLATE CAKE

HOUSE SPECIALTIES

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

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

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

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 •

MARYLAND STYLE CRAB CAKE 26

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

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

Food People Love