DITKA'S

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

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

SESAME CRUSTED TUNA*
SEARED RARE, BOK CHOY, TRI-COLORED CARROT, SHIITAKE MUSHROOM, FRESNO CHILI, WASABI BUTTER SAUCE 27

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

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

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

FRENCH DIP
WHITE AMERICAN, CARAMELIZED ONION, ON THE SIDE: CREAMY HORSERADISH SAUCE, AU JUS 22

BLACKENED FISH SANDWICH
FRESH WHITEFISH, LETTUCE, TOMATO, TARTAR SAUCE 19

CALIFORNIA CHICKEN WRAP
CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA 17

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

HOUSE SPECIALTIES

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

CHICKEN PICCATA
LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS 18

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

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

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