
DITKAS

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

BREAKFAST

- BUTTERMILK PANCAKES** maple syrup, whipped cream 14⁵⁰
HAM + CHEESE OMELET* cheddar-jack, ham, home fries, english muffin 15⁵⁰
LOBSTER OMELET* cold water lobster, tomato, spinach, provolone, home fries, english muffin 21⁵⁰
TRADITIONAL EGGS BENEDICT* poached egg, canadian bacon, hollandaise, home fries 15⁵⁰
STEAK + EGGS* filet mignon, two eggs any style, home fries, english muffin 24⁵⁰

STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17⁵⁰
RHODE ISLAND CALAMARI crispy fried, tossed in garlic butter, sweet & hot peppers 19⁵⁰
JUMBO SHRIMP COCKTAIL cocktail sauce, fresh horseradish GF 21⁵⁰
OYSTERS ON THE HALF SHELL* half dozen, fresh horseradish, cocktail sauce, tabasco GF 21⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
SHERRY CRAB BISQUE CUP 6⁵⁰ BOWL 10⁵⁰
CAESAR SALAD romaine, parmigiano-reggiano, crouton, caesar dressing 11⁵⁰
MIKE'S SALAD candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 12⁵⁰
A REALLY NICE HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰
SONOMA CHICKEN SALAD grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19⁵⁰
SEAFOOD COBB SALAD gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing GF 24⁵⁰

HOUSE SPECIALTIES

- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21⁵⁰
SEAFOOD LINGUINE shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰
CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, asparagus 26⁵⁰
BERKSHIRE PORK CHOP* apple chutney, cherry jus, whipped potatoes GF SINGLE CUT 27⁵⁰
FILET + CRAB CAKE* 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 32⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36⁵⁰
PARMESAN CRUSTED COD lemon butter, asparagus, brown rice 28⁵⁰
DAY BOAT SCALLOPS* lobster risotto, sweet corn cream GF 47⁵⁰
HALIBUT miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44⁵⁰
MARYLAND STYLE CRAB CAKE jumbo lump crab, brown rice, coleslaw, tartar sauce SINGLE 29⁵⁰ DOUBLE 58⁵⁰

STEAKS

INDULGE IN OUR SELECTION OF LINZ HERITAGE ANGUS STEAKS, CELEBRATED FOR THEIR SUPERIOR QUALITY

- HALF BACK FILET*** 8 oz, center cut, asparagus GF 58⁵⁰
FULL BACK FILET* 10 oz, center cut, asparagus GF 68⁵⁰
NEW YORK STRIP* 16 oz, burgundy mushrooms GF 67⁵⁰
"KICK ASS" PADDLE STEAK* 19 oz, bone-in ribeye, asparagus GF 89⁵⁰
DRY AGED RIBEYE* 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 84⁵⁰
COFFEE RUBBED DELMONICO* 14 oz, boneless, ancho butter, pickled onion, asparagus GF 68⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 11⁵⁰
JALAPENO HASH BROWNS 9⁵⁰ **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9⁵⁰ **LOBSTER MAC & CHEESE** 24⁵⁰

SUNDAY FEATURE

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

SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus
48⁵⁰ DINNER ONLY // 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

DITKAS

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

STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17⁵⁰
RHODE ISLAND CALAMARI crispy fried, tossed in garlic butter, sweet & hot peppers 19⁵⁰
STUFFED BANANA PEPPERS italian sausage, pomodoro, provolone 16⁵⁰
JUMBO SHRIMP COCKTAIL cocktail sauce, fresh horseradish GF 21⁵⁰
OYSTERS ON THE HALF SHELL* half dozen, fresh horseradish, cocktail sauce, tabasco GF 21⁵⁰
COACH'S POT ROAST NACHOS cheddar-jack, jalapeno, sour cream, tomato, scallion SMALL 16⁵⁰ LARGE 20⁵⁰

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5⁵⁰ BOWL 8⁵⁰
SHERRY CRAB BISQUE CUP 6⁵⁰ BOWL 10⁵⁰
CAESAR SALAD romaine, parmigiano-reggiano, crouton, caesar dressing 11⁵⁰
MIKE'S SALAD candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 12⁵⁰
WEDGE SALAD baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 12⁵⁰
A REALLY NICE HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰

HOUSE SPECIALTIES

- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21⁵⁰
SEAFOOD LINGUINE shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰
CHICKEN PARMESAN mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 26⁵⁰
CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, asparagus 26⁵⁰
BERKSHIRE PORK CHOP* apple chutney, cherry jus, whipped potatoes GF SINGLE CHOP 27⁵⁰ TWIN CHOPS 54⁵⁰
TWIN FILET + CRAB CAKES* 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36⁵⁰
HALIBUT miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44⁵⁰
PARMESAN CRUSTED COD lemon butter, asparagus, brown rice 28⁵⁰
DAY BOAT SCALLOPS* lobster risotto, sweet corn cream GF 47⁵⁰
COLD WATER LOBSTER TAIL* brown rice, asparagus, drawn butter GF 39⁵⁰
MARYLAND STYLE CRAB CAKE jumbo lump crab, brown rice, coleslaw, tartar sauce SINGLE 29⁵⁰ DOUBLE 58⁵⁰

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"KICK ASS" PADDLE STEAK* 19 oz, bone-in ribeye, asparagus GF 89⁵⁰
DRY AGED RIBEYE* 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 84⁵⁰
COFFEE RUBBED DELMONICO* 14 oz, boneless, ancho butter, pickled onion, asparagus GF 68⁵⁰
ENHANCEMENTS HORSERADISH CRUST 4⁵⁰ BLUE CHEESE CRUST 4⁵⁰ GREEN PEPPERCORN SAUCE 4⁵⁰ BEARNAISE 4⁵⁰
MARYLAND STYLE CRAB CAKE 26⁵⁰ COLD WATER LOBSTER TAIL 29⁵⁰ DAY BOAT SCALLOPS (2) 24⁵⁰

SIDES

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