

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 19⁵⁰
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16⁵⁰
- COCONUT SHRIMP** bang bang dipping sauce, basil oil 21⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish **GF** 21⁵⁰
- OYSTERS ON THE HALF SHELL*** half dozen, fresh horseradish, cocktail sauce, tabasco **GF** 21⁵⁰
- COACH’S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 16⁵⁰ **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 11⁵⁰
- MIKE’S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette **GF** 12⁵⁰
- 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
- SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19⁵⁰
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, lemon basil dressing **GF** 24⁵⁰

FRESH PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 24⁵⁰
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21⁵⁰
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰

HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 26⁵⁰
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26⁵⁰
- THE ROCKY BLEIER BURGER*** steak sauce, cheddar, bacon, mushroom, caramelized onion, mayo, lettuce, tomato, fries 19⁵⁰
- BERKSHIRE PORK CHOP*** 10 oz, apple chutney, cherry jus, whipped potatoes **GF** **SINGLE CHOP** 27⁵⁰ **TWIN CHOPS** 54⁵⁰
- TWIN FILET + CRAB CAKES*** 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake **GF** 36⁵⁰
- HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44⁵⁰
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 28⁵⁰
- DAY BOAT SCALLOPS*** lobster risotto, sweet corn cream **GF** 45⁵⁰
- COLD WATER LOBSTER TAIL*** brown rice, asparagus, drawn butter **GF** 39⁵⁰
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 29⁵⁰ **DOUBLE** 58⁵⁰
- SESAME CRUSTED TUNA*** seared rare, tri-colored carrot, shiitake mushroom, fresno chili, wasabi butter sauce 34⁵⁰

STEAKS

- INDULGE IN OUR SELECTION OF LINZ HERITAGE ANGUS STEAKS, CELEBRATED FOR THEIR SUPERIOR QUALITY**
- HALF BACK FILET*** 8 oz, center cut, asparagus **GF** 58⁵⁰
- FULL BACK FILET*** 10 oz, center cut, asparagus **GF** 64⁵⁰
- NEW YORK STRIP*** 16 oz, burgundy mushrooms **GF** 67⁵⁰
- “KICK ASS” PADDLE STEAK*** 19 oz, bone-in ribeye, asparagus **GF** 83⁵⁰
- DRY AGED RIBEYE*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter **GF** 79⁵⁰
- COFFEE RUBBED DELMONICO*** 14 oz, boneless, ancho butter, pickled onion, asparagus **GF** 67⁵⁰
- ENHANCEMENTS** **HORSERADISH CRUST** 4⁵⁰ **BLUE CHEESE CRUST** 4⁵⁰ **GREEN PEPPERCORN SAUCE** 4⁵⁰ **BEARNAISE** 4⁵⁰
- MARYLAND STYLE CRAB CAKE** 26⁵⁰ **COLD WATER LOBSTER TAIL** 29⁵⁰ **DAY BOAT SCALLOPS (2)** 24⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 11⁵⁰
- JALAPENO HASH BROWNS** 9⁵⁰ **CRISPY BRUSSELS SPROUTS** w/ **CRISPY PANCETTA** 9⁵⁰ **LOBSTER MAC & CHEESE** 22⁵⁰

PRIVATE DINING
FOR ALL OCCASIONS



SUNDAY FEATURE
SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus
46⁵⁰ LIMITED AVAILABILITY

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

*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

Food People Love

DINNER