
BREAKFAST

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

SPECIALTIES

AVOCADO TOAST*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, MULTI-GRAIN TOAST 15

HUEVOS RANCHEROS*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 16

POT ROAST HASH*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 19

FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 14

BELGIAN WAFFLE

MAPLE SYRUP, WHIPPED CREAM 14 WITH FRIED CHICKEN 20

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 14

EGGS + OMELETS

served with choice of home fries or fresh fruit (add \$2)

FARM FRESH EGGS ANY STYLE*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 14

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

HAM & CHEESE OMELET*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15

DENVER OMELET*

CHEDDAR-JACK, HAM, BELL PEPPER, ONION, CHOICE: TOAST 15

EGG WHITE VEGGIE OMELET*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 15

MEXICAN OMELET*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

STEAK + EGGS*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 24

TOAST CHOICES : WHITE, WHEAT, MULTI-GRAIN OR ENGLISH MUFFIN

SIDES: BACON, SAUSAGE OR HAM 5

COCKTAILS

BLOODY MARY DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

MIMOSA BRUT CHAMPAGNE, ORANGE JUICE 7

DITKAS

OAKBROOK TERRACE

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, JALAPENO, SOUR CREAM,
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

SOUPS + SALADS

CHEF'S SOUP OF THE DAY

CUP 6 **BOWL** 9

BAKED FRENCH ONION

CUP 7 **BOWL** 12

TURKEY CHILI

SOUR CREAM, CHEDDAR-JACK
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, 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

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +7

BLACKENED SHRIMP +10

FAROE ISLAND SALMON +14

BLACKENED SEARED TUNA +14

4 OZ FILET +17

PASTA

our pasta is made fresh in house

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA,
PARMIGIANO-REGGIANO 19

CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA,
CRACKED BLACK PEPPER, PECORINO,
PARMIGIANO-REGGIANO 17

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE,
PARMIGIANO-REGGIANO 17

SPAGHETTI + MEATBALLS

ARRABBIATA SAUCE, HOUSE MADE MEATBALLS,
PARMIGIANO-REGGIANO 19

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE,
FRESH HERBS, CHOICE OF RED OR WHITE 28

ENTREE SALADS + BOWLS

BUFFALO CHICKEN SALAD

CRISPY FRIED CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, SHREDDED ROMAINE, CUCUMBER,
TOMATO, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, RANCH DRESSING 19

SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO,
CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING 21

SEAFOOD COBB SALAD

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

HARVEST SALMON SALAD*

FAROE ISLAND SALMON, ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY QUINOA,
ALMOND, APPLE, GRAPE TOMATO, GOAT CHEESE, CITRUS VINAIGRETTE 28

AHI TUNA POKE BOWL*

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

SANTA FE PROTEIN BOWL

BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE,
PICO DE GALLO, CORN & BLACK BEAN SALSA **GF**
BLACKENED CHICKEN BREAST 19 **BLACKENED SHRIMP** 24

BURGERS + SANDWICHES

served with choice of french fries, coleslaw or mixed greens

THE STEAKHOUSE BURGER*

STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, ONION, LETTUCE, TOMATO 19

THE FRIDGE BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO 17

MEATBALL

MARINARA, PARMIGIANO-REGGIANO, MOZZARELLA, GIARDINIERA ON THE SIDE 18

CHEESESTEAK

WHITE AMERICAN, ONION, MUSHROOM, BELL PEPPER, GIARDINIERA ON THE SIDE 18

BLACKENED FISH SANDWICH

FRESH WHITEFISH, LETTUCE, TOMATO, TARTAR SAUCE 19

CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO,
WHOLE WHEAT TORTILLA 16

SPICY FRIED CHICKEN

PICKLE, LETTUCE, TOMATO, MAYO 17

NATURAL ROASTED TURKEY DIP

CRANBERRY-PUMPKIN SEED MAYO, SWISS, ARUGULA, TURKEY GRAVY DIPPING JUS 18

HOUSE SPECIALTIES

CHICKEN POT PIE

ROASTED CHICKEN BREAST, CARROT, MUSHROOM, GREEN PEAS, SHERRY CREAM SAUCE,
FLAKY PIE CRUST 18

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE 18

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS 18

BERKSHIRE PORK CHOP*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF** 28

FILET + CRAB CAKE*

4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES,
ASPARAGUS 30

PETITE FILET*

6 OZ, CENTER CUT, WHIPPED POTATOES, ASPARAGUS **GF** 40

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 24

FRESH FISH TACOS

BLACK BEANS, BROWN RICE, PICO DE GALLO, CABBAGE SLAW, SOUR CREAM, CHIPOTLE SAUCE **GF** 18

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE 29

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF** 27

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY FEATURE
SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS 46
(DINNER ONLY // AVAILABILITY IS LIMITED)

*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