

# BREAKFAST

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

## SPECIALTIES

### AVOCADO TOAST\*

EGGS ANY STYLE, GUACAMOLE, ROASTED CORN, MULTI-GRAIN TOAST 15

### HUEVOS RANCHEROS\*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 16

### POT ROAST HASH\*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 19

### FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 14

### BELGIAN WAFFLE

MAPLE SYRUP, WHIPPED CREAM 14 WITH FRIED CHICKEN 20

### BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 14

## EGGS + OMELETS

*served with choice of home fries or fresh fruit (add \$2)*

### FARM FRESH EGGS ANY STYLE\*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 14

### TRADITIONAL EGGS BENEDICT\*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

### HAM & CHEESE OMELET\*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15

### DENVER OMELET\*

CHEDDAR-JACK, HAM, BELL PEPPER, ONION, CHOICE: TOAST 15

### EGG WHITE VEGGIE OMELET\*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 15

### MEXICAN OMELET\*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

### LOBSTER OMELET\*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

### STEAK + EGGS\*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 24

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

## SIDES: BACON, SAUSAGE OR HAM 5

## COCKTAILS

**BLOODY MARY** DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

**MIMOSA** BRUT CHAMPAGNE, ORANGE JUICE 7

\*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

# DITKAS

OAKBROOK TERRACE

## 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**

### STUFFED BANANA PEPPERS

ITALIAN SAUSAGE, POMODORO, PROVOLONE **17**

### COACH'S POT ROAST NACHOS

CHEDDAR-JACK, 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**

## SOUPS + SALADS

### CHEF'S SOUP OF THE DAY

**CUP 6 BOWL 9**

### BAKED FRENCH ONION

**CUP 7 BOWL 12**

### TURKEY CHILI

SOUR CREAM, CHEDDAR-JACK **CUP 6 BOWL 9**

### CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON, CAESAR DRESSING **11**

### A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, TOASTED PINE NUT, FRENCH FETA, CROUTON, CREAMY HERB VINAIGRETTE **VG 11**

### MIKE'S SALAD

CANDIED PECAN, MIXED GREENS, 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**

### ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

**CHICKEN BREAST +7**

**BLACKENED SHRIMP +10**

**FAROE ISLAND SALMON +14**

**BLACKENED SEARED TUNA +14**

**4 OZ FILET +17**

## SEAFOOD

### PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE **24**

### FRESH FISH TACOS

BLACK BEANS, BROWN RICE, PICO DE GALLO, CABBAGE SLAW, SOUR CREAM, CHIPOTLE SAUCE **GF 18**

### MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **29**

### FAROE ISLAND SALMON\*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF 27**

### SESAME CRUSTED TUNA\*

SEARED RARE, BOK CHOY, TRI-COLORED CARROT, SHIITAKE MUSHROOM, FRESNO CHILI, WASABI BUTTER SAUCE **27**

## ENTREE SALADS + BOWLS

### BUFFALO CHICKEN SALAD

CRISPY FRIED CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, SHREDDED ROMAINE, CUCUMBER, TOMATO, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, RANCH DRESSING **19**

### SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO, CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING **21**

### SEAFOOD COBB SALAD

GULF SHRIMP, LUMP CRAB, ICEBERG, ROMAINE, AVOCADO, BACON, TOMATO, GREEN ONION, HARD-BOILED EGG, BLUE CHEESE CRUMBLES, RANCH DRESSING **GF 24**

### HARVEST SALMON SALAD\*

FAROE ISLAND SALMON, ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY QUINOA, ALMOND, APPLE, GRAPE TOMATO, GOAT CHEESE, CITRUS VINAIGRETTE **28**

### AHI TUNA POKE BOWL\*

DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME, RADISH, SESAME SEED, BROWN RICE **22**

### SANTA FE PROTEIN BOWL

BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE, PICO DE GALLO, CORN & BLACK BEAN SALSA **GF**  
**BLACKENED CHICKEN BREAST 19 BLACKENED SHRIMP 24**

## PASTA

*our pasta is made fresh in house*

### BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO **19**

### CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PECORINO, PARMIGIANO-REGGIANO **17**

### VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO **17**

### SPAGHETTI + MEATBALLS

ARRABBIATA SAUCE, HOUSE MADE MEATBALLS, PARMIGIANO-REGGIANO **19**

### SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE **28**

## BURGERS + SANDWICHES

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

### THE STEAKHOUSE BURGER\*

STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, ONION, LETTUCE, TOMATO **19**

### THE FRIDGE BURGER\*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO **17**

### FRENCH DIP

WHITE AMERICAN, CARAMELIZED ONION, ON THE SIDE: CREAMY HORSERADISH SAUCE, AU JUS **22**

### BLACKENED FISH SANDWICH

FRESH WHITEFISH, LETTUCE, TOMATO, TARTAR SAUCE **19**

### CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA **17**

### NATURAL ROASTED TURKEY DIP

CRANBERRY-PUMPKIN SEED MAYO, SWISS, ARUGULA, TURKEY GRAVY DIPPING JUS **18**

## HOUSE SPECIALTIES

### CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE **18**

### CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, LINGUINE, ASPARAGUS **18**

### HUEVOS RANCHEROS\*

EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SAUCE, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM **16**

### BERKSHIRE PORK CHOP\*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF 28**

### FILET + CRAB CAKE\*

4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES, ASPARAGUS **30**

### PETITE FILET\*

6 OZ, CENTER CUT, WHIPPED POTATOES, ASPARAGUS **GF 40**

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY FEATURE  
**SLOW ROASTED PRIME RIB**

BURGUNDY MUSHROOMS, HORSERADISH CREAM, AU JUS **46**  
(DINNER ONLY // AVAILABILITY IS LIMITED)

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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*