

THANKSGIVING

DITKA⁺S PITTSBURGH : 11AM - 8PM

STARTERS

- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 19⁵⁰
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish **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
- ROASTED BUTTERNUT SQUASH SOUP** **CUP** 5⁵⁰ **BOWL** 8⁵⁰
- 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
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing **GF** 24⁵⁰

TURKEY FEAST

\$55 PER PERSON

SOUP

CHEF'S SOUP OF THE DAY OR ROASTED BUTTERNUT SQUASH SOUP

SALAD

CAESAR SALAD OR MIKE'S SALAD

ENTREE

OVEN ROASTED TURKEY BREAST

whipped yukon potatoes, whipped sweet potatoes, herb stuffing, green beans, carrots, turkey gravy, cranberry sauce

DESSERT

PUMPKIN PIE, PECAN PIE OR FLOURLESS CHOCOLATE CAKE

HOUSE SPECIALTIES

- 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
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26⁵⁰
- BERKSHIRE PORK CHOP*** 10 oz, apple chutney, cherry jus, whipped potatoes **GF** **SINGLE CHOP** 27⁵⁰ **TWIN CHOPS** 54⁵⁰

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
- DAY BOAT SCALLOPS*** lobster risotto, sweet corn cream **GF** 47⁵⁰
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 29⁵⁰ **DOUBLE** 58⁵⁰

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

SIDES

- WHIPPED POTATOES** 9⁵⁰ **BURGUNDY MUSHROOMS** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 11⁵⁰
- LOBSTER MAC & CHEESE** 24⁵⁰

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