

---

# BREAKFAST

PITTSBURGH

AVAILABLE SUNDAY - 10AM TO 2PM

## SPECIALTIES

### AVOCADO TOAST\*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, MULTI-GRAIN TOAST 15<sup>50</sup>

### POT ROAST HASH\*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 19<sup>50</sup>

### FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 14<sup>50</sup>

### BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 14<sup>50</sup>

## EGGS + OMELETS

*served with home fries*

### FARM FRESH EGGS ANY STYLE\*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 14<sup>50</sup>

### TRADITIONAL EGGS BENEDICT\*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15<sup>50</sup>

### HAM & CHEESE OMELET\*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15<sup>50</sup>

### DENVER OMELET\*

CHEDDAR-JACK, HAM, BELL PEPPER, ONION, CHOICE: TOAST 15<sup>50</sup>

### MEXICAN OMELET\*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15<sup>50</sup>

### EGG WHITE VEGGIE OMELET\*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 15<sup>50</sup>

### LOBSTER OMELET\*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21<sup>50</sup>

### STEAK + EGGS\*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 24<sup>50</sup>

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

## SIDES: BACON OR SAUSAGE 5<sup>00</sup>

## COCKTAILS

### BLOODY MARY

DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9<sup>00</sup>

### MIMOSA

BRUT CHAMPAGNE, ORANGE JUICE 7<sup>00</sup>

# DITKAS

P I T T S B U R G H

## 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>  
**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>  
**ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE**  
**GRILLED CHICKEN BREAST** +7<sup>00</sup> • **GRILLED SHRIMP** +14<sup>00</sup> • **FAROE ISLAND SALMON** +17<sup>00</sup> • **4 oz FILET** +17<sup>00</sup>

## ENTREE SALADS + BOWLS

- SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19<sup>50</sup>  
**SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, danish blue cheese crumbles, ranch dressing GF 24<sup>50</sup>  
**SANTA FE PROTEIN BOWL** brown rice, cheddar-jack, chipotle mayo, organic lacinato kale, avocado, lettuce, pico de gallo, corn & black bean salsa GF **BLACKENED CHICKEN BREAST** 19<sup>50</sup> **BLACKENED SHRIMP** 24<sup>50</sup>  
**AHI TUNA POKE BOWL** diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish, sesame seed, brown rice 22<sup>50</sup>

## FRESH PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 18<sup>50</sup>  
**VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 17<sup>50</sup>  
**SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 28<sup>50</sup>

## HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 18<sup>50</sup>  
**CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 17<sup>50</sup>  
**BERKSHIRE PORK CHOP\*** 10 oz, apple chutney, cherry jus, whipped potatoes GF 27<sup>50</sup>  
**FILET + CRAB CAKE\*** 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 32<sup>50</sup>  
**HALF BACK FILET\*** 8 oz, center cut, asparagus GF 58<sup>50</sup>  
**PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 24<sup>50</sup>  
**FAROE ISLAND SALMON\*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 27<sup>50</sup>

## BURGERS + SANDWICHES

*served with a choice of french fries, coleslaw or mixed greens*

- THE "FRIDGE" BURGER\*** cheddar, mustard, mayo, onion, pickle, lettuce, tomato 16<sup>50</sup>  
**THE ROCKY BLEIER BURGER\*** steak sauce, cheddar, bacon, mayo, mushroom, caramelized onion, lettuce, tomato 17<sup>50</sup>  
**CHEESESTEAK** white american, onion, mushroom, bell pepper, giardiniera on the side 18<sup>50</sup>  
**SPICY FRIED CHICKEN** pickle, lettuce, tomato, mayo 16<sup>50</sup>  
**CALIFORNIA CHICKEN WRAP** cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 16<sup>50</sup>  
**LOBSTER & SHRIMP ROLL** poached maine lobster, herb boiled shrimp, celery, lemon aioli, shredded lettuce, traditional new england roll 24<sup>50</sup>

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

*Food People Love*

\*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

LUNCH