



# DITKAS



NEW YEAR'S EVE : 1PM - 10PM

## STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17<sup>50</sup>
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 19<sup>50</sup>
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16<sup>50</sup>
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 21<sup>50</sup>
- OYSTERS ON THE HALF SHELL\*** half dozen, fresh horseradish, cocktail sauce, tabasco GF 21<sup>50</sup>
- COACH'S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 16<sup>50</sup> **LARGE** 20<sup>50</sup>

## SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5<sup>50</sup> BOWL 8<sup>50</sup>
- SHERRY CRAB BISQUE** CUP 6<sup>50</sup> BOWL 10<sup>50</sup>
- CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 11<sup>50</sup>
- MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 12<sup>50</sup>
- WEDGE SALAD** baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 12<sup>50</sup>
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12<sup>50</sup>
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- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing GF 24<sup>50</sup>

## FRESH PASTA

MADE FRESH IN HOUSE

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 24<sup>50</sup>
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21<sup>50</sup>
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32<sup>50</sup>

## HOUSE SPECIALTIES

- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26<sup>50</sup>
- BERKSHIRE PORK CHOP\*** 10 oz, apple chutney, cherry jus, whipped potatoes GF **SINGLE CHOP** 27<sup>50</sup> **TWIN CHOPS** 54<sup>50</sup>
- TWIN FILET + CRAB CAKES\*** 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59<sup>50</sup>

## FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON\*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36<sup>50</sup>
- HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44<sup>50</sup>
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 28<sup>50</sup>
- DAY BOAT SCALLOPS\*** lobster risotto, sweet corn cream GF 47<sup>50</sup>
- COLD WATER LOBSTER TAIL\*** brown rice, asparagus, drawn butter GF 39<sup>50</sup>
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 29<sup>50</sup> **DOUBLE** 58<sup>50</sup>
- SESAME CRUSTED TUNA\*** seared rare, tri-colored carrot, shiitake mushroom, fresno chili, wasabi butter sauce 34<sup>50</sup>

## 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<sup>50</sup>
- FULL BACK FILET\*** 10 oz, center cut, asparagus GF 68<sup>50</sup>
- NEW YORK STRIP\*** 16 oz, burgundy mushrooms GF 67<sup>50</sup>
- "KICK ASS" PADDLE STEAK\*** 19 oz, bone-in ribeye, asparagus GF 89<sup>50</sup>
- DRY AGED RIBEYE\*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 84<sup>50</sup>
- COFFEE RUBBED DELMONICO\*** 14 oz, boneless, ancho butter, pickled onion, asparagus GF 68<sup>50</sup>
- ENHANCEMENTS** HORSERADISH CRUST 4<sup>50</sup> BLUE CHEESE CRUST 4<sup>50</sup> GREEN PEPPERCORN SAUCE 4<sup>50</sup> BEARNAISE 4<sup>50</sup>
- MARYLAND STYLE CRAB CAKE 26<sup>50</sup> COLD WATER LOBSTER TAIL 29<sup>50</sup> DAY BOAT SCALLOPS (2) 24<sup>50</sup>

## SIDES

- BURGUNDY MUSHROOMS** 9<sup>50</sup> **WHIPPED POTATOES** 9<sup>50</sup> **BAKED POTATO** 9<sup>50</sup> **ASPARAGUS** 11<sup>50</sup>
- JALAPENO HASH BROWNS** 9<sup>50</sup> **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9<sup>50</sup> **LOBSTER MAC & CHEESE** 24<sup>50</sup>

## SUNDAY FEATURE

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

**SLOW ROASTED PRIME RIB**  
12 oz, burgundy mushrooms, horseradish cream, au jus  
48<sup>50</sup> 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

Food People Love