
DITKAS

MOTHER'S DAY BRUNCH : 10AM - 2PM

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

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DITKAS

MOTHER'S DAY DINNER : 2PM - 8PM

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

- 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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