

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
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch 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** 47⁵⁰
- 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** 68⁵⁰
- NEW YORK STRIP*** 16 oz, burgundy mushrooms **GF** 67⁵⁰
- “KICK ASS” PADDLE STEAK*** 19 oz, bone-in ribeye, asparagus **GF** 89⁵⁰
- DRY AGED RIBEYE*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter **GF** 84⁵⁰
- COFFEE RUBBED DELMONICO*** 14 oz, boneless, ancho butter, pickled onion, asparagus **GF** 68⁵⁰
- 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** 24⁵⁰

SUNDAY FEATURE

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

SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus
48⁵⁰ LIMITED AVAILABILITY

*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

WINE SELECTIONS

		GL	BTL
CHAMPAGNE + SPARKLING			
SIMONET BLANC DE BLANC BRUT	FRANCE	11	44
BENVOLIO PROSECCO EXTRA DRY	ITALY	11	44
LOUIS POMMERY BRUT ROSE	CALIFORNIA	12	46
PIPER HEIDSIECK “1785” BRUT	CHAMPAGNE		100
VEUVE CLICQUOT “YELLOW LABEL” BRUT	CHAMPAGNE		175

CHARDONNAY			
CAVE DE LUGNY UNOAKED	BURGUNDY	11	44
SEAN MINOR	CENTRAL COAST	12	48
KENDALL-JACKSON ESTATES	SANTA MARIA VALLEY		50
BREWER-CLIFTON	STA. RITA HILLS	16	64
HARTFORD COURT “FOUR HEARTS”	RUSSIAN RIVER VALLEY		68
TRIONE	NAPA VALLEY		72
JORDAN	NAPA VALLEY		85
CAKEBREAD	NAPA VALLEY		105

SAUVIGNON BLANC			
RATA ESTATE	MARLBOROUGH	12	46
NAPA CELLARS	NAPA VALLEY	14	54
TRIONE	RUSSIAN RIVER VALLEY		57
CADE	NAPA VALLEY		78
STONESTREET “AURORA POINT”	ALEXANDER VALLEY		120

OTHER WHITES			
I CASTELLI PINOT GRIGIO	ITALY	11	44
RAYWOOD MOSCATO	CALIFORNIA	11	44
50 DEGREE RIESLING	GERMANY	12	46
CHAPELLE GORDONNE ROSE	FRANCE	14	50
SANTA MARGHERITA PINOT GRIGIO	ITALY		70

PINOT NOIR			
KENDALL-JACKSON ESTATES	ANDERSON VALLEY	12	48
BROWNE FAMILY “HERITAGE”	WILLAMETTE VALLEY	16	65
BELLE GLOS “CLARK & TELEPHONE”	SANTA BARBARA	22	88
ADELSHEIM	WILLAMETTE VALLEY		88
GRAN MORAINÉ	YAMHILL-CARLTON		92
LA CREMA “SEALIFT VINEYARD”	SONOMA COAST		98
HARTFORD COURT “LAND’S EDGE”	SONOMA COAST		110

CABERNET SAUVIGNON			
TWENTY ACRES BY BOGLE	CALIFORNIA	12	48
OCNAUTIC	PASO ROBLES	14	54
JOHN SLOAT	ALEXANDER VALLEY	15	58
THE CRITIC	NAPA VALLEY	17	68
CANVASBACK “RED MOUNTAIN”	WALLA WALLA		62
STONESTREET	ALEXANDER VALLEY		84
HONIG	NAPA VALLEY		98
DUCKHORN	NAPA VALLEY	25	100
TREFETHEN	NAPA VALLEY		120
MARKHAM	NAPA VALLEY		125
FAUST	NAPA VALLEY		150
JORDAN	ALEXANDER VALLEY		152
GROTH	OAKVILLE		155

OTHER REDS + RED BLENDS			
WASHINGTON HILLS MERLOT	WASHINGTON	11	38
PEIRANO PETITE SIRAH	LODI		58
OBERON MERLOT	NAPA VALLEY	15	58
PHANTOM	CALIFORNIA	16	60
SEGHESIO ZINFANDEL	SONOMA COUNTY		65
WHITEHALL LANE “TRE LEONI”	NAPA VALLEY		80
DUCKHORN “PARADUXX”	NAPA VALLEY		98
THE PRISONER ZINFANDEL BLEND	CALIFORNIA		120
GIRARD “ARTISTRY”	NAPA VALLEY		145

INTERNATIONAL REDS			
ALTOSUR MALBEC	ARGENTINA	12	42
BADIA A COLLE CHIANTI	ITALY	12	42
CHT ROCHER-FIGEAC ST. EMILION	BORDEAUX	14	54
TENUTA ROCCO BARBERA D’ALBA	PIEDMONT	16	62
TENUTA DI ARCENO CHIANTI CLASSICO	TUSCANY		78
CANTINE POVERO BAROLO	PIEDMONT		90
BRAMARE MALBEC	ARGENTINA		95

FULL WINE LIST AVAILABLE UPON REQUEST

PREMIUM BEER

DRAFT	
GUINNESS • IRISH DRY STOUT • IRELAND • 8	
HAMBURG “LOUIE IPA” • INDIA PALE ALE • HAMBURG, NY • 7	
HAMBURG “STEEL CITY RED” • IRISH RED ALE • HAMBURG, NY • 7	
HELICON “DUNKEL LAGER” • DARK GERMAN LAGER • OAKDALE, PA • 7	
MILLER LITE • LIGHT LAGER • MILWAUKEE, WI • 6	
YUENGLING • AMERICAN-STYLE LAGER • POTTSVILLE, PA • 6	

BOTTLES + CANS	
ALLAGHASH “WHITE” • BELGIAN WIT • PORTLAND, ME • 7	
AMSTEL LIGHT • LIGHT LAGER • NETHERLANDS • 7	
BELL’S “TWO HEARTED” • INDIA PALE ALE • KALAMAZOO, MI • 7	
COORS LIGHT • LIGHT LAGER • GOLDEN, CO • 5	
HEINEKEN • PALE EURO LAGER • NETHERLANDS • 7	
MILLER LITE • LIGHT LAGER • MILWAUKEE, WI • 5	
MODELO ESPECIAL • MEXICAN LAGER • MEXICO • 7	
PERONI • EURO LAGER • ITALY • 7	
SAM ADAM’S “BOSTON LAGER” • VIENNA LAGER • BOSTON, MA • 7	
STELLA ARTOIS • BELGIAN PILSNER • BELGIUM • 7	

SIGNATURE COCKTAILS

OLD FASHIONED 15	
MAKER’S MARK BOURBON • AROMATIC BITTERS • ORANGE BITTERS • LUXARDO INFUSED CHERRY • ORANGE PEEL	
BOURBON MANHATTAN 15	
MAKER’S MARK BOURBON • AROMATIC BITTERS • ORANGE BITTERS • CARPANO SWEET VERMOUTH • LUXARDO INFUSED CHERRY	
RASPBERRY SMASH MARTINI 15	
NEW AMSTERDAM RASPBERRY VODKA • CHAMBORD • FRESH LIME & ORANGE JUICE	
FRENCH 75 15	
HENDRICK’S GIN • FRESH LEMON JUICE • BRUT CHAMPAGNE • LEMON SWATH	
ESPRESSO MARTINI 15	
STOLI VANILLA VODKA • KAHLUA COFFEE LIQUEUR • FRESH BREWED LAVAZZA ESPRESSO	
THE MARGARITA 13	
EL MAYOR BLANCO TEQUILA • AGAVE NECTAR • COLD-PRESSED LIME JUICE • FRESH CUT LIME	
LIMONCELLO SPRITZ 14	
LIMONCELLO • BRUT CHAMPAGNE • SODA • COLD-PRESSED LEMON JUICE	
MILITARY MUSCLE MULE 14	
IRVINE’S CHEF CURATED VODKA • GINGER BEER • FRESH CUT LIME	
SANGRIA 12	
RED WINE • ST. GERMAINE ELDERFLOWER LIQUEUR • FRESH CUT FRUIT	

NON-ALCOHOLIC

GUAVA REFRESHER 5	
GUAVA • COLD-PRESSED LIME • SMERALDINA SPARKLING	
PEACH ARNOLD PALMER 5	
FRESH BREWED ICED TEA • LEMONADE • PEACH	
BLACKBERRY ICED TEA 5	
FRESH BREWED ICED TEA • BLACKBERRY	
NO-FASHIONED 12	
APPLE JUICE • BLACK WALNUT BITTERS • DEMERARA • COFFEE • LUXARDO CHERRY • ORANGE SWATH	
THE LAZY DAISY 12	
SEEDLIP NOTAS DE AGAVE • AGAVE NECTAR • COLD-PRESSED LIME JUICE • SALT RIM	
SMERALDINA BOTTLED WATER 5	
CHOICE: SPARKLING OR STILL	

BEER	
GO BREWING “SUNBEAM PILS” • PILSNER • NAPERVILLE, IL • 6	
GO BREWING “SUNSHINE STATE” • TROPICAL IPA • NAPERVILLE, IL • 6	

SUNDAY 1/2 PRICE SELECT WINE BOTTLES

