

DITKAS

MOTHER'S DAY BRUNCH : 10AM - 2PM

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, HOME FRIES, ENGLISH MUFFIN **15**

EGG WHITE VEGGIE OMELET*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, HOME FRIES, 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

MOTHER'S DAY DINNER : 3PM - 8PM

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,
CRUMBLD 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

TWIN FILET + CRAB CAKES*

4 OZ FILETS, JUMBO LUMP CRAB CAKES,
GREEN PEPPERCORN SAUCE,
WHIPPED POTATOES, ASPARAGUS 59

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

*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.

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