

DITKAS

E A S T E R B R U N C H : 1 0 A M - 2 P M

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

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 7 BOWL 12

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,
CAESAR DRESSING 11

MIKE'S SALAD

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

A REALLY NICE HOUSE SALAD

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

ENTREE SALADS

SONOMA CHICKEN SALAD

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

HARVEST SALMON SALAD*

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

SEAFOOD COBB SALAD

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

SIDES

BURGUNDY MUSHROOMS 9

WHIPPED POTATOES 9

BAKED POTATO 9

ASPARAGUS 11

CARAMELIZED BRUSSELS SPROUTS 9

W/ CRISPY PANCETTA

LOBSTER MAC & CHEESE 24

BREAKFAST

AVOCADO TOAST*

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

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 14

FARM FRESH EGGS ANY STYLE*

CHOICE: BACON OR SAUSAGE, HOME FRIES, ENGLISH MUFFIN 14

HAM & CHEESE OMELET*

CHEDDAR-JACK, DICED HAM, BREAKFAST POTATOES, ENGLISH MUFFIN 15

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, HOME FRIES,
ENGLISH MUFFIN 21

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE, HOME FRIES 15

STEAK + EGGS*

FILET MIGNON, TWO EGGS ANY STYLE, HOME FRIES, ENGLISH MUFFIN 24

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 21

CACIO E PEPE

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

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 34

HOUSE SPECIALTIES

CHICKEN PICCATA

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

BERKSHIRE PORK CHOP*

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

FILET + CRAB CAKE*

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

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 28

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER,
CORN TAMALE CAKE **GF** 36

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **SINGLE** 29 **DOUBLE** 58

COLD WATER LOBSTER TAIL*

BROWN RICE, ASPARAGUS, DRAWN BUTTER **GF** 39

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 **GF** 59

NEW YORK STRIP*

16 OZ, BURGUNDY MUSHROOMS **GF** 68

CLASSIC RIBEYE*

14 OZ, BONELESS, CIPOLLINI ONION,
HERB BUTTER, ASPARAGUS **GF** 68

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

WEEKEND FEATURE

SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS 46

(DINNER ONLY // LIMITED QUANTITY)

*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

DITKAS

E A S T E R D I N N E R : 2 P M - 7 P M

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**

COACH'S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED 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**

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 7 BOWL 12

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,
CAESAR DRESSING **11**

MIKE'S SALAD

CANDIED PECAN, MIXED GREENS,
CRUMBLed 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**

A REALLY NICE HOUSE SALAD

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

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

WEEKEND FEATURE

FRIDAY, SATURDAY & SUNDAY

SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM,
AU JUS **46** (LIMITED AVAILABILITY)

HOUSE SPECIALTIES

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE **26**

CHICKEN PICCATA

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

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

OUR PASTA IS 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**

SPAGHETTI + MEATBALLS

ARRABBIATA SAUCE, HOUSE MADE MEATBALLS, PARMIGIANO-REGGIANO **24**

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE **34**

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**

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 **GF 59**

FILET + CRAB CAKE*

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

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,
HERB BUTTER, ASPARAGUS **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 **34**

SIDES

BURGUNDY MUSHROOMS **9** • BAKED POTATO **9** • ASPARAGUS **11**
JALAPENO HASH BROWNS **9** • WHIPPED POTATOES **9** • SAUTEED SPINACH **9**
CARAMELIZED BRUSSELS SPROUTS w/ CRISPY PANCETTA **9** • TWICE BAKED POTATO **14**
CORN ELOTE **12** • LOBSTER MAC & CHEESE **24**

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