

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
- EGG WHITE VEGGIE OMELET* provolone, spinach, mushroom, onion, tomato, 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

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

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

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
- 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

- 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

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Food People Love