



# DITKAS



CHRISTMAS EVE : 1PM - 8PM

## 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 16 LARGE 20

### RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER,  
SWEET & HOT PEPPERS 18

### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH GF 21

### OYSTERS ON THE HALF SHELL\*

HALF DOZEN, FRESH HORSERADISH,  
COCKTAIL SAUCE, TABASCO GF 21

## SOUPS + SALADS

### CHEF’S SOUP OF THE DAY

CUP 6 BOWL 9

### SHERRY CRAB BISQUE

CUP 6 BOWL 9

### CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,  
CAESAR DRESSING 11

### A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER,  
TOASTED PINE NUT, FRENCH FETA, CROUTON,  
CREAMY HERB VINAIGRETTE VG 11

### MIKE’S SALAD

CANDIED PECAN, MIXED GREENS,  
CRUMBLIED GOAT CHEESE, DICED APPLE,  
DRIED CRANBERRY, BALSAMIC VINAIGRETTE GF VG 14

### WEDGE SALAD

BABY ICEBERG, BLUE CHEESE CRUMBLES,  
BACON, RED ONION, TOMATO, CUCUMBER,  
BLUE CHEESE DRESSING GF 14

### SEAFOOD COBB SALAD

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

## HOUSE SPECIALTIES

### SOUTHERN FRIED HALF CHICKEN

CORNBREAD MUFFIN, COLESLAW, HONEY-CHIPOTLE SAUCE 26

### CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS 26

### AHI TUNA POKE BOWL\*

DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME,  
RADISH, SESAME SEED, BROWN RICE 22

### BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, CORNBREAD MUFFIN, COLESLAW 32

### BERKSHIRE PORK CHOP\*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES GF SINGLE CHOP 28 TWIN CHOPS 56

## PASTA

MADE FRESH IN HOUSE

### BOLOGNESE TAGLIATELLE

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

### CACIO E PEPE

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

### VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 21

### 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 58

### FULL BACK FILET\*

10 OZ, CENTER CUT, ASPARAGUS GF 68

### FILET OSCAR\*

6 OZ, CENTER CUT FILET, JUMBO LUMP CRAB,  
BEARNAISE, ASPARAGUS 59

### TWIN FILET + CRAB CAKES\*

4 OZ FILETS, JUMBO LUMP CRAB CAKES,  
GREEN PEPPERCORN SAUCE,  
WHIPPED POTATOES, ASPARAGUS 59

### NEW YORK STRIP\*

16 OZ, BURGUNDY MUSHROOMS GF 68

### “KICK ASS” PADDLE STEAK\*

19 OZ, BONE-IN RIBEYE, ASPARAGUS GF 89

### CLASSIC RIBEYE\*

14 OZ, BONELESS, CIPOLLINI ONION,  
BURGUNDY MUSHROOMS, HERB BUTTER GF 68

### COFFEE RUBBED DELMONICO\*

14 OZ, BONELESS, ANCHO BUTTER,  
PICKLED ONION, ASPARAGUS GF 68

## 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 44

### PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 28

### DAY BOAT SCALLOPS\*

LOBSTER RISOTTO, SWEET CORN CREAM GF 47

### 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 34

## WEEKEND FEATURE

FRIDAY, SATURDAY & SUNDAY

### SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM,  
AU JUS 46 (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.

Food People Love